

Chambers on First

705 N 1st St Ste 100 85004-2022 · +16237038048 · Updated: Jan 14, 2026

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IRISH BREAKFAST 1

Irish Breakfast	\$12.00
"Waking up on the Emerald Isle" Two fried eggs (or your preference), five yummy meats: irish bacon, sausage links, ham, black & white pudding, complimented with crispy seasoned potatoes, delicately fried tomato slices. Served with soda bread & a spread of marmalade.	

BRUNCH ENTREES 7

Eggs your way	\$9.00
two eggs any style served with seasoned fried potatoes, your choice of meat, & toast.	
Pigs in a Blanket	\$10.00
two bangers wrapped in puff pastry, two eggs any style, seasoned fried potatoes & a side of turf sauce.	
Biscuits & Gravy	\$11.00
Farm house sausage gravy with fluffy buttermilk biscuits, two eggs any style, & your choice of meat.	
Pancakes	\$9.00
homemade fluffy buttermilk pancakes sprinkled with candied pecans, seasoned fried potatoes, & your choice of meat.	
French Toast	\$9.00
Two slices of spicy batter dipped Texas style toast topped with whipped butter and candied pecans, seasoned fried potatoes & choice of meat.	
Breakfast Sandwich	\$10.00
Two eggs over medium, cheddar cheese, sliced country ham, sliced tomatoes, served with fried potatoes & seasonal fruit (Bread choices as on ala-cart.)	
Breakfast Burrito	\$10.00
Buttered flower tortilla stuffed with a mixture of scrambled eggs, cheddar cheese, fried potatoes, & our uniquely seasoned sausage blend. Served with salsa & seasonal fruit.	

CREATE YOUR PLATE ALA-CART 7

Egg your way	\$1.50
One egg prepared your favorite way.	
Seasoned fried potatoes	\$1.50
Crispy fried potatoes with a nice blend of spice.	
Choice of meat	\$2.00
Two strips of bacon, thick slice of ham, two sausage links, or Irish bangers.	

Biscuits & Gravy	\$3.00
Two buttermilk biscuits smothered in our farm house gravy.	
Fruit	\$3.00
Seasonal fruit.	
Toast	\$1.50
Marbled rye, Honey wheat, Sourdough, English muffin.	
Gravy	\$2.50
Drown your plate in our farm house gravy.	

AND TO WASH IT ALL DOWN 3

Juice	\$2.00
Orange, Cranberry, Pineapple, Grapefruit.	
Coffee	\$2.00
A rich roast blend finely ground.	
Tea	\$2.00
Hot tea, choose from our selection of tea forte, Chilled tea, a black tea with a hint of fruit in the back ground.	

APPETIZERS 15

The Cheese Board	\$12.00
Cheeses, meats, nuts & fruits	
Fish Tacos*	\$7.00
3 corn tortillas stuffed with your choice of our ale battered pollock or shrimp topped with a sweet chili slaw made with green cabbage and carrots, finished with a pineapple salsa	
Irish Tacos	\$7.00
3 corn tortillas filled with Mary's marinated corned beef and topped with green cabbage and grilled red onions and served with a side of Turf Sauce	
Chicken Tenders	AVAILABLE OPTIONS
Hand breaded chicken tenders fried and served with your choice of dipping sauce	
American Sliders*	AVAILABLE OPTIONS
Ground sirloin patty piled high with American cheese, spring mix, seasoned tomato, & red onions (3 per order)	
Irish Sliders	\$8.00
Mary's corned beef topped with grilled red onion and green cabbage & drizzled with Turf Sauce (3 per order)	
Mozzarella Sticks	AVAILABLE OPTIONS
Fried Mozzarella served with house made marinara sauce	

Bangers in a Blanket	\$8.00
Seasoned sausages wrapped in a yummy puff pastry served with your choice of sauce (2 per order)	
Fried Pickles	AVAILABLE OPTIONS
Breaded and fried dill pickle chips served with a side of ranch	\$5.00
	HH: \$3.00
Mac N Cheese	AVAILABLE OPTIONS
Cavatappi pasta in our house made cheese sauce and topped with a bacon au gratin	\$6.00
	Available as entree:
	\$11.00
Hummus	AVAILABLE OPTIONS
Served with fresh vegetables and warm pita	\$6.00
	HH: \$4.00
The Pretzel	AVAILABLE OPTIONS
Soft pretzels served with our house made cheese sauce and our secret recipe Turf sauce	\$8.00
	HH: \$5.00
Ahi Tuna*	\$11.00
Blackened seared ahi served alongside spring mix, tomato, red onion, cucumber & olive oil; garnished with soy sauce and a wasabi aioli drizzle	
Monster Chicken Wings*	AVAILABLE OPTIONS
Hand breaded (or naked) chicken wings tossed in your favorite sauce, served with your choice of dipping sauce	4 wings: \$6.00
Sauce Options: Mild, Medium, Hot, BBQ, Teriyaki, Sweet Thai Chili, or any sauce on the side Dipping Options: Ranch,	8 wings: \$10.00
Bleu Cheese, Honey Mustard	HH 5 wings: \$5.00
Primo Ceviche	\$8.00
Fresh tilapia, pollock, & shrimp marinated in lime juice and garlic, tomatoes, Spanish onions, avocado, cilantro, cucumbers, and jalapeño blended with chilled Clamato & served with house made tortilla strips	

SALADS 6

Cobb Salad	AVAILABLE OPTIONS
Romaine lettuce topped with cherry tomatoes, avocado, grilled chicken, bacon, and bleu cheese crumbles; topped with a hard boiled egg and tossed in a bleu cheese dressing	\$10.00
	\$7.00
Southwest Salad	AVAILABLE OPTIONS
A mixture of romaine and crisp butter lettuce, black beans, corn, avocado, shredded cheddar cheese, and cherry tomatoes, topped with grilled fajita marinated chicken and	\$9.00
	\$6.00
Southwest Steak Salad	AVAILABLE OPTIONS
Bountiful spring mix topped with grilled, marinated, & portioned NY Strip Steak, sliced avocado, tomatoes, red onions, parmesan, seasoned corn & black bean blend, crunchy tortilla strips, & tossed in our creamy caesar dressing	\$11.00
	\$7.00
Strawberry Almond Chicken Salad	AVAILABLE OPTIONS
Chopped spring mix, strawberries, toasted almond slices, candied pecans & tossed in our homemade truffle olive oil & balsamic blend dressing	\$10.00
	\$7.00

Chicken Apple Walnut Salad	AVAILABLE OPTIONS
Herb & citrus marinaded grilled chicken over spring mix with apples slices, Craisins, candied pecans, mandarin oranges, & tossed in an apple cider vinaigrette dressing	\$10.00
	\$7.00
Grilled or Blackened Salmon Salad	AVAILABLE OPTIONS
Tasty salmon prepared to your liking and sliced on a bed of spring mix with asparagus, red onions, cucumbers, tomato & topped with our pineapple salsa and served with our homemade agave dressing	\$13.00
	\$8.00

BURGERS & SANDWICHES 12

Captain Billy's Fish'wich	\$11.00
Ale battered cod fried crispy and topped with bacon, grilled jalapeños, melted American cheese and a fried egg. Finished with chipotle mayonnaise and served on toasted sourdough with your choice of side order	

The Burger*	AVAILABLE OPTIONS
12 pound ground sirloin burger grilled to your preference and piled high with spring mix, seasoned tomatoes and red onion with your choice of cheese: Cheddar, Swiss, American, or Bleu Cheese Crumbles	\$9.00
	Add Bacon: \$1.50
	Add Easy Egg: \$1.50

The Chicken*	\$9.00
Grilled chicken breast topped with Fontina cheese, spring mix, seasoned tomatoes, and onion	

The Chicken & Avocado*	\$9.00
Grilled chicken breast topped with swiss cheese, crisp butter lettuce, seasoned tomatoes, onion, sliced avocado, & finished with our chipotle mayo	

The Reuben	\$9.00
Mary's corned beef piled high on marbled rye with melted Swiss and sauerkraut; finished with 1000 Island dressing	

The Turkey Stack	\$8.50
Slices of roasted turkey breast stacked high on your choice of marbled rye, whole grain, or sourdough with our bacon, Swiss cheese, spring mix, tomatoes, and mayonnaise	

Chicken Salad Sandwich*	\$8.50
Homemade chicken salad chock-full of Craisins®, celery, pecans, apples, red grapes, and mayo on our soft whole grain bread	

The Veggie	\$8.00
Grilled portobello mushroom served on a bun with spring mix, avocado, tomatoes, red onion, and Swiss cheese	

The Turkey Burger*	\$9.00
Fresh ground turkey mixed with red bell pepper, shallots and jalapeños piled high with Swiss cheese, pineapple salsa, lettuce, tomato, and red onion	

Melted Albacore (Chefs Fav!)	\$9.00
Choice white albacore tuna, celery, onion, red wine vinegar, and mayo smothered in melted cheddar and topped with bacon and avocado on grilled sourdough	

The Cheese	AVAILABLE OPTIONS
Your choice of cheese: Cheddar, Swiss, or American grilled on your choice of bread: marbled rye, whole grain, or sourdough	\$8.00
	Add Bacon: \$1.50
	Add Tomato: \$1.00

Sliced Roast Beef Dip	\$9.00
Thinly sliced premium roast beef, melted Swiss, grilled onions, and sauteed mushrooms piled high on a warm hoagie and served with our house made au-jus sauce	

HEARTY MEALS 9

Grilled Mahi Mahi*	\$13.00
Finished with a luscious fruit relish and served with Chef's selection of seasonal vegetables and topped with a pineapple salsa & served with mashed potatoes	

Lemon Grilled Chicken*	\$11.50
Tender marinated chicken breast finished with a lemon butter buerre blanc caper sauce served with mashed potatoes and Chef's selection of fresh seasonal vegetables drizzled with a hollandaise sauce	

Shepherds Pie	\$11.50
Chunks of ground sirloin and fresh vegetables served in a rich red wine sauce and topped with Turf mashed potatoes and shredded parmesan cheese & garnished with scallions	

Fish N Chips	AVAILABLE OPTIONS
Fresh seasonal fish tossed in our Ale batter, fried and served with our hand cut fries and coleslaw	\$10.00
	Add battered shrimp:
	\$2.00

Blackened/Grilled Salmon	\$12.50
Finished with a honey mustard glaze, served with Chef's selection of fresh seasonal vegetables and rice pilaf	

Irish Stew	AVAILABLE OPTIONS
Ground sirloin chunks blended with fresh seasonal vegetable in a hearty seasoned broth	Cup: \$6.00
	Bowl: \$10.00

Blackened Chicken Alfredo*	\$12.00
Fettucini noodles tossed in a house made creamy Alfredo sauce with seasonal vegetables finished with Parmesan cheese	

Chicken Sonoma	\$12.00
Seasoned grilled chicken breast lightly battered in our Lavosh cracker crumb & parmesan blend and sautéed in a cabernet wine sauce with artichoke hearts, mushrooms, & roma tomatoes. Served with herb rice & steamed vegetables.	

Angel Hair Meatball & Marinara	\$13.00
Lightly buttered angel hair pasta smothered in truffle oil & covered with marinara sauce and seasoned meatballs. Finished with Romano cheese and served with garlic bread.	

SIDE ORDERS 6

Hand Cut Fries	\$3.00
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Waffle Fries	\$3.00
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Mashed Potatoes	\$3.00
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Cole Slaw	\$2.00
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Herb Rice	\$3.00
Grilled Seasonal Fruit Kabobs	\$2.50

HAPPY HOUR DRINK SPECIALS 3

Well Cocktails	\$4.00
20 oz Draft Beer	\$4.50
Select Wines by the glass	\$5.00