



## SOUTHERN & CENTRAL ARIZONA 2-DAY TRIP



Everywhere you go in Arizona, there's a culinary story waiting to unfold. Travel around the state and you'll uncover delicious narratives that include everything from authentic history to mystery ingredients to ranch-to-table romance—and all of it, non-fiction. Let your inner food critic out in Tucson with its one-of-a-kind Southwestern fare, in Gilbert with its vibrant culinary scene, and in Queen Creek with its hip agritourism offerings. Of course, you'll want to do this road trip on empty so you can savor the flavors along the way. Better buckle up, because the plots in this road trip are so tasty, you won't be able to put that fork down.



### 1 DAY ONE — TUCSON

#### 10:00 A.M. Visit the Garden of Eatin': Mission Garden

Tucson's Mission Garden is a living agricultural museum. Here, visitors find a series of garden plots representative of the more than 4,000 years of continuous cultivation in the Tucson Basin. Take a stroll among the Sonoran Desert-adapted heritage fruit trees, traditional heirloom crops and edible native plants. The Garden also hosts regularly scheduled events. Talk about veggie tales!

Coaxing a vibrant food culture from a land of heat and cacti is no small feat. Yet Tucson has a thriving foodie scene and cultural heritage that's in line with nationally recognized sustainable urban development. Recently, the city became the only place in the U.S. designated as a City of Gastronomy by the United Nations Educational, Scientific and Cultural Organization (UNESCO). <http://www.tucsonsbirthplace.org/>

#### 12:00 P.M. Muy Caliente: The Epazote Salsa and Herb Garden

Want to put a little fire into your farm experience? Head over to the Hilton Tucson El Conquistador Resort's Epazote Salsa and Herb Garden. Salsa scientist and Chef Joshua Willett presides over a public garden that's dedicated to growing ingredients that go into making a variety of fresh and flavorful salsas. Explore the garden, taking in its delightful aromas and activating your senses. Later, head up to the resort's Epazote Kitchen & Cocktails for a refreshing margarita and perhaps some chips and...just-picked salsa! <http://epazotekitchen.com/>





**3:00 P.M. A hideaway that makes you want to cast your cares away: Hacienda Del Sol**

Check-in to Hacienda Del Sol, Tucson’s historic jewel in the desert. Originally a “home away from home” ranch school for the daughters of society’s elite families (think Vanderbilt, Pillsbury, Maxwell, Campbell, etc.), in the late 40s it became a guest ranch that attracted movie stars including Spencer Tracy and Katharine Hepburn. Today, the 34-acre resort boasts casually elegant guest rooms, fine dining, and organic gardens producing ingredients that are incorporated into the chef’s daily menu.

<http://www.haciendadelosol.com/>

**5:00 P.M. Are you down? Downtown Kitchen + Cocktails**

Worked up an appetite kicking back in your guest room? When the 5:01 p.m. alarm goes off, get your happy hour on at Downtown Kitchen + Cocktails. This airy, art-filled urban space is a great place for drinks and appetizers, dinner, or late-night snacks. Locally sourced, seasonally changing produce inspires a menu that features flavors from around the globe. But since you’re in the Southwest, pair a Prickly Pear Mojito with some Oaxacan Fries with Mole. Who needs that vacation in Cabo when you’ve got this?

<http://downtownkitchen.com/menus/>



**7:00 P.M. Where the flavor is legendary: Charro Steak**

You don’t have to be a Mexican cowboy to love Charro Steak. Here, legendary history meets modern steakhouse—minus the elaborate sombrero and poufy tie. The restaurant is founded by the same owners of El Charro Café of Tucson, America’s oldest Mexican restaurant in continuous operation by the same family. Sourcing local, and all-natural ingredients, plus hormone and antibiotic-free beef and chicken, Charro offers a mouthwatering array of ingredients right from ranch to table. Splurge on The Filet and pair it with exquisite sides—from Calabacitas (hand-cut squash) to Papas de la Casa (thinly sliced potato) to Chiles Mixta (charred chiles). Buen Provecho!

<http://charrosteak.com/>



## 2 DAY TWO — GILBERT/QUEEN CREEK

### 8:00 A.M. **A great pick: Schnepf Farms**

Pull on your overalls and head out to Schnepf Farms UPICK gardens and orchards, where you can pick your own certified organic produce. After weighing and paying at The Country Store & Bakery, pick up an ooey-gooey cinnamon roll or stop by The Farmstand Café for a delicious, fresh breakfast. Mmmmn good!  
<http://www.schnepffarms.com/>



### 10:00 P.M. **Anything but run of the mill: Hayden Flour Mills**

Sign up for The Hayden Flour Mills Grain Experience and witness the transformation of grain into food—and see the farm where it all begins. This is an excellent introduction to the local milling craft and culture, set in a beautiful landscape. Learn what's been lost and gained in the industrialization of wheat, and discover the return of heritage seeds and traditional methods. Best of all, it doesn't cost much bread.  
<http://www.haydenflourmills.com/>



### 12:00 P.M. **Live on a farm—literally: Agritopia**

Built around the historic Johnson family farm, Agritopia® is a residential development that preserves urban agriculture while encouraging a deeper sense of community. After walking along the neighborhood's shady tree-lined streets, visit The Farm at Agritopia, which sells a cornucopia of organic produce in its 24/7 self-service stand. Joe's Farm Grill restaurant, named after one of the Johnson's sons, sources much of its produce from The Farm and is a terrific spot for a tasty lunch (or dinner). Tip: Try the Medjool Date Shake—you'll become a regular!  
<http://agritopia.com/>



### 2:30 P.M. **The EVOO-lution of the Queen Creek Olive Mill**

A real agritourism experience awaits at Queen Creek Olive Mill. Here, 7,000 olive trees in 16 varieties produce fresh, local, and delicious extra virgin olive oil. Show up for Olive Oil 101 daily tours, where you'll learn the history of the mill, qualities and standards of olive oil, health benefits, uses, and why it's important to know where your olive oil comes from. Next, visit the store where you can buy everything from extra virgin olive oil to tapenades. You'll be hard-pressed to experience a more interesting afternoon!  
<https://www.queencreekolivemill.com/>



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