

The Goods

What started out as a juice bar in a gas station has become a red-hot restaurant that serves a healthful blend of smoothies, salads, sandwiches and baked goods — the chef calls it “fast-casual slow food.”

KATHY MONTGOMERY

WHEN CHERYL SNYDER left New York City for Tubac, she took to the arts-centered community like paint on canvas. And her restaurant, The Goods, quickly found a prominent spot among the area's gallery of shops and eateries.

Mixing the funky, eclectic vibe of a coffeehouse with the casual elegance of a sidewalk café, The Goods reflects Snyder's love of art and thrifting: chrome and Formica tables, tall drafting stools along the bar, walls hung with works by local artists. “Every single thing here was a thrift shop find or a Craigslist find,” she says. “Our coffee counter was sitting out in the rain for a year or more. ... We found it in a junk shop.”

The food, however, is anything but junk. Snyder, a Northern California native, describes the menu as “fast-casual slow food,” with a healthful blend of

smoothies, salads, sandwiches and baked goods that are made with organic and local ingredients wherever possible.

Inspired by the juice and health-food kiosks Snyder enjoyed while living in New York, The Goods grew from a sandwich and juice bar at a Tubac gas station. Needing more space, Snyder moved into the restaurant's current location, expanding hours and offerings to include a full bar, happy hour appetizers and breakfast on weekends.

The restaurant's roots are reflected in its smoothies, including the Fresh Kiss (spinach, green apple, celery, ginger and banana) and the Green and Blue (organic kale, spinach, blueberries and banana), which are blended in a base of almond milk, pomegranate juice and water. Among the more innovative breakfast offerings are gluten-free banana pecan

pancakes, along with a breakfast bowl with sautéed organic greens, sweet potatoes, garlic and red onions, and topped with an organic egg.

Sandwiches dominate the lunch menu, with varieties like the curried egg salad, made with organic eggs and chopped green apples; and the Stack, which features Black Forest ham and turkey with avocado, roasted green chiles, havarti cheese, lettuce, tomato and hummus. Evenings feature dinner specials and live music, and The Goods regularly hosts a movie night featuring art films and documentaries.

Snyder's commitment to fresh, local ingredients extends to the beverage program, which includes Raging Sage organic coffee, craft beers and select wines. Artful margaritas, including pomegranate, pear-ginger and grapefruit, are made from scratch with fresh fruit cordials, blue agave tequila and house-made triple sec sweetened with local honey.

Snyder spent 35 years as a graphic designer and illustrator, but today, food has become her creative outlet, the blank plate her canvas. And in every respect, she delivers The Goods.



TUBAC The Goods, 26A Tubac Road, 520-398-2001, www.thegoodstubac.com