



### Intuitive Snacks

**Edamame Guacamole & Chips VF | 14**  
Add salsa | +4

**Queso Fondue | 13**  
Fresh corn tortilla chips  
Add chorizo or wild mushrooms 4

**Roasted Garlic Hummus VF, GF | 13**  
Native American fry bread, pickled vegetables,  
green pepper

**Ahi Tuna Tostadas | 16**  
Crispy corn tostadas, chipotle aioli, guacamole,  
soy-chili sesame sauce, cilantro

### Soup

**Pozole bowl | 12 cup | 8**  
Pork shoulder, green chilies, hominy stew,  
traditional accompaniments

### Authentic Specialties

**Pork Belly Banh Mi | 17**  
Crispy cheese, cucumber, red onion, pickled carrots,  
cilantro, five pepper sauce

**Achiote Fish Tacos | 18**  
Achiote fish, marinated slaw, pepita crema, guacamole,  
corn tortillas

**Birria Ramen | 17**  
Braised shoyu beef, ramen noodles, roasted carrots,  
radish, jalapeno, scallion

**Chicken Quesadilla | 16**  
Braised chicken, queso Chihuahua,  
caramelized peppers & onions, guacamole, sour cream,  
salsa

**Hibiscus Native Fry Bread | 16**  
Braised beef, refried beans, crispy hibiscus, arugula  
queso fresco, crema, radish slaw

GF= Gluten friendly, V=Vegetarian, VF Can be made vegan  
Please see your server with any concerns regarding dietary restrictions

\*Pima County food code requires us to inform you that undercooked eggs,  
meat and fish may increase your risk of food borne illness.

An %18 gratuity will be added to parties of six (6) or more

### Crafted Salads

**Classic Caesar V | 12**  
Chopped romaine hearts, parmesan cheese,  
garlic seasoned croutons, Caesar dressing

**Roasted Corn Cobb Salad | 13**  
Romaine, avocado, hard boiled eggs, cherry tomatoes,  
corn, bacon, bleu cheese, red onion

**Garden Green Salad V | 12**  
Garden greens, cherry tomatoes, carrots, cucumber,  
red onion, hibiscus vinaigrette

**Spinach Salad | 13**  
Grapes, candied pecans, local goat cheese, red onion,  
white balsamic dressing

**Add to any Salad:**  
Chipotle Marinated Chicken Breast | 7  
Grilled Steak | 12  
Herbed Shrimp | 8  
Grilled Salmon | 10

### Sandwiches

**Choice of:**  
Fries, sweet potato fries, fruit, or house salad

**Turkey Avocado Sando | 16**  
Smoked turkey breast, avocado, bacon,  
green leaf lettuce, tomato, mayo,  
caraway seed bread

**Angus Burger\* | 17**  
Angus patty, American cheese, bacon,  
green leaf lettuce, tomato, Brioche bun  
-substitute with Beyond Burger® | +1

**Crispy Fried Chicken Sandwich | 16**  
Spicy apple slaw, dill pickle, roasted garlic aioli,  
brioche bun

### Desserts | 9

**Churros Beignets**  
Prickly pear syrup & chocolate Sauce

**Pomegranate Cheesecake**  
Pomegranate reduction, pomegranate seeds

**Apple Crumb Pie**  
Salted caramel sauce

**Chocolate Layer Cake**  
Raspberry coulis, fresh berries, chantilly cream

## Signature Cocktails

Red Sands Margarita-Corazon Blanco Tequila, Hibiscus Tea, Lime, Agave, Elderflower, Tajin	12
Starr Pass Sangria- Bartender's whim	13
De(Lux)e Manhattan- Woodford Reserve, Carpano Antica, Luxardo	20

### ~Featured Classics~

Aperol Spritz- Aperol, Sparkling Wine, Soda Water, <i>popularized 1950s</i>	12
Lion's Tail- Maker's Mark, Allspice Dram, Lime, <i>1937</i>	12
El Callahane- Patron reposada, Damiana herb, Agave Nectar, Lime Juice	14

## Wines By the Glass

### *Sparkling*

Schramsberg, Brut, California	15
Caposaldo, Prosecco Brut, Italy	11
Pizzolato, Moscato, Italy	10

### *White*

Fleurs de Prairie, Rose, Cotes de Provence	12
Flying Leap, White, Arizona	12
Chateau Ste. Michelle, Riesling, Colombia V.	13
Pighin, Pinot Grigio, Italy	11
Villa Maria, Sauv Blanc, Marlborough, NZ	13
Starmont Chardonnay, Napa	13
Sonoma Cutrer, Chardonnay, Russian River	15
Jordan, Chardonnay, Russian River	18

### *Red*

Meiomi, Pinot Noir, Sonoma	13
Ferrari Carano, Merlot, Sonoma	12
Whitehall Lane, Merlot, Napa	18
Prisoner, Zinfandel, Napa	23
Catena, Malbec, Mendoza, Argentina	14
Estancia, Cabernet, Paso Robles	12
Justin, Cabernet, Paso Robles	17
Arizona Stronghold Nachise, GSM	14
Flying Leap, Downrange, Arizona	12