

Signature Grill

Share

Queso Fondue	14
Corn tortilla chips (V) Add chorizo 3 Add Mushroom 3	
Duck Carnitas	17
Kennebec chips, Huitlacoche aioli, Queso fresco, Chayote crudo	
Green Chile Hummus	14
Pickled vegetables, Native American fry bread (V)	
Edamame Guacamole Chips	15
Corn Tortilla chips (V)	
Jumbo Shrimp Cocktail	16
Cucumber, Pico de Gallo, Horseradish tomato broth, Corn Tostadas (GF)	
Pozole	13
Braised Pork Shoulder, Hominy stew, Cabbage, Cilantro, Onion, Radish, Lime (GF)	
Crispy Pork Belly	15
Chayote Mostarda, Tequila Tamarind glaze (GF)	
Citrus Crispy Brussels**	15
Iberico Chorizo, Almonds, Lemon Garlic Vinaigrette (GF)	

Salads

Endive Pear Salad **	13
Belgium Endive, Frizze, Bosc Pears, Manchego cheese, Pickled raisin, Breadcrumbs, Pinon Vinaigrette (V)	
Farm Greens Salad	Side 6 Full 12
Cucumber, Heirloom Carrots, Cherry Tomato, Red Onion, Choice of dressing (GF,V)	
Caesar Salad	Side 6 Full 12
Romaine Hearts, Caesar dressing, Parmesan House Made Croutons	
Gem Lettuce Salad	13
Gem lettuce, Goathorn pepper, Citrus olives, Tomato, Red onion, Goat cheese, Croutons, White Balsamic vinaigrette (V)	

Add to any salad:

Chipotle Chicken (GF)	6
Cilantro Lime Shrimp (GF)	7
Grilled Salmon (GF)	9
Grilled Steak (GF)	10

Specialty Plates

Seafood Linguini Pasta	37
Shrimp, Seabass, Mussels, Spinach, Olives, Citrus Garlic Sauce	
Red Wine Braised Short Rib	36
Boneless Short Rib, Mashed potato, Cipollini onion, Heirloom carrots, Mushrooms, Natural jus (GF)	
Seared Atlantic Salmon	29
Summer squash Succotash, Pomegranate Nage (GF)	
Cauliflower Adovada**	28
Mushrooms Quinoa, Chile mole, Tomato relish (V,GF)	
Roasted Chicken Paella	26
Saffron Bomba Rice, Tomato, Olives, Edamame, Cantipalito Chorizo, Sofrito, Salsa brava	
Grilled Ribeye	39
Herb Yukon Potatoes, Asparagus salad, Grilled Jalapeno butter (GF)	
Angus Burger	17
Cheddar, Smoked Bacon, Green Leaf Lettuce, Tomato, Onion, Brioche Bun	
Bison Burger	19
Green Chile relleno, Jalapeno bacon jam, Lettuce, Tomato, Black Garlic aioli	
Chef's Market Catch	28

Desserts 9

Churros Beignets
Prickly Pear syrup & Chocolate Sauce
Mango Passion Cheesecake
Mango and Passion fruit sauce
Apple Crumb Pie **
Salted Carmel Sauce
Chocolate Layer Cake **
Raspberry Coulis, Fresh Berries, Chantilly Cream

VF | Vegan GF | Gluten Friendly V | Vegetarian **Contains Nuts
We are proud to offer vegetarian and gluten sensitive lifestyle dishes.
Please discuss with your server 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.

18% gratuity added on parties of 6 or more.

Signature Cocktails

Starr Pass Lemon drop –	
Flying Leap Lavender Brandy, House Simple Syrup, Fresh Lemon Juice, Orange Liquor.	16
Femi-Fizz– Stiggins Pineapple Rum, Fresh Lime Juice, Honey Syrup, Topped Ginger Beer.	16
Summer Sip – Monkey 47 Gin, Fresh Lime Juice, House Made Simple, St. Germaine, Fresh Cucumber.	20
Watermelon Cosmo – Grey Goose Essences Watermelon Basil, Orange Liquor, House Simple Syrup, Fresh Lemon & Lime and Topped with Cranberry Juice.	15
Skinny Bellini – Grey Goose Essences Peach, Peach Purée and Topped With Zonin Cuvee	16
Fresh Amigo– Casamigos Blanco, Grand Marnier, Fresh orange juice,	
Cherries In Fashion	15
Cherry Infused Makers Mark Bourbon, Dash of Bitters, Orange Peel , Served Over One Large Cube	
watermelon syrup & splash of grenadine and topped off with Sierra mist	20
The Coco Loco – Patron Silver Tequila, Grand Marnier, Prickly pear syrup , Fresh lime juice, tajin rim	18
The Raspy Mark Old Fashion— Raspberry Infused Bulleit Bourbon, simple syrup, Angostura bitters, Luxardo cherry, orange and raspberry Garnish	20
The Road Runner- N/A Fever Tree Ginger beer cranberry bitters, fresh cranberry juice	11

Beer on Tap 9.5

Dragoon IPA	Barrio Rojo	Mother Road Kölsch
Tucson, AZ	Tucson, AZ	Flagstaff, AZ
Dragoon Santa Cruz'r	Firestone 805	Modelo Especial
Golden Ale, Tucson	Blonde Ale, CA	Mexico City

Bottle/Canned Beer

Local	9	Import/Crafted	9	Domestic	8.5
Dragoon IPA 16oz		Blue Moon		Budweiser	
Tucson, IPA		Corona		Bud Light	
Papago Orange Blossom		Corona Light		Coors Light	
Tempe, Wheat		Pacifico		Michelob Ultra	
Kilt Lifter, Four Peaks		Guinness 16oz		Miller Lite	
Tempe, Scottish Ale		Stella Artois		Cider	9
Salida Del Sol, Sentinel Peak		Modelo Negra		Angry Orchard	
Tucson. Mexican Amber		Modelo Especial			

Wines By the Glass

Please refer to our **Bottle List** for full wine selection

<i>Sparkling</i>	<i>G / B</i>	<i>Rose</i>	<i>G / B</i>
Schramsberg, Rose California	15 / 56	<i>Fleurs de Prairie, France</i>	14 / 48
Schramsberg, Brut California	15 / 56	Red	
Caposaldo, Prosecco Brut, Italy	11 / 44	Meiomi, Pinot Noir, Sonoma	13 / 52
Pizzolato, Moscato, Italy	10 / 44	Ferrari Carano, Merlot, Sonoma	12 / 52
White		Whitehall Lane, Merlot, Napa	18 / 71
Flying Leap, White, Arizona	12 / 46	Prisoner, Red Blend, Napa	23 / 81
Pighin, Pinot Grigio, Italy	13 / 48	Catena, Malbec, Mendoza, Argentina	14 / 52
Villa Maria, Sauv Blanc, Marlborough, NZ	13 / 48	Estancia, Cabernet, Paso Robles	12 / 42
Starmont Chardonnay, Napa	13 / 52	Justin, Cabernet, Paso Robles	23 / 81
Sonoma Cutrer, Chardonnay, Russian River	15 / 52	Arizona Stronghold Nachise, GSM	14 / 56
Jordan, Chardonnay, Russian River	18 / 70	Flying Leap, Downrange, Arizona	12 / 56
		Columbia Crest, Cabernet, Washington	10 / 44

G ~ Wine by the glass B ~ Wine by the bottle