



Intuitive Snacks

Edamame Guacamole & Chips VF | 14

Add salsa | +4

Queso Fondue | 14

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