



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

Mango Passion Cheesecake

Mango and Passion Fruit sauce

Apple Crumb Pie

Salted caramel sauce

Chocolate Layer Cake

Raspberry coulis, fresh berries, chantilly cream

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, **15**

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 , **18** Fresh

lime juice, tajin rim

Wines By the Glass

<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