

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 (VF)	
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 (VF,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

Signature Mango- Corazon Blanco Tequila, Fresh Lime, Mango Syrup, Fresh Jalapeno.	12
Starr Pass Lemondrop – Flying Leap Lavender Brandy, House Simple Syrup, Fresh Lemon Juice, Orange Liquor.	13
Femi-Fizz– Stiggins Pineapple Rum, Fresh Lime Juice, Honey Syrup, Topped Ginger Beer.	16
Summer Sip – St George Gin, Fresh Lime Juice, House Made Simple, St. Germaine, Fresh Cucumber.	15
Watermelon Cosmo – Grey Goose Essences Watermelon Basil, Orange Liquor, House Simple Syrup, Fresh Lemon & Lime and Topped with Cranberry Juice.	13
Skinny Bellini – Grey Goose Essences Peach, Peach Purée and Topped With Mumm Cuvee.	16
The Monsoon– Tito's Vodka, Orange Liquor, Pineapple Juice, Agave Nectar, Fresh Lime Juice, Fresh Cilantro, Activated Black Charcoal and Topped With Tajin.	14

Beer on Tap 8

Dragoon IPA
Tucson, AZ

Sentinel Peak Dunkel
Tucson, AZ

Mother Road Kölsch
Flagstaff, AZ

Dragoon Santa Cruz'r
Golden Ale, Tucson

Firestone 805
Blonde Ale, CA

1730 Lager
Tucson, AZ

Bottle/Canned Beer

Local

Dragoon IPA 16oz Tucson, IPA	9
Papago Orange Blossom Tempe, Wheat	8
Kilt Lifter, Four Peaks Tempe, Scottish Ale	8
Salida Del Sol, Sentinel Peak Tucson. Mexican Amber	8

Import/Crafted

Blue Moon	8
Corona	7.5
Corona Light	7.5
Pacifico	7.5
Guinness 16oz	9
Stella Artois	8
Modelo Negra	7.5
Modelo Especial	7.5

Domestic

Budweiser	7
Bud Light	7
Coors Light	7
Michelob Ultra	7
Miller Lite	7
Cider	
Angry Orchard	8

Wines By the Glass

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

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
Caymus, The Walking Fool, California	16