

Signature Grill

Share

Queso Fondue Corn tortilla chips Add chorizo or wild mushrooms +4	13
Roasted Garlic Hummus Native American fry bread, pickled vegetables, green pepper (V)	13
Edamame Guacamole & Chips Add salsa +4 (V)	14
Shrimp Cocktail Bloody Maria Sauce, Arugula, Tajin Vinegar	15
Pozole Cabbage, Cilantro, Onion, Radish & Lime	12
Crispy Brussel Sprout Spanish Chorizo, Agave Nectar Glaze	10

Salads

Charred Endive & Sweet Potatoes Spinach, Green Onion, Pomegranate Seeds, Pepitas with Tequila & Piloncillo Vinaigrette	13
Farm Greens Side 6 Full 12 Cucumber, Shaved Carrot, Tomato, Red Onion, Choice of dressing (GF,VF)	
Caesar Side 6 Full 12 Romaine Hearts, House Made Dressing, Croutons, Parmesan	

Add to any salad:

Chipotle Chicken (GF)	7
Cilantro Lime Shrimp (GF)	8
Grilled Salmon (GF)	10
Grilled Steak (GF)	12
Chili Crusted Tuna Steak	9

Specialty Plates

Seafood Pasta Linguine, Scallops, Shrimp, Arizona Spinach, Blistered Tomatoes, Herb White Wine Garlic Sauce	36
Red Wine Braised Short Rib** Boneless Short Rib, Mash Potato, Sautéed Carrots and Mushrooms, Natural Jus	33
Grilled Atlantic Salmon** Sweet Potato, Leeks, Wild Mushrooms, Charred Broccoli & Tamarin Del Bac Glaze (GF)	29
Roasted Cauliflower Mole Negro, Grilled Orange, Parsley Cilantro Salad, Smoked Almonds, Sesame Seeds, Pomegranate seeds	22
Achiote Chicken Achiote Marinated 10oz. Chicken Breast, Roasted Red Bell Pepper Rice, Calabacita Vegetables, Poblano Cream Sauce, Pico de gallo	26
Grilled Ribeye** Herb Roasted Heirloom Baby Potatoes, Asparagus, Smoked Onion Butter, Grilled Jalapeno (GF)	39
Angus Burger Smoked Bacon, Green Leaf Lettuce, Tomato, Onion, Brioche Bun	17
Pretzel Burger Pepper Jack Cheese, Agave Peppered Bacon, Pickled Jalapeños, Crispy Fried Onions, Black Garlic Mustard Aioli, Arugula, Pretzel Bun	18
Chili Crusted Tuna Steak Quinoa Salad, Pickled Onion Cucumber & Jalapeno Slaw	24

Desserts 9

Churros Beignets Prickly Pear syrup & Chocolate Sauce
Pomegranate Cheesecake Pomegranate Reduction, Pomegranate Seeds
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
La Partida– Partida Reposado, Cointreu, Simple Syrup, Pierre Ferrand Dry Curacao ,Fresh Lime	16
Sig Mai Tai– Brugal Anjeo Rum, Plantation Stiggins Pineapple Rum, Giffard Orgeat, Pierre Ferrand Dry Curacao, Fresh Lime (CONTAINS ALMONDS)	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