



TONTO

BAR & GRILL AT RANCHO MAÑANA



HAPPY THANKSGIVING JOIN US FOR A NATIVE FEAST



Spiced Harvest Appletini 13
Apple Crown Royal, Fireball,
apple cider, lemon juice,
cinnamon spiced dried apple

Tonto is open on Thanksgiving day and offering a special menu only of our plated native feast with a trio of appetizers, choice of 3 entrées and duo of desserts. Gluten-free, vegetarian and vegan menu options available. See below for full details and reservations.

Trio of Appetizers

- Three bean salad with tongues of fire, black tepary beans, lentil, lovage, caramelized fennel, Cognac and cranberry pork sausage, whole grain mustard, and red wine reduction
- Arugula salad with Frisée, Stilton bleu, Champagne grapes, red flame grapes, roasted candied pecan halves and a roasted shallot champagne vinaigrette
- Pumpkin bisque, pink peppercorn maple quark cheese, candied espresso almonds

Choice of one Entrée

- Tom turkey breast and braised thigh, cranberry ginger orange relish, sage gravy, buttermilk whipped potatoes, maple and brown butter glazed yams, herbed focaccia stuffing, sautéed French beans
- Slow roasted beef short rib Bourguignon, buttery Yukon mashed potatoes, caramelized baby carrots, roasted cipollini onions, Chianti jus lie
- Wood-grilled Campbell River salmon, roasted root vegetables, crispy Brussels, bacon, sherry and mustard seed vinaigrette, shaved pecorino, pomelo and kumquat marmalade

Autumn Desserts

- Traditional pumpkin pie, Tahitian vanilla Chantilly creme
- Chocolate pecan pie, whipped cinnamon ganache



\$68 per guest /\$25 for children ages 5-12. All prices subject to tax.

Also serving Gluten-Free, Vegetarian and Vegan Menu options.

Seating times available from 1:00 - 5:00 p.m.

Reservations & Information 480-488-0698

or online at TontoBarAndGrill.com





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GLUTEN FREE MENU

GF Trio of Appetizers

- Three bean salad with tongues of fire, black tepary beans, lentil, lovage, caramelized fennel, Cognac and cranberry pork sausage, whole grain mustard, and red wine reduction
- Arugula salad with Frisée, Champagne grapes, red flame grapes, roasted candied pecan halves and a roasted shallot champagne vinaigrette
- Pumpkin bisque, pink peppercorn maple quark cheese, candied espresso almonds

GF Choice of one Entrée

- Tom turkey breast and braised thigh, cranberry ginger orange relish, sage gravy, buttermilk whipped potatoes, maple and brown butter glazed yams, herbed GF stuffing, sautéed French beans
- Slow roasted beef short rib Bourgogne, buttery Yukon mashed potatoes, caramelized baby carrots, roasted cipollini onions, Chianti jus lie
- Wood-grilled Campbell River salmon, roasted root vegetables, crispy Brussels, bacon, sherry and mustard seed vinaigrette, shaved pecorino, pomelo and kumquat marmalade

GF Autumn Dessert

- Traditional pumpkin pie with GF oatmeal crust, Tahitian vanilla Chantilly creme



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VEGETARIAN MENU

Duo of Appetizers

- Three bean salad with tongues of fire, black tepary beans, lentil, lovage, caramelized fennel, Cognac, whole grain mustard, and red wine reduction
- Arugula salad with Frisée, Stilton bleu, Champagne grapes, red flame grapes, roasted candied pecan halves and a roasted shallot champagne vinaigrette

Choice of one Entrée

- Roasted root vegetables, Buttermilk whipped potatoes, maple and brown butter glazed yams, Vegetarian Stuffing with whole grain bread, flax seed, lentils, celery, carrots, onions, sautéed French beans, vegetarian sage gravy, cranberry ginger orange relish
- Caramelized baby carrots, roasted cipollini onions, crispy Brussels sprouts, buttery Yukon mashed potatoes, sherry and mustard seed vinaigrette, shaved pecorino, pomelo and kumquat marmalade

Autumn Desserts

- Dessert Pumpkin Pie, with an oatmeal crust with Tahitian vanilla Chantilly creme



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VEGAN MENU

Duo of Appetizers

- Three bean salad with tongues of fire, black tepary beans, lentil, lovage, caramelized fennel, whole grain mustard, and red wine reduction
- Arugula salad with Frisée, Champagne grapes, red flame grapes, roasted candied pecan halves and a roasted shallot champagne vinaigrette

Choice of one Entrée

- Roasted root vegetables, Vegan stuffing with whole grain bread, flax seed, lentils, celery, carrots, onions, sautéed French beans, vegan sage gravy, cranberry ginger orange relish
- Caramelized baby carrots, roasted cipollini onions, crispy Brussels sprouts, sherry and mustard seed vinaigrette, pomelo and kumquat marmalade

Autumn Desserts

- Dessert Pumpkin Pie, with an oatmeal crust

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