



BAR & GRILL AT RANCHO MAÑANA

Enjoy Happy Hour In the Bar from 3-6 daily

Fresh Corn Tortilla Chips

Grilled corn and tomato salsa 4

All of the below appetizers reflect \$2 off

Tortilla-Crusted Crab Cakes

Jicama & chili slaw, smoked ancho chili aioli 12

Buttermilk Fried Calamari

Candied chilies, chipotle aioli, grilled AZ lemon 9

Tempura Ahi Tuna Roll ♦

Wasabi-soy vinaigrette & gari shoga 13

Handmade Corn Husk Arepas

Braised lamb shoulder, refried black beans, guajillo chili, mesquite grilled pico de gallo 9

Drink Specials

\$1 off all beers, \$2 off all cocktails
\$2 off all wines by the glass

Beer, prices reflect \$1 off

Draft Beers 16 oz.

Coors Light 3

Four Peaks Kilt Lifter 4

Sam Adams Seasonal 4

Domestic 3

Coors Light

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Ales 4

Lagunitas IPA

Four Peaks 8th Street Ale

Blue Moon Belgian White Ale

Grand Canyon Sunset Amber

Left Hand Milk Stout

Dogfish Head 90 Minute IPA 5.

Lager 4

Pacifico

Corona

Stella Artois

Gluten-Free 3.5

Omission Lager

Angry Orchard Cider

Non-Alcoholic 3.5

St. Pauli Girl

Items with a "♦" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



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Wines by the glass, prices reflect \$2 off

Rotari Arte, Italiana Brut, Italy, NV	7
Rodney Strong chard., Sonoma	7
Kendall-Jackson, chard., CA	8
Bouchard Bourgogne Blanc chard., France	10
Beringer White Zinfandel, CA	7
Hess Shirttail Ranches Rose, CA	7
Ferrari-Carano Fume Blanc, Sonoma	7
Brancott Sauvignon Blanc, NZ	7
Château St. Michelle Erocia Riesling, WA	8
St. Suprey Sauvignon Blanc, Napa	8
Pighin Pinot Grigio, Italy	8
A to Z Pinot Noir, Oregon	10
La Crema Pinot Noir, Sonoma Coast	10
Kenwood Yulupa Merlot, California	7
Revelry Cabernet, Columbia Valley	8
Sebastiani Cabernet, Sonoma	10
L'Ecole No. 41 Bordeaux Blend, Columbia Vly.	10
Opolo Petite Sirah, Paso Robles	10
Tahuan Malbec, Mendoza, Argentina	10
Seghesio Zinfandel, Sonoma	11
Barossa Valley Shiraz, Australia	11

Cocktails, prices reflect \$2 off

Tonto Mixology

Seasonal Cocktail 11

Ask your server about our inspired cocktail

Bloody Mary 9

Absolut peppar vodka, Tonto's mix & a blue cheese stuffed olive

Mexican Martini 11

Sauza Hornitos reposado, Grand Marnier, fresh lime & Mexican panela sugar

Pomegranate Martini 11

Absolut citron, Pama pomegranate liqueur & a splash of cranberry juice

Agave Cocktails

Tontorita 10

Sauza Hornitos reposado, orange liqueur, house-made sweet & sour

Prickly Pear Margarita 10

Sauza Hornitos reposado, orange liqueur, sweet & sour, prickly pear syrup

Paloma Blanca 10

Don Julio blanco, grapefruit soda, lime

Bacanorita 11

Rancho Tepúa Bacanora, orange liqueur, sweet & sour, O J, prickly pear syrup

Sierra Madre Peach 11

Rancho Tepúa Bacanora, white peach purée, basil, agave nectar, lime, soda water

Mezcal Mule 11

Los Nahuales joven mezcal, fever-tree ginger beer, fresh lime juice & mint