



Limited To-Go Menu

APPETIZERS

Golden Corn Chowder Cup 5 Bowl 7 - or- Quart 12
Applewood bacon, pulled chicken, fresh thyme & Yukon gold potatoes

SALADS Available in appetizer or entrée size

Tumbleweed Salad GFO
Romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, chicos, tortilla strips, avocado crema, pepper jack 10 / 15

Cobb Salad GFO
Iceberg, romaine, and watercress, tomato, bacon, egg, avocado, chives, Roquefort cheese, and lemon-herb vinaigrette 10 / 15

Add choice of protein:
6 oz. Roasted and pulled chicken 4
5 oz. Mexican white shrimp skewer 7
4 oz. Mesquite-grilled salmon medallion 8

WOOD-GRIILED BURGERS & SUCH GFO

Choice of 8 oz. patty ♦
Corn-fed 15 -or- AZ organic, grass-fed 16

Choice of cheese
Sharp cheddar -or- Pepper jack
Lettuce, tomato, pickle, and crispy onions on a freshly baked bun

Rancho Reuben
Housemade corned beef & sauerkraut, Thousand Island dressing, Jarlsberg cheese, freshly baked marble rye bun 15

Choice of Side: Fries, sweet potato tots or house salad
Add: Green chile, pickled jalapeños, bacon, avocado, guacamole or bleu cheese; 1. each

ENTREES

Puerto Nuevo Mexican Soft Tacos GFO
Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado crema & white corn tortillas

Choice of Protein or Vegetables:
Chicken 15 Vegetables 14
Mexican white shrimp 16

Native Harvest Bowl GFO
Wild rice medley, poblano chile rajas, heirloom carrots, blistered tomatoes, roasted romanesco, chicos and red chile sauce 20.5

Add choice of protein:
6 oz. Roasted and pulled chicken 4
5 oz. Mexican white shrimp skewer 7
4 oz. Mesquite-grilled salmon medallion 8

Gemelli Pasta
Garlic chicken, artichokes, red onions, bell peppers, peas, heirloom tomatoes, tossed in basil cream and topped with fresh pesto and asiago cheese 18.5

German Pork Schnitzel
Housemade German potato salad with bacon, lemon caper butter, braised red cabbage with apples, and a grilled lemon 24

Coffee & Port Braised Boneless Short Rib GFO
Brown butter whipped white yams, heirloom carrots with shallots, parsley and a Port wine jus lie 32

VEGETARIAN NOSH 18

Choose 1 sauce any 5 vegetables or starch combination. Additional items, 3. each.

Sauces
Basil pesto cream
Sugo tomato sauce
Lemon caper butter
Roasted cream corn

Starch
Yukon potato roesti
Pesto gemelli noodles
Brown butter whipped white yams

Veggies
Buttered Peas
Heirloom carrots
Grilled asparagus

VEGAN NOSH

Native Harvest Bowl
Wild rice medley, poblano chile rajas, heirloom carrots, blistered tomatoes, roasted romanesco, red chile sauce and chicos 20.5