

REFRESHING MOCKTAIL STARTER

Cucumber Ginger Beer Cooler

Cucumber-lime purée, mint, simple syrup & ginger beer 7

Prickly Pear Basil Lemonade

Fresh lemonade, prickly pear, fresh basil, seltzer & seven-up 7

FRESH BAKED BREAD

Four-Seed Baguette

Pepita, sunflower, poppy & sesame 3.5

Gluten-Free Bread GF

Quinoa, flax, sunflower & sesame 4.5

APPETIZERS

Golden Corn Chowder C 5 B 7

Applewood bacon, pulled chicken, fresh thyme & Yukon gold potatoes

Buttermilk Fried Calamari

Tossed with candied chilies, chipotle aioli, grilled AZ lemon 12

Three Sister Salsas & Guac

Chip trio: Corn, flour & frybread
Salsas of: Corn & tomato; chayote squash & tomatillo; tepary bean & red chilies 14.5

Jalapeño Cilantro Hummus Board V GF

Roasted romanesco, charred asparagus, feta, grilled pita, shishito peppers, chickpeas, candied sweet chile drops 14.5

Tortilla-Crusted Crab Cakes GF

Fresh jicama & roasted chile slaw, smoked ancho chile aioli 14

Ahi Tuna Roll ♦ GF

Tempura Ahi tuna roll, wasabi-soy vinaigrette & gari shoga 15

SALADS

Available in appetizer or entrée size

Cobb Salad V GF

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

Compressed Arugula Salad V GF

Manchego, candied Arizona pecans, sun-dried cherries, tart green apple & pistachio vinaigrette 10 / 15

Tumbleweed Salad V GF

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

Add choice of protein:

6 oz. Roasted and pulled chicken	4 ♦
4 oz. Mesquite-grilled beef tenderloin	8
5 oz. Buttermilk fried calamari	6
5 oz. Mexican white shrimp skewer	7
4 oz. Mesquite-grilled salmon medallion	8 ♦

Harvest Salad V GF

Butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted Marcona almonds, chia seeds, hibiscus drizzle 10 / 15

WOOD-GRIILED BURGERS & SUCH

Tonto Burger ♦ GF

8 oz wood-grilled corn-fed patty, sharp cheddar -or- pepper jack. Lettuce, tomato, pickle, and crispy onions on a freshly baked bun 15

Rancho Reuben GF

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

AZ Organic Grass-Fed Burger ♦ GF

8 oz wood-grilled patty with sharp cheddar -or- pepper jack. Lettuce, tomato, pickle, and crispy onions on a freshly baked bun 16

Choice of Side:

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



SOUTHWESTERN SPECIALTIES

Puerto Nuevo Mexican Soft Tacos V GF

Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado crema & white corn tortillas

Choice of Protein or Vegetables:

Chicken 15 Beef tips 18♦
Vegetables 14 Mexican white shrimp 16

Pork Flautas Al Pastor

Pork Al Pastor flautas with queso fresco, topped with caramelized pineapple salsa, roasted green chili tomatillo sauce, refried black beans with chorizo and jicama cabbage salad 17.5

PASTA

Pappardelle Pasta with Italian Ragù

Braised beef tips, forest mushrooms, roasted garlic cloves and shallots, in a Marsala demi cream, with fresh herbed ricotta cheese 22.5

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

FISH

Onion-Crusted Walleye

Chive rémoulade sauce, Yukon potato roesti cake, heirloom carrots, blistered cherry tomatoes and fried capers 26

Orange-Ginger Miso Glazed Salmon ♦ GF

Curried caramelized heirloom carrots, and wilted chard, furikake jasmine rice with edamame, shiitake and scallions 28

Sanddabs of the Season

Pan-seared with a roasted corn and red pepper relish, caramelized butternut squash and toasted pecan risotto 25

Iron-Seared Scallops ♦

Pumpkin mascarpone ravioli, southwestern mushroom medley, maple-bourbon sherry cream, and snipped chives 38

MEAT

Coffee & Port Braised Boneless Short Rib GF

Brown butter whipped white yams, heirloom carrots with shallots, parsley and a Port wine jus lie 32

Ancho Chile-Rubbed 8 oz. Filet ♦ GF

Adobo demi-glace, mashed potato with Parmesan butter-crumbs, braised forest mushrooms, and grilled asparagus 42

German Pork Schnitzel

German potato salad with bacon, lemon caper butter, braised red cabbage with apples, grilled lemon 24

Pork Osso Bucco

Braised Wilcox apples, cipollini onions, pickled beets, cider jus lie. Potato gnocchi, sage brown butter 26

VEGGIE NOSH

Harvest Bowl V GF

Curried caramelized heirloom carrots, wilted chard, caramelized butternut squash, furikake jasmine rice with edamame, shiitake and scallions with an orange-ginger miso 20.5

The Mañana V GF

Grilled asparagus, caramelized butternut squash, braised red cabbage with apples, Yukon potato roesti cake and a roasted corn and red pepper relish 20.5