

## REFRESHING MOCKTAIL STARTER

### Pomegranate "Mojito"

Muddled mint, agave nectar, fresh lime, pomegranate juice, ginger ale 8

### Sparkling Cranberry Punch

Sparkling cider, cranberry juice, fresh lime juice, cinnamon-sugar rim 8

## FRESHLY BAKED BREAD & HOUSEMADE SOUPS C5 B 7

### Golden Corn Chowder

Applewood bacon, pulled chicken, fresh thyme, yukon gold potatoes

### Grand Canyon Pilsner & Cheddar Soup

Nueske's bacon, chives, guajillo popcorn

### Four-Seed Baguette

Pepita, sunflower, poppy, sesame 5

## SHARED PLATES

### Three Sisters Salsa & Guac

Duo of corn chips & frybread  
Salsas of: corn & tomato;  
chayote squash & tomatillo;  
tepary bean & red chilies 19

### Buttermilk Fried Calamari

Tossed with candied chilies,  
chipotle aioli, AZ lemon 15

### Tortilla-Crusted Crab Cakes

Fresh jicama & roasted chili slaw,  
smoked ancho chili aioli 17

### Baba Ghanoush Hummus

Eggplant dip, cucumbers, carrots,  
charred sweet peppers, Za'atar spiced  
chickpeas, feta cheese, grilled pita 16

### Ahi Tuna Roll \*

Tempura crusted, sliced, wasabi-  
soy vinaigrette, gari shoga 17

## SALADS

Available in appetizer or entrée size

### Cobb Salad

Iceberg, romaine, tomato, bacon,  
egg, avocado, bleu cheese crumbles  
and lemon-herb vinaigrette 13 / 17

### Harvest Salad

Butter lettuce, spinach, balsamic fig  
dressing, strawberries, roasted beets,  
berry goat cheese, honey roasted  
marcona almonds, chia seeds, hibiscus  
drizzle 13 / 17

### Tumbleweed Salad

Romaine, iceberg, black beans, chipotle  
ranch, heirloom tomatoes, corn, tortilla  
strips, avocado crema, pepper jack 13 / 17

### Add Choice of Protein:

6 oz. Mesquite-grilled chicken breast	5
4 oz. Mesquite-grilled beef tenderloin	10 *
5 oz. Buttermilk fried calamari	8
5 oz. Mexican white shrimp skewer	8
4 oz. Mesquite-grilled salmon medallion	10 *

### Compressed Arugula Salad

Manchego, candied Arizona pecans,  
sun-dried cherries, green apple &  
pistachio vinaigrette 13 / 17

## WOOD-GRIILED BURGERS & SUCH

### Tonto Burger \*

8 oz. wood-grilled corn-fed patty,  
Sharp cheddar -or- pepper jack  
Lettuce, tomato, pickle, crispy  
onions, freshly baked bun 18

### Rancho Prime Rib Dip

Caramelized onions, hatch green chilies,  
mushrooms, oaxaca cheese, horseradish  
dijonnaise, baguette and beef jus 19

### AZ Organic Grass-Fed Burger \*

8 oz. wood-grilled patty  
Sharp cheddar -or- pepper jack  
Lettuce, tomato, pickle, crispy  
onions, freshly baked bun 19

### Choice of Sides:

Fries, sweet potato tots or house salad  
**ADD:** Green chili, pickled jalapenos 2. ea  
Bacon, guacamole or bleu cheese 3. ea



## SOUTHWESTERN SPECIALTIES

**Puerto Nuevo Mexican Soft Tacos**

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

Choice of Protein or Vegetables:

Chicken 17      Beef tips 20\*  
Vegetables 16      Mexican white shrimp 21

**Pork Tamale Relleno**

Roasted poblano chili pepper stuffed with braised mojo pork, diablo pepper mix, roasted hatch chili salsa, oaxaca cheese, ranchero sauce, escabeche vegetables, charro beans 25

## PASTA

**Neapolitan Braised Short Rib Ragù**

Campanelle pasta, peppers, cipollini onions, garlic, Barolo wine, crushed tomatoes, toasted piñon nuts, burrata cheese 34

**Gemelli Pasta**

Garlic chicken, artichokes, red onions, bell peppers, peas, heirloom tomatoes, basil cream, pesto, asiago cheese 25

## FISH

**Onion-Crusted Walleye**

Chive rémoulade sauce, yukon potato roesti cake, heirloom carrots, blistered cherry tomatoes, fried capers 30

**Wood-Grilled Salmon \***

Roasted jalapeno butter, street-corn polenta cake, tres sauté of spinach, kale, and cilantro 35

**Pacific Coast Sanddabs**

Sautéed dabs, malt vinegar butter, garlic-herb mashed potatoes, sautéed heirloom carrots, snap peas 30

**Iron-Seared Scallops \***

Caramelized Hubbard squash puree, lemon-ginger preserve, pickled onions, roasted romanesco, wild rice pilaf 42

## MEAT

**Coffee & Port Braised Boneless Short Rib**

Brown butter whipped yams, heirloom carrots, shallots, parsley, Port wine jus lié 36

**Ancho Chile-Rubbed 6 oz. Filet \***

Adobo demi-glace, forest mushrooms, garlic-herb mashed potatoes, wood-grilled asparagus spears 44

**German Pork Schnitzel**

German potato salad with bacon, lemon caper butter, braised red cabbage with apples, AZ lemon 28

**Mesquite Grilled Rib Eye \***

Blackstrap demi-glace, loaded baked potato skins, ham hock-braised mustard greens 44

## VEGGIE QOSH

**Native Harvest Bowl**

Wild rice pilaf, blistered cherry tomatoes, heirloom carrots, asparagus, lemon-ginger preserve 24

**The Mañana**

Roesti potato cake, snap peas, sautéed forest mushrooms, braised red cabbage, lemon-caper butter 24

# Gluten-Free Menu



In order to make Tonto Bar & Grill an outstanding experience for every diner, we offer a menu for those with sensitivities to gluten. Included are items from our regular menu and items that have been modified slightly but created with the same high standards. Please let your server know you wish to order off the gluten-free menu so that we can exercise the greatest care in preparing your meal.

## APPETIZERS

### Fresh Baked Gluten-Free Bread

Quinoa, flax, sunflower & sesame seed 6

### Tortilla-Crusted Crab Cakes

Fresh jicama & roasted chili slaw, smoked ancho chili aioli 17

### Ahi Tuna Roll \*

Ahi tuna roll, wasabi-soy vinaigrette & gari shoga 17

## Fresh Soup & Salads Available in appetizer or entrée size

### Tumbleweed Salad

Romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, chicos, tortilla strips, avocado crema, pepper jack 13 / 17

### Compressed Arugula Salad

Manchego, candied Arizona pecans, sun-dried cherries, green apple & pistachio vinaigrette 13 / 17

### Cobb Salad

Iceberg, romaine, and watercress, tomato, bacon, egg, avocado, lemon herb vinaigrette 13 / 17

### Harvest Salad

Butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted Marcona almonds, chia seeds, hibiscus drizzle 13 / 17

### Add choice of protein:

6 oz. Mesquite-grilled chicken breast	5
4 oz. Mesquite-grilled beef tenderloin	10 *
5 oz. Mexican white shrimp skewer	8
4 oz. Mesquite-grilled salmon medallion	10 *
2 ea. Skillet-seared jumbo sea scallops	12 *

## Sandwiches & Such

Each sandwich listed below is served on a housemade, gluten-free bun.

**Tonto Burger:** All-natural corn-fed or grass-fed organic beef, cheddar or pepper jack, fresh fruit or salad 20 \*

**Rancho Prime Rib Dip** Caramelized onions, hatch green chilies, mushrooms, oaxaca cheese, horseradish dijonaise, and beef jus on housemade gluten-free bread 22

## Entrées

**Puerto Nuevo Mexican Tacos** Simmered with Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado crema and white corn tortillas **Choice of Protein or Vegetables:**  
Vegetables 16 All-natural chicken 17 Mexican white shrimp 21 Beef tips 20 \*

### Pork Tamale Relleno

Roasted poblano chili pepper stuffed with braised mojo pork, diablo pepper mix, roasted hatch chili salsa, oaxaca cheese, ranchero sauce, escabeche vegetables, charro beans 25

### Iron-Seared Scallops

Caramelized Hubbard squash puree, lemon-ginger preserve, pickled onions, roasted romanesco, wild rice pilaf 42 \*

### Coffee & Port Braised Boneless Short Rib

Brown butter whipped white yams, heirloom carrots with shallots, parsley and a Port wine jus lie 36

### Ancho Chile-Rubbed 6 oz. Filet

Adobo demi-glace, forest mushrooms, garlic-herb mashed potatoes, grilled asparagus 44 \*

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.



# VEGAN MENU

Because we strive to accommodate all diners, we are dedicated to offering signature-style menu offerings to our vegan diners that boast the same high quality and complex flavors as our regular menu items. Please inform your server that you are ordering off of the vegan menu to ensure that special care is exercised throughout the preparation of your meal. We also ask for your patience to make sure your dining experience is extraordinary.

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### Sparkling Cranberry Punch

Sparkling cider, cranberry juice, fresh lime juice, cinnamon-sugar rim 8

## APPETIZERS

### Four-Seed Baguette

Pepita, sunflower, poppy & sesame 5

### Three Sister Salsas & Guac

Duo of corn chips & frybread  
Salsas of: corn & tomato;  
chayote squash & tomatillo;  
tepeal bean & red chilies 19

### Baba Ghanoush Hummus

Eggplant dip, cucumbers, carrots, charred sweet peppers, Za'atar spiced chickpeas, grilled pita 16

## SALADS All served with olive oil & vinegar

Available in appetizer or entrée size

### Cobb Salad

Iceberg, romaine, tomato, avocado 13 / 17

### Compressed Arugula Salad

Sun-dried cherries, green apples 13 / 17

### Tumbleweed Salad

Romaine, iceberg, black beans, heirloom tomatoes, fresh corn, tortilla strips, and avocado 13 / 17

### Harvest Salad

Butter lettuce, spinach, strawberries, roasted beets, chia seeds, and a hibiscus drizzle 13 / 17

## ENTREES

### Vegetable Tacos

Seasonal hummus, onions, peppers, corn, escabeche vegetables, pickles jalapeños 16

### Native Harvest Bowl

Wild rice pilaf, blistered cherry tomatoes, heirloom carrots, asparagus, lemon-ginger preserve 24

### The Mañana

Roesti potato cake, snap peas, sautéed forest mushrooms, braised red cabbage 24