



BAR & GRILL AT RANCHO MAÑANA



Enjoy our four-course plated brunch, including freshly baked, housemade bread & complimentary mimosas. Seating times 10:00 a.m. to 2:00 p.m. \$72 per guest, \$25 for children 10 and under children's menu.

Tax & gratuity is not included Reserve online Tontobarandgrill.com



Seacuterie Platter

Chardonnay poached jumbo prawns, Smoked and chilled Steel head trout Lemon dill whipped chèvre, sesame lavosh, Atlantic rock crab claw, AZ citrus, B' Mary cocktail sauce

Featured Drink

Lovely Lavender
Plata Tequila, lemon juice honey syrup, egg white, housemade lavender bitters 14



Trio Platter of Fresh Salads

Herb Salad

Rocket, mint, thyme, parsley, chive, lemon, mustard seed vinaigrette, sherry vinegar pickled shallots, blueberry mascarpone, almonds

Stone Fruit Salad

Apricots, peaches, plums, honey-thai basil vinaigrette, pomegranate arils, candied pecans

Crispy Farro Salad

Radicchio, red leaf, parsley, EVOO, caper dressing, walnut mustard cream, lemon preserve, parmesan

Housemade Quiche

Black Forest ham, caramelized onion, crimini mushroom, spinach, sun-dried tomato & white cheddar. Red bliss potatoes O'Brien, peppers, onions, soft herbs

Choice of Entrées

Roasted Rack of Lamb *

Mustard seed gremolata, baby carrots, agave, caramelized shallot, Robuchon yukon whipped potatoes, thyme

Pan-Seared Chilean Sea Bass *

Basil-mint fregola tabbouleh, tomatoes, feta, roasted peppers, fava bean, chickpea, spring peas, lemon, roasted garlic, citrus vinaigrette

Mesquite Grilled 6 oz Tenderloin *

Wild mushroom risotto, thyme, balsamic onion gastrique, haricot verts, parmesan crisp

Carrot Cake

Cream cheese frosting, roasted walnut crumble

Duo of Desserts

Strawberry Rhubarb Cobbler

Spices of cinnamon, cardamom, nutmeg, and ginger

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.

