



KITCHEN & WINE BAR

Appetizers

SPRING HARVEST SALAD | 18

Ultra Lettuce | Pickled Strawberry | Cucumber
Cacao Soil | House Ricotta | Hibiscus Vinaigrette
(Contains Tree Nuts)

PRICKLY PEAR | 18 S

Goat Cheese Mousse | Bee Pollen | Desert Honey
Green Valley Pistachio Tuile
(Contains Tree Nuts)

MEXICAN STREET CORN

BISQUE | 17 GF NF

Brown Butter | Popped Sorghum | Cotija Double Cream
House Citrus Aioli | Chamoy

SPRING LAMB | 26 NF

Green Pea Spätzle | House Pea Tendrils | Mint Jus

DIVER SCALLOPS | 28 GF NF

Sunchoke Purée | Artichokes | Sun-Dried Tomato
Tarragon Beurre Blanc

AVOCADO CACTUS | 28 NF DF S

Ahi Tuna Poke | Ancho Tempura | Barrel Cactus Seeds

BUTTER-POACHED LOBSTER TAIL | 32 NF

Lobster Sabayon | Squid Ink Gnocchi | Fava Beans

GF gluten-free options

NF nut-free options

S signature

healthy

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A surcharge of \$7.00 is applicable
for all split entree requests.

Mains

PRIME TENDERLOIN | 54 GF NF

Fondant Potatoes | Pea Purée | Snow Peas | Pea Tendrils
Wild Mushroom Bordelaise

ALLEN BROTHERS RIBEYE* | 60 GF NF

Spring Onion-Potato Purée | Asparagus | Baby Carrots
Chermoula | Harissa Hollandaise

KUROBUTA

PORK TENDERLOIN | 46 GF NF DF S

Pickled Stone Fruit | Rhubarb | Kale
Smoked Bacon & Grain Mustard Jus

OVEN-ROASTED

ORGANIC CHICKEN | 42 GF DF

Chili Lacquer | Sonoran Dirty Rice | House Andouille
Shishito Peppers | Mole
(Contains Peanuts and Tree Nuts)

HALIBUT | 50 GF NF

Baby Fennel | Braised Tomato | Kohlrabi Purée
Citrus Verbena Emulsion

SEAFOOD RISOTTO | 48 GF NF

Scallops | Salt Springs Mussels | Rock Shrimp | Citrus
Chorizo | Cauliflower | Fumé

HOUSE BEET CHITARRA | 42 S

Crispy Beet | Ricotta | Lamb Chopper | Arugula
Toasted Pine Nuts | Micro Basil | Citrus
(Contains Tree Nuts)

Sides

BKW Farms Mushrooms	11 GF NF
Red Lake Nation Dirty Rice	11 GF NF DF
Spring Onion Potato Purée	11 GF NF
Blistered Shishito Peppers Espelette	11 GF NF DF
Asparagus Harissa Hollandaise	11 GF NF
Baby Carrots Chermoula	11 GF NF DF

Chef de Cuisine - Christian Dyson
Chef de Partie - Matt Plimpton

Cocktails

JALAPEÑO PINEAPPLE MARGARITA | 20

Tequila | Lime | Lemon | Pineapple | Agave
Ancho Chile Liqueur | Jalapeño

OLD PUEBLO SOUR* | 20

Whiskey | Lemon Juice | Simple Syrup | Egg Whites
Red Wine Float

CILANTRO MOJITO | 19

White Rum | Lime Juice | Simple Syrup | Cilantro | Club Soda

WATERMELON COSMO | 20

Citrus Vodka | Watermelon | Cointreau | Lime Juice

PRICKLY PEAR BOURBON MULE | 19

Bourbon | Prickly Pear | Lime Juice | Ginger Beer

EMPRESS NEGRONI | 20

Empress Gin | Campari | Antica | Lavender Bitters | Lavender

VIRGIN MIMOSA | 17 🍷

Light Tonic | Orange | Apple | Aloe Vera | Turmeric | Lemon

Beers

DOMESTIC | 8

Budweiser | Bud Light | Coors Light
Miller Lite | Michelob Ultra

IMPORT | 9

Corona | Heineken | Stella Artois
Guinness | Clausthaler (non-alcoholic)

CRAFT | 10

Blue Moon Belgian White
Samuel Adams | Kilt Lifter
Odell IPA

Sommelier - Rodney Remily
Bartender - Dwight Wagner

Wines

Sparkling

il Soffione, Brut, Prosecco, Veneto, Italy, NV	17 64
Schramsberg, Brut, "Mirabelle", North Coast, California, NV	20 76
Pommery, "POP", Champagne, France, NV	25

White

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy	16 60
Nautilus, Sauvignon Blanc, Marlborough, New Zealand	20 76
Puramun, Chardonnay, Reserva, Mendoza, Argentina	19 80
ZD Wines, Chardonnay, "50th Anniversary", California	25 96
Malat, Grüner Veltliner, "Ried Höhlgraben", Kremstal, Austria	21 80
WillemsWillems, Riesling, Feinherb, Saar, Germany	18 68

Rosé

Château d'Esclans, Côtes de Provence, Rosé	
"Whispering Angel", Provence, France	18 68

Red

Ken Wright, Pinot Noir, Willamette Valley, Oregon	21 80
Bodegas Lan, Rioja, Reserva, Spain	17 64
Finca Las Moras, Malbec, San Juan, Argentina	18 68
Tenuta di Arceno, Chianti Classico, Tuscany, Italy	18 68
Andronicus, Red Blend, Napa Valley, California	22 84
Peju, Cabernet Sauvignon, Napa Valley, California	32 124
Hartford, Zinfandel, "Old Vine", Russian River Valley, California	28 108