



KITCHEN & WINE BAR

Starters

LOBSTER | 26 *NF

Butter Poached | Masa Gnocchi | Rouille
Brown Butter Espuma

BRUSSEL SPROUT SALAD | 17

Local Dates | Sonoran Wheat Crouton
Fiore Di Capra Feta | Prickly Pear | Pepita

FIG AND BURRATA | 18 GF

Petite Lettuce | Burrata | Poached Figs
Speck | Pistachio | Aged White Balsamic

MUSHROOM BISQUE | 16

Desert Pearl Farms Chestnut Mushrooms
Truffle Soil

SCALLOPS | 22 *NF

Pan-Seared | Melted Leeks | Clementine
Golden Beets | Mesquite Tuile

Sides

Crispy Agave Brussel Sprouts | 10 GF NF

BKW Farms Blue Oyster Mushrooms | 10 GF NF

Pommes Puree | 10 GF NF

Saguaro Glazed Local Yams | 10 GF NF

Grilled Asparagus | Elote Hollandaise | 12 GF NF

Entrées

RIVERENCE STEELHEAD TROUT | 38 *

Heritage Grains | Campfire Root Vegetables
Tomatillo Jam | Prickly Pear Mole

HALIBUT | 44 *GF

Local Winter Squash & Pepita | Romanesco
Poached Blue Crab | Elote Hollandaise

GRILLED RIBEYE | 56 *NF

Saguaro Glazed Local Yams
BKW Farms Blue Oyster Mushrooms
Ancho-Smokey Blue Butter

FILET | 50 *GF NF

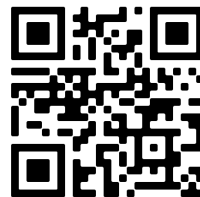
Pommes Puree | Crispy Agave Brussel Sprouts
Sal de Gusano | Mezcal Demi-Glace

SMOKED HALF CHICKEN | 40 *GF

Chili D'Arbol Lacquer | Peanuts
Piloncillo Roots | Blackberry Jus

RICOTTA AND SWISS CHARD GNUDI | 34 NF

Root Vegetable Bolognese
Queen Creek Olive Oil



Dessert

CRÈME BRÛLÉE | 14 NF

Cinnamon Crème Brûlée | Snickerdoodle Cookies

DULCE DE LECHE MOUSSE | 14 NF

Dulce de Leche Mousse | Espresso Shortbread
Vanilla Crumble | Cold Brew Ice Cream

AFTER EIGHT | 14 NF

Chocolate Mousse | Mint Marshmallow
Chocolate Micro Sponge Cake
Chocolate Crumble | Crème de Menthe Ice Cream

VANILLA CHEESECAKE MOUSSE | 12 GF NF

Gluten Free Graham Cracker | Cranberry Orange Jam
Gluten Free Crumble | Spiced Orange Sorbet

SORBET TRIO | 10 GF NF

Grapefruit | Spiced Orange | Prickly Pear

GF = gluten free options

NF = nut free options

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A surcharge of \$5.00 is applicable
for all split entree requests.

Beers

DOMESTIC | 7

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

CRAFT | 9

Blue Moon | Sam Adams
Kiltlfiter | Odell IPA

IMPORT | 8

Corona | Heineken | Stella
Guinness | Clausthaler

Cocktails

MAPLE WALNUT OLD-FASHIONED | 17

Bourbon | Maple | Black Walnut Bitters

TORTOLITA MARTINI | 16

Vodka | Pomegranate | Grapefruit

EMPRESS COOLER | 18

Gin | Cucumber | Lemon | Soda

CORE MARGARITA | 17

Tequila | Ginger | Lime | Orange Liqueur

SONORAN MULE | 16

Vodka | Prickly Pear | Ginger Beer

After Dinner

Spiced Pear Hot Toddy | 16
Apple Cinnamon Mulled Wine | 16
Graham's 20-year Tawny Port | 22
Courvoisier VSOP | 17
Donnafugata Ben Ryé | 18
Château Suduiraut Sauternes | 20

Sparkling

Terre di Marca, Prosecco, Brut, Veneto, Italy 14 | 52

Schramsberg, Blanc de Blanc, North Coast, California 25 | 96

Laurent-Perrier, Brut, "L-P", Champagne, France 35

White

Selbach-Oster, Riesling, Mosel, Germany (375ml) 17 | 32

Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 16 | 60

Orchard Lane, Sauvignon Blanc, Marlborough, New Zealand 14 | 52

Acacia, Chardonnay, Carneros, California 15 | 56

Tablas Creek, 'Patelin' White Blend, Paso Robles, California 18 | 78

Red

Fel, Pinot Noir, Anderson Valley, California 22 | 84

Finca Las Moras, Malbec, San Juan, Argentina 15 | 56

Avignonesi, Sangiovese, Tuscany, Italy 17 | 64

Andronicus, Red Blend, Napa Valley, California 18 | 68

ZD, Cabernet Sauvignon, Napa Valley, California 29 | 112



Full Wine List:



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