



IGNITE

WHISK(EY)

PLEASE ASK TO SEE OUR EXTENSIVE
WHISK(EY) MENU

– WHISK(EY) FLIGHTS–

AROUND THE WORLD 30
FOUR WHISKIES FROM THE WORLD'S MOST
RENOWNED WHISKY PRODUCING REGIONS

ALL-AMERICAN 34
EXPERIENCE FOUR DIFFERENT
AMERICAN WHISKIES

TOUR OF SCOTLAND 38
EXPERIENCE FOUR DISTINCT WHISKIES
FROM SCOTLAND'S MOST RENOWNED
WHISKY REGIONS

OFF THE BEATEN PATH 50
A SLATE OF FOUR RARE,
HAND-SELECTED SCOTCH WHISKIES
(SELECTIONS ROTATE FREQUENTLY
BASED ON AVAILABILITY)

BEER

DOMESTIC 8
BUDWEISER, BUD LIGHT, COORS LIGHT,
MILLER LITE, MICHELOB ULTRA

DRAFT 11
IGNITE SELECTION

IMPORT 9
CORONA EXTRA, CORONA LIGHT,
GUINNESS, HEINEKEN, STELLA ARTOIS,
HEINEKEN "0.0" (NON-ALCOHOLIC)

CRAFT 10
BLUE MOON BELGIAN WHITE,
FAT TIRE AMBER ALE, ODELL IPA,
KILT LIFTER SCOTTISH-STYLE ALE,
SAMUEL ADAMS BOSTON LAGER,
SIERRA NEVADA PALE ALE

HANDCRAFTED COCKTAILS

 **PRICKLY PEAR MARGARITA 19**
100% AGAVE TEQUILA | ORANGE LIQUEUR
PRICKLY PEAR PURÉE | LIME

THE COPPERHEAD 20
REPOSADO TEQUILA | LAGAVULIN
AGAVE | PINEAPPLE
GRAPEFRUIT

GARDEN GIMLET 20
KAFFIR INFUSED GIN | LEMONGRASS SYRUP
FRESH LIME JUICE

 **IGNITE MARGARITA 22**
100% AGAVE TEQUILA | COINTREAU
CHIPOTLE PEPPER | MANGO PURÉE
LIME

 **CASK CONDITIONED
MANHATTAN 22**
BUFFALO TRACE BOURBON CASK-AGED 4 MONTHS
BITTERS | VERMOUTH
BORDEAUX CHERRY

SKINNY RANCH WATER  20
TEQUILA | LIME JUICE
TOPO CHICO

MOCKTAILS

ARIZONA CITRUS 11
LEMON | GRAPEFRUIT JUICE | TONIC

PIÑA BASIL 11
PINEAPPLE | LIME | BASIL

VIRGIN MIMOSA  11
LIGHT TONIC | ORANGE | APPLE
ALOE VERA JUICE

DESSERT COCKTAIL

GOLD RUSSIAN 17
SALTED CARAMEL VODKA | KAHLÚA
HOUSEMADE CARAMEL
WHIPPED CREAM

WINES

SPARKLING

DESIDERIO JEIO, PROSECCO, BRUT,
VENETO, ITALY 17/64

SCHRAMSBERG, BRUT, "MIRABELLE"
NORTH COAST, CALIFORNIA 18/86

POMMERY, "POP"
CHAMPAGNE, FRANCE 187 ML 24

VEUVE CLICQUOT, CHAMPAGNE,
BRUT, "YELLOW LABEL", FRANCE BOTTLE 225

BARONS DE ROTHSCHILD, CHAMPAGNE,
BRUT, "CUVÉE RITZ", FRANCE BOTTLE 160

WHITE

GRYPHON CREST, RIESLING,
MOSEL, GERMANY 22/84

TERLATO, PINOT GRIGIO,
FRIULI, ITALY 18/68

BÖEN, CHARDONNAY, MONTEREY,
SANTA BARBARA, CALIFORNIA 26/100

CAKEBREAD CELLARS, CHARDONNAY
NAPA VALLEY, CALIFORNIA 22/84

OBERON, SAUVIGNON BLANC
NAPA VALLEY, CALIFORNIA 22/84

ROSÉ

CHÂTEAU MIRAVAL, ROSÉ,
CÔTES DE PROVENCE, FRANCE 19/72

RED

PRIMUS, "THE BLEND", APALTA, CHILE 18/68

TENUTA DI ARCENO, CHIANTI, ITALY 18/68

FINCA DECERO, MALBEC,
MENDOZA, ARGENTINA 18/68

TORRES CELESTE, CRIANZA
TEMPRANILLO, SPAIN 24/92

PLANET OREGON, PINOT NOIR,
WILLAMETTE VALLEY, OREGON 19/72

PENFOLDS, MAX'S CABERNET
SAUVIGNON, AUSTRALIA 24/92



SIGNATURE



HEALTHY



IGNITE

VODKA

ABSOLUT	15
KETEL ONE	15
KETEL ONE BOTANICAL	16
KETEL ONE CITROEN	15
TITO'S HANDMADE	15
HANGAR I	16
CHOPIN	18
BELVEDERE	18
GREY GOOSE	18
STOLICHNAYA ELIT	25

GIN

BOMBAY SAPPHIRE	15
PLYMOUTH	12
NOLET'S	16
TANQUERAY LONDON DRY	15
TANQUERAY 10	17
HENDRICK'S	15
UNCLE VAL'S BOTANICAL	15
EMPRESS 1908 INDIGO	16
MONKEY 47	32
CHASE WILLIAMS	18
THE BOTANIST	15
NOLET'S RESERVE	195

RUM

APPLETON ESTATE RESERVE BLEND	18
BACARDI	13
CAPTAIN MORGAN ORIGINAL SPICED	13
MOUNT GAY	15
MYERS'S ORIGINAL DARK	13
PLANTATION GRANDE RESERVE 5 YEAR	18
RON ZACAPA SOLERA 23 AÑOS	31
RON ZACAPA SOLERA XO	44
SANTA TERESA 1796	28

TEQUILA & MEZCAL

DON JULIO	20
DON JULIO AÑEJO	24
DON JULIO 1942	65
PATRÓN SILVER	19
PATRÓN AÑEJO	24
CASAMIGOS BLANCO	24
CLASE AZUL PLATA	36
CLASE AZUL REPOSADO	52
CLASE AZUL AÑEJO	165
JOSE CUERVO RESERVA EXTRA AÑEJO	75
GRAN PATRÓN PIEDRA EXTRA AÑEJO	121
SOMBRA MEZCAL	19
MEZCAL VAGO ELOTE	29
DEL MAGUEY VIDA DE SAN LUIS DEL RIO, ORGANIC MEZCAL	30

COGNAC

COURVOISIER VS	16
COURVOISIER VSOP	26
HENNESSY XO	90
HENNESSY VSOP	28
RÉMY MARTIN XO	60
RÉMY MARTIN VSOP	30
DU PEYRAT ORGANIC	16
RÉMY MARTIN LOUIS XIII	850

CORDIALS & AMARO

AMARETTO DISARONNO	15
APEROL	15
BAILEYS IRISH CREAM	15
CAMPARI	15
CHAMBORD	15
CHARTREUSE "GREEN"	24
COINTREAU	15
DRAMBUIE	15
FERNET BRANCA	16
FRANGELICO	15
GRAND MARNIER	15
KAHLÚA	15
LIMONCELLO	14
ST~GERMAIN	16

PORT

FONSECA BIN NO. 27	18
GRAHAM'S 10 YEAR TAWNY	18
GRAHAM'S 20 YEAR TAWNY	28



IGNITE

SMALL PLATES

CHEESE & CHARCUTERIE 24

CHEF'S DAILY SELECTION
SONORAN ACCOMPANIMENTS



AVOCADO FRIES NF 18
CHIPOTLE AIOLI



ACHIOTE CAULIFLOWER GF NF 20
GRILLED PINEAPPLE | CHILE CREMA

TORTILLA CHIPS GF NF 16
ROASTED SALSA | GUACAMOLE



CORN ESQUITE NF 16
QUESO FRESCO | PASILLA
GRILLED BREAD

WINGS NF 20
MEZCAL BBQ SAUCE | CHIPOTLE RANCH

CHICHARRON GF NF 14
TAJÍN | LIME

SIDES

CAESAR SALAD 8

MIXED GREEN SALAD 8

FRIES 8

SWEET POTATO FRIES 8

SOUP & SALADS

CHARRO BEAN SOUP GF NF 15
SMOKED BACON | HOUSE ANDOUILLE
SERRANOS | CHICHARRON

CAESAR SALAD NF 16
CHOPPED ROMAINE | SHAVED PARMESAN
GARLIC SOURDOUGH CROUTONS
CLASSIC CAESAR DRESSING

SONORAN CAPRESE 18
HEIRLOOM TOMATOES
BUFFALO MOZZARELLA | PASILLA PESTO
SHAVED SONORAN WHEAT CROUTONS
HIBISCUS BALSAMIC

MIXED GREEN SALAD GF NF 16
SANTA MARIA GREENS
ROASTED CORN | QUESO FRESCO
AVOCADO | CRISPY TORTILLA
CHIPOTLE BUTTERMILK DRESSING

ADD TO ANY SALAD:
CHICKEN 8 SHRIMP 10 SALMON* 12

HANDHELDS



BUFFALO TACOS NF 26
GUACAMOLE | PICO DE GALLO
ASADERO CHEESE | CHIPOTLE AIOLI

BAJA SHRIMP TACOS NF 26
MEZCAL BBQ GLAZED SHRIMP
PINEAPPLE CREMA

SONORAN BURGER* NF 26
CHOICE OF CHEDDAR, SWISS
OR PEPPER JACK
LETTUCE | TOMATO | ONION
CHOICE OF FRIES OR SALAD
SUB GRILLED CHICKEN OR
IMPOSSIBLE BURGER

MAINS

SKUNA BAY SALMON* NF 38
CILANTRO-LIME COUSCOUS | ASPARAGUS
PRICKLY PEAR GASTRIQUE

HOUSE GORDITAS* NF 34
BARBACOA | RANCHO GORDO BEANS
ICEBERG | HATCH CHEDDAR
PICO DE GALLO | PEQUIN CREMA

GRILLED NY STRIP* GF NF 42
SPRING ONION SOUBISE
CRISPY PEE WEE POTATOES
NOPALES CALABACITAS



AVOCADO TOSTADAS GF NF 32
CHARRED CHILE & GORDO BEAN PURÉE
GRILLED AVOCADO | BABY SQUASH
CHEDDAR | HEIRLOOM TOMATOES

**CHEF'S PASTA SPECIAL
OF THE DAY 32**

A SURCHARGE OF \$5 IS APPLICABLE
FOR ALL SPLIT ENTRÉE REQUESTS.

TO SHARE



CHURRO BITES NF 11
CINNAMON SUGAR
SPICY CHOCOLATE SAUCE

**MEXICAN CHOCOLATE
TART NF 12**
ABUELITA'S CHOCOLATE GANACHE
SOFT CARAMEL

**HOMEMADE
ICE CREAM GF NF 12**
VANILLA BEAN
MINT CHOCOLATE CHIP
SEASONAL SORBET



SIGNATURE

GF INDICATES GLUTEN-FREE OPTION

NF INDICATES NUT-FREE OPTION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



IGNITE

SASHIMI 14

TUNA

HAMACHI

SALMON

ONAGA

NIGIRI 12

TUNA

HAMACHI

SALMON

ONAGA

OCTOPUS

SHRIMP

UNAGI

GUNKAN 12

CRAB

SPICY TUNA

TOBIKO

SEAWEED SALAD

MAKI ROLLS

TUNA ROLL 15

TUNA | SCALLION

SALMON ROLL 15

SALMON | GREEN ONION

VEGETABLE ROLL 18

CUCUMBER | AVOCADO | PICKLED DAIKON
RED CABBAGE | DAIKON SPROUT

CALIFORNIA ROLL 20

CRAB | AVOCADO | CUCUMBER

SPICY TUNA ROLL 20

SPICY TUNA | CUCUMBER
GREEN ONION | TOGARASHI

CRUNCH ROLL 23

CRAB | AVOCADO | CUCUMBER
SPICY TUNA | TEMPURA FLAKES



DOVE MOUNTAIN ROLL 23

SPICY TUNA | HAMACHI | CUCUMBER
GREEN ONION | YUZU
JALAPEÑO | TOBIKO

RAINBOW ROLL 25

CRAB | AVOCADO | CUCUMBER | TUNA
SALMON | HAMACHI | SHRIMP | SNAPPER

SHRIMP TEMPURA ROLL 23

SHRIMP TEMPURA | AVOCADO | KANIKAMA
DAIKON | GREEN ONION | TOBIKO
UNAGI SAUCE

LOBSTER ROLL 28

LOBSTER | BIBB LETTUCE | CHIVE
RED CABBAGE | SOY PAPER
WASABI DRESSING



SCALLOP FIRECRACKER
ROLL 30

SCALLOP | CRAB | AVOCADO
UNAGI SAUCE | TOBIKO
TEMPURA FLAKES | CRISPY SHALLOTS

OUR SUSHI MENU IS
AVAILABLE
THURSDAY - SATURDAY
5:00 PM - 9:30 PM

TO SHARE

SNAPPER CARPACCIO 25

SNAPPER | WASABI DRESSING
CRISPY SHALLOTS | SCALLION



TOGARASHI CRUSTED
HAMACHI JALAPEÑO 23

HAMACHI | LIME PONZU
JALAPEÑO | NINJA RADISH
CHIVE | RAYU

SEAWEED SALAD 11

SEAWEED | CUCUMBER
LIME PONZU

EDAMAME 11

TOGARASHI | SEA SALT

MISO SOUP 11

TOFU | SEAWEED | GREEN ONION

SAKE

HAKUTSURU SUPERIOR
JUNMAI GINJO 28

HAKUTSURU
SAYURI NIGORI 28

YOSHINOAWA
WINTER WARRIOR 50



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