

1 dos 10C0S

FRESH REGIONAL FARE

SALADS

Spiced Steak Chopped Salad

Mixed Greens, Marinated Skirt Steak, Roasted Corn, Tomatoes, Anejo Enchilado Cheese, Crispy Onions, Guajillo Bleu Cheese Dressing

14

Arugula and Spinach Salad

Baby Spinach, Arugula, Grapefruit, Hearts of Palm, Mexican Candied Pecans, Saga Bleu Cheese, Chile Limon Vinaigrette

13

***Spa Recommended**

Romaine Salad

Hearts of Romaine, Cured Tomatoes, Manchego Cheese, Achiote Croutons, Cilantro Caesar Dressing and Aged Balsamic

9

Baby Wedge Salad

Baby Iceberg, Tomatoes, Cucumbers, Bacon, Cotija Cheese, Chipotle Ranch Dressing

6

Ahi Tuna

Seared, Soft Corn Grits, Jicama- Chayote Slaw, Mango Salsa, Citrus Reduction

22

***Spa Recommended**

Herb Grilled Filet

Beef Tenderloin Marinated with Herbs and Garlic, Bleu Cheese Fingerling Potatoes, Mushrooms, Tomatillo Demi Glace

Single 5oz. 21

Double 28

Arizona Honey Roasted Salmon

Risotto Cake, Spring Slaw, Pineapple Salsa

19

***Spa Recommended**

Ancho Chile Flank Steak

Whipped Potatoes, Saute Spinach And Crisp Fried Onions

19

Pork Tenderloin

Pan Seared and Roasted, Garlic Whipped Potatoes, Sauteed Zucchini and Squash Guajillo Beurre Blanc

17

***Spa Recommended** - Well balanced creative menu, depicting nutrition and healthy value in food content as well as preparation methods with the end result of Excellent Taste and Presentation and no more than 550 total calories. With the starch and vegetable – add approx. 300 calories

Small Bites

Sonoran Lump Crab Cakes

Tender Crab Cake, Jicama and Chayote Slaw

14

Shrimp & Scallop Ceviche

Citrus, Avocado, Plantain Tostada

12

Roasted Duck Quesadilla

Mango Salsa and Chipotle Crema

12

Chicken Quesadilla

Grilled Chicken, Manchego Cheese, Pico de Gallo and Chipotle Crema

9

Five Cheese Fundido

Mozzarella, Jack, Chihuahua, Asadero, Manchego, Chorizo, Tortillas

8

Veggie Quesadilla

8

Pueblo Style Tortilla Soup

7

Chips and Salsa

7

Entrees

Chipotle Rigatoni

Artichokes, Portabellas, Baby Spinach, Tomatoes, Chipotle Cream, Pine Nuts, Shaved Pecorino

16

With Chicken 19

With Shrimp 21

***Spa recommended with substitution of olive oil for chipotle cream**

Chihuahua Chimichanga

Marinated Skirt Steak, Chorizo Rice, Chihuahua Cheese Jalapeno Cream

15

Citrus Chicken

Citrus Marinated and Grilled, Wilted Spinach, Asparagus

15

Carne Asada Tacos

Skirt Steak, Crispy Flour Tortillas, Queso Fresco, Pico de Gallo, Chipotle Crema

This entree is produced from all locally grown product and Arizona farm raised cattle

15

Sonoran Enchiladas

Mushrooms, Spinach, Artichokes, Chile Rojo Queso Fresco, Jalapeno Crema (Ask your server for vegan option)

14

Pork Carnita Tacos

Pulled Pork, Cabbage Slaw, Corn Tortillas, Charred Tomatillo Salsa, Roasted Corn, Anejo Enchilado Cheese

14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness,

Parties of 8 or more are subject to an 18% service charge

Wine

	<u>Glass</u>	<u>Bottle</u>
<u>Pinot Noir</u>		
Jargon, California	\$8.50	\$34.00
Buena Vista, Carneros		\$42.00
Kendall-Jackson "Vintners Reserve", Sonoma		\$38.00
Sanford, Santa Barbara		\$49.00
<u>Fun Reds</u>		
Rock Rabbit Shiraz, Central Coast		\$32.00
Wente Vineyards Syrah "Shorthorn Canyon", Livermore Valley		\$36.00
Sebastiani Zinfandel, Sonoma		\$38.00
Murriet's Well Meritage, Livermore Valley		\$48.00
Hess Mountain Cuvee Meritage, Napa		\$65.00
Goodnight Cellars Meritage, Livermore Valley		\$36.00
<u>Merlot</u>		
Canyon Road, California	\$7.00	\$28.00
Red Rock, California	\$8.00	\$32.00
J. Lohr Los Osos, Paso Robles		\$38.00
Rutherford Hill, Napa		\$45.00
<u>Cabernet Sauvignon</u>		
Canyon Road, California	\$7.00	\$28.00
Main Street, Lake Sonoma Counties	\$8.00	\$32.00
Silver Palm, North Coast		\$36.00
J. Lohr Seven Oaks, Paso Robles		\$38.00
Tangle Oaks, Napa		\$46.00
Franciscan, Napa		\$58.00
Trinchero Reserve Chicken Ranch, Napa		\$60.00
Freemark Abbey, Napa		\$68.00
<u>Sparkling</u>		
Chandon Splits, California		\$13.00
Domaine Ste Michelle Brut, Washington	\$7.50	\$30.00
Domaine Chandon Brut, Napa		\$45.00
Piper Sonoma, Sonoma		\$42.00
Gloria Ferrer Royal Cuvee, Carneros		\$55.00
Roederer Estate L'Hermitage, Anderson Valley		\$96.00
<u>Pinot Grigio / Pinot Gris</u>		
Tamas Estates, Arroyo Seco	\$8.00	\$32.00
Clos du Bois, California		\$38.00
Columbia Winery, Washington		\$34.00
<u>Light Whites</u>		
Fess Parker Riesling, Santa Barbara		\$32.00
Seven Daughters White Blend, California		\$36.00
Canyon Road White Zinfandel, California	\$7.00	\$28.00
Beringer White Zinfandel, California		\$30.00
<u>Sauvignon Blanc / Fume Blanc</u>		
Canyon Road, California	\$7.00	\$28.00
Night Harvest, California	\$8.00	\$32.00
Ferrari Carano, Sonoma		\$39.00
<u>Chardonnay</u>		
Canyon Road, California	\$7.00	\$28.00
A by Acacia, Central Coast	\$8.50	\$34.00
Parducci, Mendocino		\$32.00
Sebastiani, Sonoma		\$36.00
J. Lohr Arroyo Vista, Arroyo Seco		\$38.00
Sonoma Cutrer, Sonoma		\$45.00
Cuvaison, Napa		\$52.00
Mer Soleil, Santa Lucia Highlands		\$60.00

Beer

Domestic Beer

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Coors Light, O'Douls
\$5.00

Imported and Premium Beers

Guinness Stout
\$7.00

Samuel Adams Boston Lager, Michelob Ultra, Corona, Blue Moon, Dos Equis, Pacifico, Heineken, Heineken Light, Four Peaks, AZ, Oak Creek, AZ
\$5.75

Water

San Pellegrino Sparkling Mineral Water
.5 Liter \$4.50
Liter \$7.00

Aqua Panna Natural Water
.5 Liter \$4.50
Liter \$7.00