



## For the Table

### Local Goat Cheese Stuffed 24 Squash Blossoms

Naranja Jalapeno Aioli, Fresh Radish, Petit Cilantro,  
Fresno Chili

### Artisan Chorizo Steamed Mussels 25

Local Chorizo, Spanish Onion, Modelo Negro, Shaved  
Chili, Farm Breakfast Radish, Crisp Herbs,  
Chili Butter Crostini

### Grill Toasted Yellowfin Tuna 25

Fresh Local Citrus, sliced Jalapeño, Fermented yuzu,  
aleppo chili, fennel pollen, petit farm mint, jugo de  
hibiscus, bachelor buttons

### Slow Braised Beef Cheeks 26

Poblano Braised Beef Cheeks, Toasted Corn Puree,  
Habanero Avocado Emulsion, Shaved Fresh Chili,  
Farm Radish, Crisp Herbs, Beef Jus

## Chef Crafted Soup

### Coriander Roasted Butternut Squash Bisque 16

Oven Roasted Butternut Squash , Toasted Coriander, Cumin Scented Creme Fraiche,  
Chili Spiced Pepitas, Fresh Petit Herbs

## Farm Fresh Salads

### Palo Verde Farm Salad 17

Hand Picked Mixed Baby Greens, Grilled Chayote  
Squash, Fresh Pomegranate Seeds, Blue Cheese  
Lemon Coriander Vinaigrette

### Local Beet Salad 17

Steadfast Farms Baby Greens, Local Roasted Beets,  
Crows Dairy Goat Cheese, Mesquite Spiced Pepita,  
Arizona Citrus Vinaigrette

### Fresh Watermelon Burrata Salad 21

Marinated Heirloom Tomato, Fresh Watermelon,  
Salted Burrata, Mint, Lemon, Upland Watercress, Pepita

### Sonoran Desert Caesar 17

Fresh Grilled Baby Romaine, Olive oil Cured Tomato,  
Mesquite Spiced Crouton, Hand shaved Queso  
Manchego, Roasted Garlic Cilantro Dressing

*\*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## House Baked Fresh Bread

### Chefs House Made Bread

Hatch Green Chili Cheddar Cornbread, Traditional French Bread Epi  
Parmesan Herb Butter

## The Main

### Braised Short Rib Mole Rojo 55

Charred Elote Puree, Fire Roasted Corn Succotash,  
House Made Almond Mole, Piquillo Vinaigrette,  
Queso Cotija, toasted Sesame Seed, Green Coriander

### Ajo Spiced Beef Tenderloin 62

Butter Finished Beef Tenderloin, Local Baby Squash,  
Vine Ripe Campari Tomato, White Garlic Puree,  
Guajillo Chili Beef Demi

### Carne Asada marinated Striploin 64

Toasted Chili Spiced Papas Bravas, Char Grilled  
Asparagus, Local Vine Ripe Tomato,  
Aji Amarillo Puree, Jalapeño Beef Jus  
Cilantro Chimichurri

### Fresh Sweet Corn Ravioli 38

Sweet Corn Ravioli, Caramelized Onion,  
Local Corn Succotash, Shredded Cotija Cheese,  
Cilantro, Popcorn Shoots

### Local Arizona Citrus Marinated 58 Chilean Sea Bass

Fire Roasted Poblano Mashed Potato, Petit  
Calabacitas, Salsa De Ají Amarillo

### Guajillo Glazed Seared Salmon 50

Cast Iron Seared Salmon, Ranchero Quinoa,  
Toasted Mexican Onion, Melted Baby Kale,  
Black Bean Puree, Red Chili Beurre Blanc

### Cast Iron Roasted Airline Chicken 42

Herbed Brined Airline Chicken, Mesquite Spiced  
Petit Potato, Oil Roasted Tomato, Toasted  
miniature Onion, Cilantro Chimichurri Verde,  
Young Garlic Chicken Jus

### Stuffed Poblano Pepper 42

Toasted Quinoa, Golden Raisin, Young Greens,  
Shaved Manchego, Pickled Onion, Roasted Pepper  
Vinaigrette, Cilantro Chimichurri

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