

## DINNER MENU

## APPETIZERS

<b>GUACAMOLE</b> local corn tortilla chips, roasted tomato salsa <b>VG, GF</b>	18
<b>ALEPPO CHILE &amp; ROASTED GARLIC HUMMUS</b> grilled flatbread, lemon olive oil, jicama, garden vegetables <b>VG</b>	16
<b>GRILLED SHRIMP*</b> tomatillo jam, avocado, tomato salad <b>GF</b>	17
<b>MASA CHICKEN BITES*</b> chipotle barbeque sauce, citrus marinated cucumbers, pickled onion	16
<b>MUSHROOM TOSTADA</b> mushroom & black garlic puree, avocado crema, pickled red onions, queso fresco <b>VG, GF</b>	16

## SOUPS &amp; SALADS

<b>CHICKEN TORTILLA SOUP</b> shredded chicken, avocado, scallion, lime wedge, tortilla strips <b>GF</b>	11
<b>GAZPACHO VERDE</b> mango salsa, queso fresco <b>VG, GF</b>	12
<b>SONORAN SHRIMP CAESAR*</b> hearts of romaine, jalapeño-cheddar croutons, pickled onion, tomatillo-caesar dressing	23
<b>STEAK &amp; GRAINS*</b> grilled flat iron, wheat berries, tomato confit, golden raisins, pistachios, roasted tomato vinaigrette	26
<b>AJI AMARILLO CHICKEN*</b> roasted chicken, red bell pepper, cucumber, pickled onion, arugula, grilled flatbread	19
<b>SEARED SALMON SALAD*</b> ora king salmon, local greens, heirloom carrot, bleu cheese, pecan, prickly pear vinaigrette	24

## BURGERS

## SERVED WITH FRENCH FRIES

<b>CLASSIC*</b> aged cheddar, bibb lettuce, onion, heirloom tomatoes, house pickles, citrus aioli	20
<b>COWBOY*</b> aged cheddar, pecan-wood bacon, house barbeque sauce, crispy onion, charred jalapeño aioli	22
<b>SOUTHWESTERN*</b> pepper jack cheese, jalapeño bacon, guacamole, pico de gallo, roasted poblano, chipotle aioli	22

## HOUSE SPECIALTIES

<b>SEARED SCALLOPS*</b> amarillo aji crema, citrus, caulini, sugar snap peas, sonoran wheat berries	37
<b>ANCHO ORA KING SALMON*</b> oaxacan black bean puree, seasonal vegetables, mesquite honey-citrus crema <b>GF</b>	35
<b>PASILLA ROASTED CHICKEN*</b> baby carrots, spring onions, tepary bean ragout, smoked jus	30
<b>MASA PORK PORTERHOUSE*</b> guajillo roasted vegetables, green chile-cheese grits, pork chorizo sauce	33
<b>GRILLED PRIME RIBEYE*</b> smoked tomato, crispy potatoes, sweet corn relish, chile-lime butter <b>GF</b>	43
<b>ZABUTON STEAK*</b> papas, roasted mushroom, chimichurri <b>GF</b>	39
<b>HEIRLOOM CORN TAMALES</b> pollo rojo, aji crema, pico de gallo <b>GF</b>	21
<b>ROASTED POBLANO AREPA</b> chihuahua cheese, pickled onion, avocado aioli, shaved serrano <b>VG</b>	19

VEGETABLES & SIDES *pick any 3 for \$23*

Steamed vegetables	7	Guacamole	10
House fries <b>GF</b>	10	Local corn grits	7
Sweet potato fries <b>GF</b>	12	Tepary bean ragout	7
Chips & salsa	9	Seasonal fruit	7

**GF** – Indicates the dish is gluten free. All sandwiches available on gluten-free bread upon request. **VG** - Indicates the dish is vegetarian.  
 \*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
 For your convenience, an automatic gratuity of 18% will be added to parties of six or more.  
 All credit card transactions will appear at an additional 25% of the base amount authorized until fully processed by the Arizona Biltmore.