

Joshua Willett,
Chef de Cuisine



Kevin Brady, CSW
Director of Restaurants

Starters & Small Plates

Epazote Nachos 11

Mexican cheeses, pico de gallo, black beans, guacamole
Add chicken* 7 shrimp* 10 crab 10

House-Made Guacamole & Tortilla Chips 8

Add bacon 2 shrimp* 4 crab 6

Crab Tower 15

avocado, pico de gallo, corn tortilla chips

Lime Pickled Shrimp Ceviche* 14

tomato, green onion, cilantro, pomegranate seeds, local tortilla chips

Charred Holland Peppers 11

pickled garlic, lemon aioli

Southwestern Wedge 11

smoked bacon, corn, cucumber, Cotija, tomato, chipotle ranch

Epazote Endive & Highland Kale 14

chili-roasted tomato, manchego, pistachio, pomegranate vinaigrette

Baby Purple Mustard Greens 11

truffle peelings, tomato, pomegranate, Spanish vinaigrette

Caesar 15

baby romaine, crispy capers, pecorino, white anchovies

Add to any salad: chicken* 8 salmon* 10 shrimp* 15
crab 10 wagyu NY steak* 30

Inspired Entrées

Arizona Grass-Fed Beef Burger* 20

poblano chili, smoked bacon, lettuce, tomato, onion, pickle, hand-cut fries, brioche bun

Bucatini Pasta 22

artichoke, heirloom mushrooms, Romanesco, roasted garlic, arugula pepita pesto

Seared Cilantro Salmon* 28

charred broccolini, parmesan-leek risotto, jalapeño-tomato jam

Pasilla Negro Charred Ahi Tuna* 29

garlic Romanesco, piquillo pepper, corn, citrus pomegranate

Lime & Chili Pressed Chicken* 27

haricot verts, roasted fingerlings, cilantro-guava glaze

Primal Cuts

Dry-Aged Duroc Bone-In Ribeye* 30

ancho-thyme braised apples

Wagyu Beef – NY* 44

Del Bac Whisky-rubbed, garlic bacon mushrooms

Beef Tenderloin* 42

truffle-herb marinated

16 oz. T-Bone* 39

jalapeño-garlic rubbed

32 oz. Porterhouse* 70

grilled poblano herbed onions

Add to any entrée: uncommonly large shrimp* lime-grilled or scampi-style in chipotle butter
10 per shrimp

Sides 10

Fried Fingerlings with Kalamata olives and cotija

Roasted Brussels Sprouts in truffle-lime aioli

Charred Broccolini with Manchego and olive oil

Green Chili Mac & Cheese

Mushrooms with bacon and parmesan cheese

Local & Regional Suppliers: Tortilla Factory | Barrio Beer Brewery | Crow's Dairy Farm | Arizona Produce

*Eating foods that may be raw or undercooked, or contain raw or undercooked ingredients or undercooked meats, poultry, shellfish or eggs, may increase your risk of food borne illness.