

Joshua Willett
Chef de Cuisine



Kevin Brady, CSW
Director of Restaurants

Starters & Small Plates

House-Made Guacamole & Salsa ^{GF} 9

local tortilla chips

Epazote Nachos ^{GF} 10

chili beans, tomato relish, guacamole, cilantro crema

Green Chili Lamb Barbacoa 12

green onion, radish, cilantro, local tortillas

Grilled Skirt Steak Tacos ^{GF} 12

onion, charred salsa, cotija cheese, local tortillas

Tempura Soft Shell Crab* 15

green papaya slaw, chipotle guava glaze

Conquistador Crab Tower ^{GF} 15

cilantro tomatoes, avocado, creamed crab, turmeric mustard, pepper aioli, corn chips

Salads

EZ Iceberg ^{GF} 10

hard-boiled egg, cherry tomato, bacon, cilantro, cotija cheese, chipotle Ranch dressing

Vegetable Salad ^{GF} 11

spiced sunflower seeds, basil, feta, tomato-lime vinaigrette

Butter Lettuce ^{GF} 12

radish, strawberry, herbs, goat cheese, Tellicherry pepper vinaigrette

Caesar Salad ^{GF} 12

lettuce gems, capers, Parmesan cheese, croutons, Caesar dressing

Enhancements: chicken* or grilled steak* 7, salmon* 8, shrimp* or crab 9

Inspired Entrées

Wagyu Beef Burger* 20

whiskey-braised onion, cured bacon, Munster cheese, lettuce, tomato, hand-cut fries, brioche bun

Charred Vegetable Pasta 20

bucatini pasta, lemon-saffron butter, manchego cheese

Berbere Mushroom* ^{GF} 21

vegetable hash, blood-orange vinaigrette

Arroz Con Pollo* ^{GF} 22

saffron rice, peppers, onion, roasted tomato

Herbed Salmon* ^{GF} 24

spinach, pepper, lemon farro, orange gastrique

Paella* ^{GF} 25

andouille sausage, mussels, shrimp, scallops, peas, lime aioli

Dry-Rubbed Smoked Pork Ribs* ^{GF} 26

roasted butter corn, whiskey BBQ

Grilled New York* ^{GF} 32

tri-color potatoes, roasted vegetables, charred leek glaze

Beef Tenderloin* ^{GF} 34

garlic mashed potatoes, lemon thyme vegetables, merlot demi

Enhancements: shrimp, crab, grilled andouille, steak, grilled chicken 9 each

Spice Rubs: cajun heat, herbed smoked sea salt & black pepper, Conquistador spice, berbere spice

Vegetables & Starches 7 each

roasted vegetables, saffron rice, hand-cut fries, green chili mac

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.

GF = Gluten-free or available