

STABLES

Ranch Grille



Sr. Sabino Otero

Refreshing Mocktails

Otero Ranch Water

Seedlip Grove, agave, prickly pear, Topo Chico lime mineral water, fresh lime wedge 9

Bizzy Buzzy Bee

Seedlip Spice, lemonade, honey lavender syrup, ginger ale, fresh lemon wedge 9

Apps & Shared Plates

Soup of the Season

Chefs choice with seasonal ingredients, please inquire
Cup 5 Bowl 9

Freshly Baked Baguette

Salted whipped butter 5

Catalan Flatbread

Whipped feta, oven-dried tomatoes, country olives, roasted piquillo peppers, soft herbs, EVOO drizzle 15

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Bacon-Wrapped Shrimp

Chipotle BBQ drizzle, pineapple-mango slaw, tortilla frizzles 17

Tuna Poke Tostadas *

Fried wontons, cucumber, cabbage escabeche, edamame, mango salsa, Korean chili aioli, wasabi & gari shoga 18

Charcuterie Board **GFO**

Spanish Serrano ham, Toscano salami, Humboldt Fog goat cheese, Queen Bee porcini cheddar, country olives, sweet peppers, apple-fig chutney, baguette 18

The Tubac Tres **VO & GFO**

- Street corn salsa, cotija cheese
- Salsa barbacoa, chipotle chili
- Green chili-tomatillo guacamole
- Frybread, corn, flour chips 16

Salads

Available in appetizer or entrée size, all salads available **VO & GFO**

AZ Field Greens

Jicama, heirloom tomatoes, pepitas, white balsamic vinaigrette 12/16

Caesar

Romaine, asiago cheese, croutons 12/16
Add anchovies 3

Wedge

Iceberg, heirloom tomatoes, gastrique onions, bacon, creamy bleu cheese dressing 12/16

Arugula

Fuji apple, dried tart cherries, candied Sahuarita pecans, manchego cheese, balsamic vinaigrette 12/16

Cobb

Romaine, bacon, eggs, avocado, heirloom tomatoes, bleu cheese, lemon herb vinaigrette 12/16

Beet Berry

Mesclun greens, braised beets, strawberries, Marcona almonds, Crow's Dairy goat cheese, prickly pear-poppy seed vinaigrette 12/16

Add a protein of your choice

6 oz. Grilled chicken breast	6
6 oz. Grilled sirloin steak *	9
5 ea. Skillet-seared shrimp	10
7 oz. Grilled salmon medallion *	13

Welcome to the historic Stables Ranch Grille, named in honor of the stable in which it is located. Established in 1789, following a land grant from the King of Spain, our ranch was originally built by Don Toribio de Otero to support the Tubac Presidio. Years later, his grandson Sabino took advantage of our prized area for raising cattle; he found abundant grasslands along the flowing Santa Cruz River, earning him the title "Cattle King of Arizona." We at Tubac Golf Resort & Spa are pleased to carry on the Otero tradition with its well-preserved buildings; Stables, Dos Silos, The Dairy Barn, and the Otero House.

Taco Cart

Choice of corn or flour tortillas: All served with pico de gallo, AZ limes, cabbage-cilantro escabeche, chili toredo, and charro beans

Baja Style Fish

Crispy battered cod, pineapple serrano salsa 18

Camarones A La Plancha **GFO**

Seared shrimp, charred onions, peppers, mango salsa, queso fresco 18



Achiote Rubbed Carne Asada **GFO**

Grilled skirt steak, charred peppers and onions, barbacoa salsa, queso fresco, tomatillo guacamole 17

Vegetable Rajas **VO & GFO**

Butternut & chayote squash, red onion, black beans, corn, tomatillo guacamole, spanish rojo rice 16

Southwestern Specialties

Chicken & Green Chili Quesadilla

Sonoran spiced chicken, poblano chilies, queso fresco, manchego, cheddar cabbage escabeche, corn salsa, chili toreado, charro beans 16

Carnitas Hacienda **GFO**

Braised pork, green chilies, cotija cheese, cabbage escabeche, pico de gallo, warm flour tortillas, chili toreado, charro beans 16

Burgers & Sandwiches

Otero Burger * **GFO**

8 oz Angus patty, Tillamook cheddar, hatch chili aioli, caramelized onions, lettuce, pickles, tomatoes 18

Ranch Club **GFO**

Seedlover wheat bread, Dijon-mayo, guacamole, turkey, ham, bacon, Jarlsberg swiss, lettuce, tomatoes 17

Beyond Veggie Burger **VO & GFO**

6 oz veggie patty, Tillamook cheddar, red onion, avocado, lettuce, tomato 19



Pulled Chicken Thigh Pesto Sando

Griddled with roasted red peppers, havarti cheese, gastrique onions, tomato, arugula, roasted garlic aioli 17

Meat Loaf Sandwich

Open-faced on garlic toast, wild mushroom demi cream, Nueske's bacon-onion jam, crispy onions 18

Shaved Prime Rib Sandwich **GFO**

Caramelized onions, poblano chilies, manchego cheese, hatch chili aioli, toasted hoagie 19

Choice of:
fries or AZ green salad

Add: jalapeños, avocado, guacamole or bleu cheese 2; bacon 3

*Some items may contain undercooked proteins, which may increase the chance of foodborne illness.



Please inform your server before placing your order if you have any food allergies or intolerances.
VO & GFO = Vegan or Gluten Free Optional