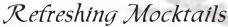
STABLES Ranch Grille





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,

Bacon-Wrapped Shrimp

Chipotle BBQ drizzle, pineapplemango slaw, tortilla frizzles 17

soft herbs, EVOÖ drizzle 15

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 &

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.

Pasta

Butternut Asiago Ravioli

Roasted black garlic butter, wild mushrooms, charred onions, shaved fennel, Sahuarita pecans, arugula, Crow's Dairy goat cheese 23

Gemelli Pasta

Pulled chicken, artichokes, red onions, bell peppers, peas, heirloom tomatoes, tossed in basil cream, fresh pesto, asiago cheese 25

Fish

Pan-Seared Steelhead Trout GFO

Roasted anaheim chili & pickled oniontomato relish, smoked pork belly white polenta, grilled asparagus 34

Grilled Kvarøy Arctic Salmon & GFO Orange-coriander beurre blanc, warm cracked bulgur wheat salad with butternut squash, red onions, toasted

walnuts, herbs, kale, shallots, garlic 36



Pan-Seared Shrimp GFO

Chili-garlic dusted, cumin-fennel yogurt drizzle, heirloom tomatoes, artichokes, red onions, black quinoa, chickpeas and tri-colored peppers 36

Soda Cracker Crusted Walleye Chive-caper rémoulade sauce,

potato roesti cake, heirloom carrots, blistered cherry tomatoes 32

Steaks, Chops & Other

Braised Boneless Short Rib GFO

Tower station IPA guajillo chili BBQ sauce, roasted fingerling potatoes, glazed carrots, coleslaw 33

6 oz. Bacon Wrapped Filet & GFO Port demi-glace, pan-seared fingerling potatoes, grilled asparagus spears 42

Pork Schnitzel

Lemon caper butter, german potato salad, applewood bacon, sautéed haricot verts 28

10 oz NY Striploin & GFO

Wild mushroom demi cream, baked potato with crème fraîche & scallions, sautéed broccolini, shallots, garlic 43

Tomahawk Pork Chop & GFO

Turbinado-walnut crust, demi-glace, brown butter whipped sweet potatoes, sautéed haricot verts 36

Veggie Nosh

Otero Harvest VO & GFO

Black guinoa with chickpeas & tri-colored peppers, warm bulger wheat butternut squash salad, red onions, spaghetti squash, baby carrots, grilled asparagus 20

* Some items may contain undercooked proteins, Please inform your server before placing your order which may increase the chance of foodborne illness

O & GFO = Vegan or Gluten Free Optional illness.

