

# 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

#### Catalan Flatbread

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

*F*

#### Freshly Baked Baguette

Salted whipped butter 5

#### 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.

## 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 onion-tomato 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 quinoa 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, 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