

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

Spiced Honey Mule

Seedlip Spice, ginger honey syrup, ginger beer, fresh lime 9

Apps & Shared Plates

Soup of the Season

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

Tubac Flatbread

Calabrian salami, pepperoni, ricotta salata, asiago, garlic, roasted heirloom tomatoes
EVOO, balsamic drizzle 15

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

Freshly Baked Baguette

Salted whipped butter 5

Bacon-Wrapped Shrimp **GFO**

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

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

Lamb Ragù alla Bolognese

Creste di gallo pasta tossed in ragu of lamb, soffritto vegetables, tomatoes, parmesan and ricotta salata cheese 26

Singapore Rice Noodles **GFO**

Char siu pork belly, egg, red onions, red peppers, carrots, napa cabbage, green onion, bean sprouts, curry tamari sauce 25

Fish

Scallop Stuffed Trout *

Lemon beurre blanc, Nueskey's bacon white polenta, grilled asparagus 34

Skillet-Seared Salmon*

Culichi verde sauce, lime, green onion orzotto, skillet-roasted calabasitas 36



Tropical Jumbo Prawns **GFO**

Grilled pineapple-cucumber & lime salsa, roasted calabasitas, spanish vegetable rice 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

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

6 oz. Bacon Wrapped Filet* **GFO**

Port demi-glace, cheesy scalloped potatoes, grilled asparagus 42

Pork Schnitzel

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



10 oz NY Striploin * **GFO**

Wild mushroom demi cream, mashed potato roasted garlic & crème fraîche, sautéed broccolini, shallots, garlic 46

Tomahawk Pork Chop * **GFO**

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

Veggie Nosh

Otero Harvest **VO & GFO**

Onion orzotto, roasted patty pan squash, heirloom carrots, fingerling potatoes, sautéed, broccolini, grilled asparagus 22

* 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