

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.

Southwestern Specialties

Poblano Chile Relleno
Oaxaca, jack & colby cheese,
egg batter fried, roasted tomato
salsa, spanish vegetable rice 18

Carnitas Hacienda
Braised pork, green chilies,
cotija cheese, shaved cabbage,
pico de gallo, warm flour tortillas,
chili toreado, charro beans 17

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

Baja Style Fish Tacos
Crispy battered cod,
pineapple serrano salsa 18



Camarones A La Plancha Tacos GFO
Seared shrimp, charred onions,
peppers, mango salsa, queso fresco 19

Achiote Carne Asada Tacos *GFO
Grilled skirt steak, charred peppers
and onions, barbacoa salsa, queso
fresco, tomatillo guacamole 17

Vegetable Rajas Tacos VO & GFO
Butternut & chayote squash, red onion,
black beans, corn, tomatillo guacamole,
spanish vegetable rice 16

Burgers & Sandwiches

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

Beyond Veggie Burger VO & GFO
6 oz veggie patty, Tillamook
cheddar, red onion, avocado,
lettuce, tomato 19



Shaved Prime Rib Sandwich GFO
Caramelized onions, poblano chilies,
manchego cheese, hatch chili aioli,
toasted hoagie 19

Steak Frites *
Cast iron-seared 7 oz.
New York steak, whipped
béarnaise butter, and
parmesan garlic fries 28

Crispy Chicken Sandwich
Buttermilk fried, bacon,
gruyère cheese, roasted garlic
aioli, iceberg lettuce, pickles 17

Corned Beef Reuben GFO
Jarlsberg, sauerkraut, thousand
island dressing, caraway rye 19

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

Italian Panini
Calabrese salami, prosciutto,
smoked provolone, lettuce, tomato,
shaved red onions, giardiniera,
roasted garlic aioli 17

Choice of: Fries or AZ green salad	Add: jalapeños, avocado, guacamole or bleu cheese 2; bacon 3
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*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