



LUNCH MENU | WINTER

SHARABLE

GIANT ONION RINGS (veg) Chipotle ketchup + basil buttermilk ranch dipping sauce	10	SMOKED TROUT RILLETTE (df) Mount Lemmon organic trout, olive oil smoked, fresh thyme, crispy cracker	11
CRISPY CORN TORTILLAS (v, veg, gf, df) Smashed avocado, tomato fresca, fresh lime, fresh cilantro	10	AVOCADO TOAST (veg) Smashed, fresh herbs, cotija cheese, toasted pumpkin seeds on multigrain bread	10

FROM NATURE

ALL OF OUR PRODUCE IS SOURCED FROM OUR GARDEN AND LOCAL PARTNERS

SUGAR BEET & ALMOND RICOTTA SALAD (v, df, gf) Lemon scented watercress, white currants, pomegranate seeds, orange spice vinaigrette	16	GREEN APPLE WALDORF (veg) Organic apple, crisp celery, toasted walnuts, lemon-basil aioli	16
FARMERS SALAD FOR 2- TOSSED TABLE SIDE Heirloom tomatoes, cucumber, jicama, carrots, radish, Queen Creek goat cheese crostini with orange-hibiscus vinaigrette	13	ROASTED BUTTERNUT SQUASH SALAD (v, veg, gf) Local greens, sun soaked cranberries, toasted almonds, orange spiced vinaigrette	14

ADD UPS: 7

BASIL GRILLED FREE RANGE CHICKEN , ROCKY POINT SHRIMP, BALSAMIC BRAISED PANCETTA

ABOVE LAND

YOUR CALL FOR A SIDETERRA COTTA POTTED GREEN SALAD, PLUCKED FRUIT OR DUCK FAT FRIES

HONEY SMOKED CORNED BEEF Thick cut rye, house dressing, salt + vinegar slaw	16	WAGYU BURGER “Straight up” - pickled vegetables, selection of cheese: blue cheese, cheddar, or smoked gouda	18
ORANGE ROASTED TURKEY Arizona fig jam, smoked gouda on cranberry walnut bread	17	FISH TACOS Blackened basa fillet, smashed guacamole, tomato fresca, fresh cilantro	17
VEGETARIAN BRATWURST (veg) on pretzel bread, hot mustard-lavender cheese sauce, caramelized onions	15	SPAGHETTI SQUASH POMODORO (veg, gf) Roasted, forked and baked like baked ziti – but vegetarian in style without the gluten!	14
GREEN CHILI PORK STEW Braised for 12 hours slow + low..... jalapeño cheddar biscuit for dunking	14		

BLUE PLATE SPECIALS - \$9.95

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Open faced hot turkey sandwich, thyme gravy, mashed potatoes	Taco Tuesday: 3 Beef Tacos – tomato fresca, refried beans, cojita cheese	Green Chile pork pot pie – cornbread bowl, fresh cilantro, cooling sour cream	Vegetarian smoked tomato soup and mini grilled cheese sandwich	Fish Fridays: tempura fried, fries, homemade tartar sauce & hot sauce

WESTWARD LOOK HISTORY

In 1972 the resort restaurant was named the Gold Room and began a 25-year tradition of tuxedoed waiters preparing Continental dishes tableside. In 1996, the restaurant evolved to a more casually elegant style with menus focused that reflected Southwestern and Sonoran ingredients and was renamed GOLD. Today's guests will enjoy the old classics reimaged for a farm to fork dining experience using fresh, local ingredients.

Consuming Raw and undercooked food may be hazardous to your health. Prices are exclusive of tax and gratuity.

DF - DAIRY-FREE | GF - GLUTEN FREE | V - VEGAN | VEG- VEGETARIAN

BY THE GLASS

Sparkling Wine	G/B
Belstar, Veneto, IT, N/V Prosecco	9/34
J.P. Chenet, France, N/V Rosé	9/34
White	
Giocato, Primorska, SL, 2017 Pinot Grigio	9/36
Gazela, Portugal, N/V Vinho Verde	8/32
Walnut Block, Marlborough, NZ, 2018 Sauvignon Blanc	11/44
Gryphon Crest, Mosel, GR, 2017 Riesling	10/40
Louis Latour, Ardèche, FR 2017	10/40
Kendall Jackson, California, 2017 Chardonnay	10/40
Farm, Napa Valley, CA 2018 Chardonnay	14/56
Red	
Mont Gravet, South of France, 2018 Rosé	9/36
Le Charmel, South of France, 2017 Pinot Noir	10/40
Erath, Dundee, OR, 2017 Pinot Noir	13/52
Gerard Bertrand, Languedoc, FR, 2015 Syrah/Grenache	11/44
Drumheller, Columbia Valley, WA 2016 Merlot	10/40
Kendall Jackson, Sonoma County, CA, 2017 Cabernet	12/48
Martin Ray, Napa Valley, CA, 2017 Cabernet	15/60
Flying Leap "Down Range Red", Mendoza, AR, 2017 Malbec	10/40

BY THE BOTTLE

Champagne	
Taittinger "Brut La Francaise", Champagne, FR, N/V, 375ml	50
Piper Heidsick, Champagne, FR, N/V	75
Pierre Gimmonet, Champagne, FR, 1er cru, N/V	85

White Bottles (from Light and Fruity to Round and Rich)

Kendall - Jackson, California, 2017 Sauvignon Blanc	35
Rodney Strong, California, 2016 Sauvignon Blanc	42
Frank Family, Blanc de Blancs, CA, 2013	60
Joseph Drouhin, Mâcon-Villages, FR 2018	58
Domaine Du Roc, Pouilly-Fuisse, FR, 2017	97
Rodney Strong "Chalk Hill", Sonoma County, CA, 2016 Chardonnay	40
Jordan, Russian River Valley, CA, 2014 Chardonnay	65
Luminus, Russian River Valley, CA 2015 Chardonnay	49
Heitz, Napa Valley, CA, 2016 Chardonnay	75
Cakebread, Napa Valley, CA, 2018 Chardonnay	89

Red Bottles (from Cherries to Blackberries)

Xavier Munnot, Bourgogne, FR, 2017	85
Rodney Strong, Sonoma, CA, 2014 Pinot Noir	65
MacMurray, Central Coast, CA, 2013 Pinot Noir	80
Etude "Grace Benoist Ranch", Carneros, CA, 2016 Pinot Noir	65
Condado De Haza, Ribera Del Douro, SP, 2014 Tempranillo	46
Clos La Coutale, Cahors, FR, 2016, Malbec	42
Truchard, Carneros, CA, 2014 Merlot	55
Ravenswood, Sonoma County, California, 2015 Cabernet	50
Beringer "Knights Valley", Sonoma County, CA, 2015 Cabernet	61
Neyers "Left Bank Red" Napa Valley, CA, 2016, Cab/Merlot	76
Ruffino "Modus", Bolgheri, IT, 2010 Cab/Merlot	80
Rodney Strong "Symmetry", Sonoma County, CA, 2014	82
Farmstead "LMR", Napa Valley, CA, 2018 Cabernet	70
Double Canyon, Horse Heaven Hills, WA, 2015 Cabernet	49
Rodney Strong "Rockaway", Alexander Valley, CA, 2014 Cabernet	124
Groth, Napa Valley, CA, 2014 Cabernet	99
Frank Family, Napa Valley, CA, 2015 Cabernet	60
Frank Family "Reserve", Napa Valley, CA, 2014 Cabernet	75

DRAFT BEER \$10

Barrio Blonde, Tucson, AZ
Barrio Rojo, Tucson, AZ
Dragoon IPA, Tucson, AZ
San Tan Hefeweizen, Phoenix, AZ
The Shop, Coffee Nut Brown, Phoenix, AZ
Domestic (currently Miller Lite) \$5

GOLD RESERVE LIST

These wines were purchased direct from the distributors at release; they have been laying on their side in near perfect storage conditions (under 60 degrees F) since they were purchased and could not have been better cared for.

Col Solare, Columbia Valley, WA, 2004 Cab Blend	250
Legacy, Alexander Valley, CA, 1997, Cabernet Blend	360
Thirteen Appellations, Napa Valley, CA, 2003 Cabernet	400
Spring Mountain "Elivette", Napa Valley, CA, 2004 Cabernet	380
Mondavi, Napa Valley, CA, 2012, Cabernet	185
Dom Ruinart, Blanc de Blanc, Champagne, FR, 1979	600
Chateau Talbot, Bordeaux, FR, 1992	300
Chateau Talbot, Bordeaux, FR, 1994	250
Chateau Cos d'Estournel, Bordeaux, FR, 1993	520
Chateau Cos d'Estournel, Bordeaux, FR, 1996	520
Henschke "Abbots Prayer", Eden Valley, AU, 2004 Cab/Merlot	240
E & E "Black Pepper", Barossa Valley, AU, 1999, Shiraz	240
Yalumba "Octavius", Barossa Valley, AU, 1997, Shiraz	300
Yalumba "Reserve", Barossa Valley, AU, 1996, Cab/Shiraz	300
Jim Barry "Armagh", Clare Valley, AU, 1997 Shiraz	360
Jim Barry "Armagh", Clare Valley, AU, 1998 Shiraz	360
Jim Barry "Armagh", Clare Valley, AU, 1999 Shiraz	360
Allegrini "LaPoja", Veneto, IT, 1998 Corvina	320
Ornellaia, Bolgheri, IT, 1999 Cab/Merlot Blend	300
Bodegas Y Vinedos, Ribera del Douro, SP, 1992 Tempranillo	180

THOUGHTFUL ADULT BEVERAGES

WAY OUT WESTWARD	12
Knob Creek Rye whiskey, Pernod anise liqueur, Noilly Prat sweet vermouth stirred with a twist	
PURA VIDA	12
Del Maguey Vida Mescal, fresh pressed lemon + lime juice, St-Germain elderflower liqueur and prickly pear	
THE RESOLUTION	11
Bombay Sapphire gin, lemon, Campo Viejo Cava, cranberry smoking rosemary sprig	
SNOW BIRD	10
Bacardi Oakheart spiced rum, pineapple, lime + ruby grapefruit juices garnished with cinammon and orange wheel	
BOBCAT	12
Tito's Vodka, St-Germain elderflower liqueur, peach liqueur, lemon juice, strawberry puree and a splash of pinot grigio	
FIRE PIT	12
Patron Añejo Tequila, Campari, Noilly Pratt sweet vermouth with a dash of Australian smoked bitters	

WESTWARD LOOK MARGARITAS AND DAIQUIRIS \$10

Margarita - Blanco Tequila, triple sec, house made sour, salt
Daiquiris - White rum, fresh lime, sugar
Flavors for both - Mango, Strawberry, Watermelon, Prickly Pear, Straight

NON-ALCOHOLIC DRINKS

SODA (Pepsi Products)	6
Mountain Dew, Sierra Mist, Diet Pepsi or Pepsi	
PRICKLY PEAR OR COUNTRY ICE TEA	6
VOSS BOTTLED WATER (Still or Sparkling)	10
BOTTLED WATER	7