

FIRST BITES

BEEF CHEEKS – 11

SMOKED BACON-BEEF BRODO /  
HOPI BLUE CORN GRITS / FIRE-ROASTED WHITE CORN / (GF)

8 – BEER FONDUE

LOCAL IPA/MAHON CHEESE/  
BROKEN POMODORO SAUCE/CRUSTY -BREAD / (VG)

CAULIFLOWER CROQUETTES – 7

SAFFRON ROASTED GARLIC AIOLI / (VG)

10 – SALMON CAKES

WILD ISLE ORGANIC SALMON /  
LEMON DILL CAPPER AIOLI / PIMENT D 'ESPELETTE

STUFFED MEATBALLS – 10

ARIZONA GRASS-FED BEEF / CAGE-FREE EGG /  
AGED PROVOLONE / HARISSA SAN MARZANO SAUCE

11 – CHILAQUILES

DUCK CONFIT / ANCHO / BLUE CORN / PEPITAS / (GF)

SOMETHING LIGHT

WATERMELON SALAD – 9

CROW'S DAIRY FETA / PISTACHIOS /  
ROSEMARY-MINT / PIMENT D 'ESPELETTE / (GF & VG)

8 – DOWNTOWN SALAD

McCLENDON'S BABY MIXED LETTUCES  
APPLES / MARCONA ALMONDS / CABRALES /  
LOCAL HONEY VINAIGRETTE / (GF & VG)

URBANO SALAD – 9

TATSOI-MIZUNA LETTUCE / LENTILS / FARRO / QUINOA /  
GRILLED CORN / AVOCADO / CROW'S DAIRY FETA / (VG)

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO A. GARCIA

SOUS CHEFS

ALLISON BIRD & JOSE AVILA

DINNER TIME

26 – RUBY RED TROUT

McCLENDON ORGANIC TENDER GREENS / LOCAL GRILLED CITRUS VINAIGRETTE /  
SEASONAL ORGANIC SHAVED APPLES / CANDIED ROASTED ARIZONA PECANS / (GF)

PAN ROASTED SEA BASS \* – 35

GOLDEN RAISIN AGRO DULCE / FORBIDDEN RICE /  
PEA TENDRILS / CAPER / MARCONA ROMESCO / (GF)

33 – DIVER SCALLOPS \*

MESQUITE CORN COULIS / MICRO SALAD /  
HEIRLOOM POTATOES WITH LARDONS / (GF)

MARY'S ORGANIC CHICKEN – 27

PUMPKIN SEED SAUCE / HEIRLOOM POTATO & DARK MEAT HASH  
SQUASH / McCLENDON CAMPARI TOMATOES / (GF)

36 – PETITE FILET MIGNON \*

MESQUITE GRILLED / CAULIFLOWER FRITTER / ROASTED TOMATO BROTH  
ORGANIC CHEF MUSHROOMS WITH POBLANO RELISH

PORK THREE WAYS – 28

PORK BELLY PIBIL / CREAMED SALSIFY / RADISH & LIME  
HATCH GREEN CHILE PORK / CROW'S DAIRY CHEESE CURDS  
HOUSE MADE CHICHARON

24 – ROASTED CAULIFLOWER STEAK

ORGANIC COCONUT OIL/SEASONAL VEGETABLES/FENNEL TOMATO SAUCE/  
LOCAL OLIVE OIL/CREMA DE BALSAMICO/(GF & V)

WE PROUDLY SUPPORT LOCALLY:

CROW'S DAIRY

MEDITERRA BAKEHOUSE

McCLENDON'S SELECT ORGANIC FARMS

SWEET CORNER

STICKY BANANA TOFFEE PUDDING – 8

PLANTATION RUM ICE CREAM / TOASTED BANANA

9 – CHURROS

LIME CURD / AGAVE BLACKBERRIES / MERINGUE

ARROZ CON LECHE – 8

COCONUT STREUSEL / FREEZE DRIED FRUIT

VG-VEGETARIAN | V-VEGAN | GF-GLUTEN FREE

SPLIT ENTRÉE PLATE CHARGE – \$5

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.  
PRICES ARE SUBJECT TO APPLICABLE SALES TAX.

\* ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.