

## FIRST BITES

### **SHRIMP AND GRITS— 13**

HOPI BLUE CORN GRITS / SHRIMP / IBERICO PORK CHORIZO /  
McCLENDON FARM'S SMOKED CORN / (GF)

### **8 – BEER FONDUE**

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

### **CAULIFLOWER CROQUETTES – 7**

SAFFRON ROASTED GARLIC AIOLI / (VG)

### **10 – MESQUITE SMOKED SWORDFISH CAKE**

SMOKED SWORDFISH / ESCABECHE AIOLI / PICKLED CARROTS / GRILLED LIME

### **STUFFED MEATBALLS – 10**

ARIZONA GRASS-FED BEEF / CAGE-FREE EGG /  
LOCAL ARIZONA CHEESE / HARISSA SAN MARZANO SAUCE

### **11 – CHILAQUILES**

SUNNYSIDE UP EGG / ANCHO / BLUE CORN / PEPITAS / PICKLED ONION (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 & SYDIAN MASON

## DINNER TIME

### **26 – RUBY RED TROUT**

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

### **MESQUITE SWORDFISH\* – 32**

CARROT PUREE / GREEN OLIVES / CAPERS / PICKLED PEPPERS /  
HEIRLOOM POTATO / (GF)

### **33 – DIVER SCALLOPS\***

MANGO SERRANO / FORBIDDEN RICE / TOMATILLO /  
BABY RADISH / (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 CHICHARRÓN

### **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

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.

## SWEET CORNER

### **STRAWBERRY TRES LECHES – 8**

SOAKED SPONGE CAKE / STRAWBERRY SORBET / MERINGUE

### **9 – BUÑUELOS**

PASSION FRUIT CURD / PLANTATION RUM ICE CREAM

### **ARROZ CON LECHE – 8**

COCONUT STREUSEL / GRILLED PINEAPPLE COMPOTE