



SANDWICHES

CHOICE OF AZ FIELD GREEN SALAD, FRUIT, OR FRIES. GLUTEN FREE BREAD AVAILABLE UPON REQUEST

Otero Burger*

1/2 lb choice Angus beef, caramelized onions, Vermont white cheddar, dill pickles, delicatessen leaf, tomato, Hatch chile mayo, brioche bun 23
Add bacon 3
Add chile 2

Shaved Prime Rib Sandwich

Caramelized onions, giardiniera, horseradish havarti and mustard seed aioli 22

Tuna Melt

Lemon herb tuna salad, Vermont white cheddar, tomato, grilled sourdough 18

Ranch Club

Slow-roasted turkey breast, smoked ham, applewood smoked bacon, baby swiss, guacamole, delicatessen leaf, tomato, mustard, relish aioli, toasted wheat bread 19

Pastrami Reuben

Munster cheese, sauerkraut, Thousand Island dressing, marble rye 20

Delicatessen Cubano

Pancetta, smoked ham, baby swiss, shredded lettuce, dill pickles, deli mustard, steak roll 20

THE 19TH HOLE

SERVED WITH CHIPS & DIP OR CHIPS & SALSA

Green Chile Smoked Pork Sandwich

Cole slaw, pickles, Brioche bun 20

Honey BBQ Glazed Chicken Delicatessen Sandwich

Caramelized onion Monterey Jack, lettuce, tomatoes, Alabama white sauce, steak roll 18

Carne Asada Tacos GF

Pico de gallo, chilies toreados, escabeche, lime wedge, black bean salad, corn or flour tortillas 21

VEGETARIAN

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Beyond Meat Burger V

Vermont white cheddar, red onion, avocado, delicatessen leaf, tomato, red pepper aioli 21

Isabel's Green Chile Relleno V

with black bean salad 17

HOUSE SPECIALTIES

Top Sirloin 6 oz.

Roasted Yukon & parsnips, broccolini, port wine demi-glace 33

Pork Schnitzel

Warm German potato salad, haricot verts, lemon caper butter sauce 23
Add fried egg 2

Split plate charge \$5

A 20% gratuity is automatically added to groups of 6 or greater

Please inform your server before placing your order if you have any food allergies or intolerances.

V = Vegan GF = Gluten Free

*Some items may contain undercooked proteins, which may increase the chance of food-borne illness.



Watercolors by Roberta Rogers

STABLES

Ranch Grille



APPETIZERS

Chef's Board

Bianco D'Oro salami, prosciutto, seahive cheddar, *Humboldt Fog* goat cheese, gherkin, sweet drop peppers, country olives, beer mustard, pecans, cashews, baguette 25

Tubac Flatbread

Roasted heirloom tomato sauce, Lorem ipsum baby spinach, prosciutto, country olives, Brie & Parmesan Reggiano, fine herbs, balsamic drizzle 18

Grilled Pita Bruschetta

Hummus, tomato, country olives, basil, Sweetie drop peppers, Feta cheese 16

Ahi Tuna Tostada

Fried wontons, cucumbers, mangos, edamame, escabeche, Thai chili aioli, wasabi, gari shoga 19

Bacon Wrapped Prawns GF

Pineapple-mango slaw, BBQ glaze 18

Shrimp & Crab Ceviche GF

Jalapeno, onion, heirloom cherry tomatoes, lime and lemon juice 17

Chips & Salsa GF

Fried corn chips & roasted tomato salsa 13

Fresh Fried Potato Chips GF

Sour cream & onion dip 13

Freshly-Baked Baguette

Salted whipped butter 5

SOUP & SALADS

AVAILABLE IN APPETIZER & ENTRÉE SIZES

Seasonal Soup

Chef's choice with seasonal ingredients

Cup 5 Bowl 11

Add Protein to any salad

Grilled Chicken	8
6 oz. Top Sirloin	12
Skillet-Seared Shrimp	10
Grilled Salmon	15

Caesar

Romaine, Parmesan Reggiano, croutons 12/17

Add white anchovies 3

Arizona Field Greens GF

Jicama, heirloom cherry tomatoes pepitas, white balsamic vinaigrette 12/17

Chopped Salad GF

Iceberg lettuce, bacon, bleu cheese, green onions, hard boiled egg, heirloom cherry tomatoes, lemon herb vinaigrette 12/17

Baby Arugula GF

Fuji Apples, manchego, candied pecans, tart cherries, white balsamic vinaigrette 12/17

Asian Salad GF

Napa Cabbage, field greens, orange segments, sweet peppers, cucumber, wonton chips, Miso dressing 12/17

Beet & Berry Salad GF

Blueberries, raspberries, strawberries roasted red beets, glazed walnuts, goat cheese, poppy seed vinaigrette 12/17

Split plate charge \$5

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