

MOCKTAILS

Cranberry Mint Cooler	Frozen Cranberries and mint with soda and sprite cranberry juice.....	10
Pamplemousse Passion	Passion fruit puree with ginger and rosemary with ruby red grapefruit soda.....	10

FOR THE TABLE

Four-Seed Baguette	pepita, sunflower, poppy, and sesame seeds	6
Buttermilk Fried Calamari †	tossed with sweet drop chilés, chipotle aioli, AZ lemon	17
Sweet Potato Hummus	charred mini sweet peppers, carrots, cucumber, sweet drop chiles, crunchy salsa macha, feta, grilled pita.....	19
Three Sisters Salsa & Guac †	duo of corn chips & frybread, salsas of: corn & tomato; chayote squash & tomatillo; tepary bean & red chilies.....	21
Ahi Tuna Poke Stack *	cucumber, avocado, sesame seeds, wasabi soy, jalapeno, furikake, seaweed salad, pickled ginger, wonton chips	24
Tortilla-Crusted Crab Cakes †	fresh jicama & apple slaw, smoked ancho chili aioli	22
Beef and Chorizo Meatballs	chipotle tomato sauce, oaxaca cheese, southwestern giardinara, cotija, fry bread.....	20

SOUP & SALADS

Golden Corn Chowder †	applewood bacon, pulled chicken, fresh thyme, yukon gold potatoes.....	Cup 6/Bowl 8
Tumbleweed Salad	romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, corn, tortilla strips, avocado crema, pepper jack	13/17
Compressed Arugula Salad †	manchego, candied arizona pecans, sun-dried cherries, green apple, pistachio vinaigrette	13/17
Harvest Salad	butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted marcona almonds, chia seeds, hibiscus drizzle.....	13/17
Cobb Salad	iceberg, romaine, tomato, bacon, egg, avocado, bleu cheese crumbles and lemon-herb vinaigrette.....	13/17
House Salad	butter lettuce, shaved radish, heirloom tomatoes, sunflower seeds, lemon-herb vinaigrette	13/17
Caesar Salad	romaine, southwest roasted tomato, parmesan crisp, croutons, house-made caesar dressing	add anchovies \$2 13/17
Add Choice of Protein:		
6 Oz. Mesquite-grilled Chicken Breast		8
5 Oz. Blackened Grilled Tofu Skewer		8
5 Oz. Buttermilk Fried Calamari		8
5 Oz. Mexican White Shrimp Skewer		10
4 Oz. Mesquite-grilled Salmon Medallion*		14
4 Oz. Mesquite-grilled Beef Tenderloin*		16
2 Ea. Pan Seared Diver Scallops.....		19

GOURMET HANDHELDS

Tonto Reuben	pastrami, pepperjack, sauerkraut, poblano chile thousand island on marble rye.....	add Jalapenos \$2.....	22
Copper State "Sweet Diablo" Burger *	8oz. K4 Ranch local angus beef, sweet and spicy chili jam, blue cheese, bacon, arugula.....		24
Tonto Burger * †	8 oz. wood-grilled corn-fed patty, sharp cheddar -or- pepper jack, lettuce, tomato, pickle, crispy onions, brioche bun		21
Served with Choice of Side: fries, sweet potato fries or house salad			
ADD: roasted green chili, pickled jalapenos.....			2.ea
bacon, avocado, blue cheese, wild mushrooms.....			3.ea

Please ask to see our vegan and gluten free menus and inform your server before placing your order if you have any food allergies or intolerances.

* Some items may contain undercooked proteins, which may increase the chance of foodborne illness

† Tonto Classic Items



SOUTHWESTERN SPECIALTIES

Puerto Nuevo Mexican Soft Tacos sonoran spice, garlic, peppers, onion, shaved cabbage-lime slaw, avocado crema, white corn tortillas

Choice of Protein or Vegetables:

Chicken.....23 Beef tips.....26 * Tofu & Veggie....23 Mexican white shrimp.....26

Shrimp Terra Cotta roasted veggie chile relleno, sauteed sonoran spice shrimp ,smoky ranchero sauce, herb goat cheese fondue 35

Grilled Pork Tenderloin and Crispy Belly roasted corn and jalapeno cheddar polenta, braised greens, AZ citrus bbq glaze.....35

TONTO ENTREES

Rigatoni Pasta chicken, chorizo, chayote squash, roasted hatch chile, red chile tomato cream, poblano pesto, cotija 31

German Pork Schnitzel † german potato salad with bacon,lemon caper butter, braised red cabbage with apples, AZ lemon..... 33

Onion-Crusted Walleye † chive rémoulade sauce, yukon potato roesti cake, sautéed french beans and sweet peppers, fried capers..... 35

Pacific Coast Sanddabs † sautéed dabs, malt vinegar butter, garlic-herb mashed potatoes, sautéed heirloom carrots, snap peas..... 35

Wood-Grilled Salmon* sardinian couscous, wild mushrooms, roasted tomato, spinach, balsamic cipollini, tomato oil 39

Pan Seared Diver Scallops* lemon herb risotto cake, grilled asparagus, creole mustar d butter sauce, tomato citrus gremolata.....50

Braised Boneless Beef Shortribs mashed sweet potato, brussels sprouts with bacon and red onion, red wine demi.....46

Prime Flat Iron Steak* K4 Ranch AZ Angus beef, mushroom chile rub, shallot hibiscus jam, garlic butter, crispy smashed fingerling potatoes, sauteed green beans.....43

Ancho Chile-Rubbed 6 oz. Filet* † adobo demi-glace, forest mushrooms, garlic-herb mashed potatoes, wood-grilled asparagus spears, poblano salsa verde.....49

VEGGIE NOSH

Vegan Harvest Bowl sardinian couscous with wild mushroom, roasted tomato, spinach; sweet potato hummus and frybread; wilted kale and quinoa salad.....27

Vegan Relleno blackened tofu, vegetable & quiona stuffed poblano, chayote tomatillo salsa.....27



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