



Watercolors by Roberta Rogers

SANDWICHES

*Choice of AZ field green salad, fruit, or fries
Gluten free bread available upon request*

Chicken Pesto Sandwich

Grilled chicken breast, mozzarella, marinated peppers & artichokes, baby arugula, black garlic aioli, ciabatta roll 19

Muffuletta Sandwich

Mortadella, sopressata, capocollo, Jarlsberg swiss, mozzarella, olive salad, focaccia roll 20

Shaved Prime Rib Sandwich

Caramelized onions, giardiniera, horseradish-chive 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, Jarlsberg swiss, guacamole, delicatessen lettuce, tomato, mustard relish aioli, toasted seed lover bread 19

Reuben

Corned beef brisket, Jarlsberg swiss, sauerkraut, thousand island dressing, grilled marble rye 20

Otero Wagyu Burger*

1/2 lb Wagyu beef, caramelized onions, Vermont white cheddar, dill pickles, delicatessen lettuce, tomato, Hatch chile aioli, brioche bun 25
Add jalapenos 2 | bacon 3

SOUTHWESTERN

Served with spanish rice & ranch beans

Brisket Chili Colorado Tacos GF

Pico de gallo, cabbage, Hatch chile aioli, cotija cheese, lime wedge, chiles toreados, corn or flour tortillas 22

Chile Verde Carnitas GF

Slow-cooked pork with Hatch green chiles, cotija cheese, corn or flour tortillas 20

Chile Relleno

Anaheim chile stuffed with cheddar, manchego, & oaxaca cheese, battered in whipped egg white, pan-fried 19

VEGETARIAN

Choice of AZ field green salad, fruit, or fries.

Beyond Meat Burger V

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

HOUSE SPECIALTIES

Top Sirloin 6 oz. *GF

Roasted potato hash, broccolini, peppercorn demi-glace 35

Pork Schnitzel

Warm German potato salad, haricot verts, lemon-caper butter sauce 24
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 = Vegetarian GF = Gluten Free

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



STABLES

Ranch Grille



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APPETIZERS

Chef's Board

White wine salami, prosciutto, *Tipperary* Irish whiskey cheddar, brie cheese, gherkins, sweet drop peppers, tangerine & chili marinated olives, caramelized onion jam, pecans, cashews, crostini 25

Tubac Flatbread

Roasted heirloom tomato & pepper sauce, sopressata, capocollo, baby spinach, roasted red peppers, mozzarella, parmesan reggiano 18

Ahi Tuna Tostada*

Fried wontons, cucumbers, mangos, edamame, Thai chili aioli, wasabi, pickled ginger 20

Fried Calamari

Banana peppers with roasted garlic aioli & lemon wedges 18

Bacon Wrapped Prawns GF

Pineapple-mango slaw, BBQ glaze 18

Chips & Salsa V & GF

Fried corn chips & roasted tomato salsa 13

Fresh Fried Potato Chips V & GF

Sour cream & onion dip 13

Freshly-Baked Baguette V

Salted whipped butter 5

SOUP & SALADS

Seasonal Soup

Cup 5 Bowl 11

Caesar V & GF

Romaine, parmesan reggiano, croutons 12/17
Add white anchovies 3

Arizona Field Greens V & GF

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

Wedge V & GF

Iceberg wedge, bacon, bleu cheese, green onions, heirloom cherry tomatoes, bleu cheese dressing 12/17

Baby Arugula V & GF

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

Cowgirl Cobb V & GF

Romaine, cherry heirloom tomatoes, bacon, hard-boiled eggs, avocado, black beans, roasted corn, cheddar & cotija cheese, cilantro lime vinaigrette 12/17

Beet & Berry Salad V & GF

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

Add Protein to any salad

Grilled Chicken	8
6 oz. Top Sirloin*	14
Skillet-Seared Shrimp	10
Grilled Salmon*	16

Split plate charge \$5

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