



FOR THE TABLE

Four-Seed Baguette pepita, sunflower, poppy, and sesame seeds 6
Buttermilk Fried Calamari † tossed with sweet drop chiles, chipotle aioli, AZ lemon.....19
Roasted Carrot and Coriander Hummus charred mini sweet peppers, carrots, cucumbers, sweet drop chiles, crunchy salsa macha, feta, grilled pita.....21
Three Sisters Salsa & Guac † duo of corn chips & frybread, salsas of: corn & tomato; chayote squash & tomatillo; tepary bean & red chilies..... 23
Ahi Tuna Tostada* salsa matcha marinated ahi, nopales, pickled onion, queso fresco, ancho aioli, crispy flour tortilla, hot honey drizzle..... 25
Tortilla-Crusted Crab Cakes † fresh jicama & apple slaw, smoked ancho chili aioli..... 24

SOUP & SALADS

Green Chili Pork Posole tender pork, green chili broth, hominy, cabbage, cilantro, and chicharrones.....Cup 8/Bowl 10
Golden Corn Chowder † applewood bacon, pulled chicken, fresh thyme, yukon gold potatoes..... Cup 8/Bowl 10
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 14/18
Harvest Salad butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted marcona almonds, chia seeds, hibiscus drizzle 14/18
Cobb Salad iceberg, romaine, tomato, bacon, egg, avocado, bleu cheese crumbles and lemon-herb vinaigrette 14/18
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.....10
 5 Oz. Mexican White Shrimp Skewer12
 4 Oz. Mesquite-grilled Salmon Medallion*16
 4 Oz. Mesquite-grilled Beef Tenderloin*18
 3 Oz. Pan Seared Diver Scallops*.....20

GOURMET HANDHELDS

Rancho Reuben K4 Ranch pastrami, pepperjack, sauerkraut, poblano chile thousand island on marble rye.....add Jalapenos \$2.....23
Copper State Burger * 8oz. Copper St. K4 Ranch patty, fig jam, bacon, arugula, pickled onion, brie, brioche bun 26
Tonto Burger* † 8 oz. wood-grilled corn-fed patty, sharp cheddar -or- pepper jack, lettuce, tomato, pickle, crispy onions, brioche bun 23

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

†Tonto Classic Items

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

Please be advised a 3% P206 employee benefit fee will be applied to all food and beverage checks

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.



SOUTHWEST SPECIALTIES

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

Choice of Protein: Chicken.....24 Beef tips.....27 * Mexican white shrimp.....27

Shrimp Terra Cotta roasted veggie and quinoa chile relleno, sauteed sonoran spice shrimp ,smoky ranchero sauce, herb goat cheese fondue36

Pork Osso Buco “Al Pastor” Style red chile braised pork shank, anaszi bean succotash, pineapple chipotle relish.....36

TONTO ENTREES

Southwestern Pappardelle beef, veal, and pork ragu, red chile tomato sauce, herb whipped ricotta, parmesan.....30

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, balsamic vinegar butter, garlic-herb mashed potatoes, sautéed heirloom carrots, snap peas..... 35

Wood-Grilled Salmon* farro, cherry tomatoes, zucchini, yellow squash, roasted green chile, tamarind red chile sauce 42

Pan Seared Diver Scallops* goat cheese and herb grits, braised greens with bacon and sweet chiles, creole whole grain mustard butter sauce.....55

Braised Boneless Beef Shortribs maple bourbon demi, brown butter mashed sweet potatoes, sauteed squash ribbons.....48

Copper St. K4 Prime 8 oz. Flat Iron Steak* green chile mashed potatoes, elote street corn, chimichurri rojo.....50

Ancho Chile-Rubbed 6 oz. Filet* † adobo demi-glace, forest mushrooms, garlic-herb mashed potatoes, wood-grilled asparagus spears, poblano salsa verde.....52

VEGGIE NOSH

Tofu & Veggie Tacos Blackened tofu, onions, and peppers, side of carrot & coriander hummus....24

Vegan Harvest Bowl warm farro salad, carrot coriander hummus, sauteed wild mushrooms and snap peas, fire roasted sweet chiles, grilled pita.....28

Vegan Relleno blackened tofu, vegetable & quiona stuffed poblano, chayote tomatillo salsa.....28

Please be advised a shared plate fee of \$5.00 may apply to some items please inquire with your server for details.



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