

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..... 20  
**Hatch Green Chile and Coriander Hummus** charred mini sweet peppers, carrots, cucumbers, radish, sweet drop chiles, crunchy salsa macha, feta, grilled pita..... 22  
**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

**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, queso fresco..... 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 Skewer ..... 12  
 4 Oz. Mesquite-grilled Salmon Medallion\* ..... 16  
 4 Oz. Mesquite-grilled Beef Tenderloin\* ..... 18

GOURMET HANDHELDS

**Rancho Reuben** K4 Ranch pastrami, pepperjack, sauerkraut, poblano chile thousand island on marble rye..... add Jalapenos \$2..... 24  
**Harissa Chicken Salad Wrap** romaine, cherry tomato, corn, black beans, chipotle ranch, spinach tortilla wrap..... 22  
**Copper State Burger** \* 8oz. Copper St. K4 Ranch patty, roasted marinated tomatoes, arugula, basil pesto aioli, burrata, soft italian roll..... 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

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



## 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 fondue .....36

## TONTO ENTREES

**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

**Harissa Grilled Salmon**\* sonoran tabbouleh, cucumber ribbon salad, lime yogurt crema.....42

**Braised Boneless Beef Shortribs** loaded baked potato salad, dill slaw, cherry bbq bourbon demi, crispy onion straws.....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 hatch green chile coriander hummus.....24

**Vegan Harvest Bowl** sonoran tabbouleh, hatch green chile and 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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