

Traditional yet innovative, our cuisine is an evolution of Old West to New West.

Native American staples are woven into a tapestry of contemporary flavors using locally produced and sustainable ingredients.

Passion inspires our commitment to the "New West" Cuisine.

Stephen Strickland, Executive Chef

Margaritas \$9

A house specialty made with all natural ingredients. Each drink is muddled by hand

Grand Gold Margarita

Juicy Lemons & Limes squeezed with Sauza Gold, Organic Blue Agave Nectar & Cointreau.

Watermelon

Freshly Diced Watermelon with Lemon Juice, Organic Blue Agave Nectar & Tequila

Lemon Basil

Lemons muddled with Basil, Blue Agave Nectar, Tequila & Grand Marnier

Pineapple

Pineapple muddled with Mint, Orange & Vanilla. Shaken with Sauza Hornitos

Blueberry Tangerine

Blueberries with Lemon, Lime & Tangerine shaken with Sauza Gold

Pioneer's Prickly Pear

This frozen Grand Gold concoction drizzled with Prickly Pear Puree will drive you wild

Glossary

Anasazi Beans

Anasazi is a Navajo term meaning "ancient one" These beans are similar to pinto beans and have been used for over 1500 years in what has become Arizona.

Rattlesnake Beans

This heirloom has unusually dark-green pods streaked with purple and resembles a rattlesnake, often growing to 10 feet tall. This bean has a tangy flavor and will stand up to fiery spices.

Salmon Trout

A large salt water trout that looks and tastes more like salmon than trout.

Nopal Relish

Tangy relish made from the pickled tender leaves of the Nopal Cactus.

Adobe Sauce

Sauce derived from Ancho chiles that impart a slightly sweet and smoky flavor.



Starters

Bucket of Kettle Corn \$3

Share a bucket with two flavors to shake – Ranch & BBQ

Chorizo con Queso with Blue & White Corn Chips \$7

Heirloom Sunizona Tomatoes with Artisan Blue Cheese \$9

Local grown heirloom tomatoes enhanced with aged sherry vinegar makes for a tasty salad

Tossed Desert Greens with Sunflower Duo \$9

Bright, colorful, crunchy, sweet & nutritious finished with creamy Red Bell Pepper dressing

Mesquite-Fired Goat Cheese with Sun-dried Tomato Flatbread \$10

You'll love our EVOO and rosemary infused goat cheese. Spread it on!

Chicken & Anasazi Bean Bisque with Crisp Tortillas \$6

You'll never eat chicken noodle again

Blue Corn Dusted Calamari, Heirloom Lemon Basil Aioli \$8

Wild West Grilled Elk Sausage with Jicama & Grain Mustard \$10

"BYO" Baja Shrimp Cocktail \$12

Build your own cocktail with our three food shots – avocado, tomato horseradish & sour orange

Entrees

Ancho Chili Fettuccine with Tequila-Flamed Petaluma Chicken \$16

Fusilli Pasta with Pan-Roasted Tomatoes and Mushrooms \$14

BBQ Jumbo Scallops with Rattlesnake Beans and Cilantro \$22

Trust us, these beans don't bite!

Cedar Plank Salmon Trout, Cactus Relish & Rainbow Chard \$19

Wood-fired & glazed with a tangy Nopal relish; low fat & high nutrition

*Roasted Maple Leaf Duck Breast & Pan-Fried Sweet Potato Hash \$21

Slow-Roasted Adobe Pork Shoulder with Polenta & Cotija Cheese \$17

Slow cooked to perfection!

*From the Grill

½ Petaluma Farms Natural Chicken \$16

14oz Hanger Steak \$21

8oz Angus Filet \$29

18oz Cowboy Ribeye \$32

12oz Bone-In Angus Filet \$38

All Grilled items are served with:

Poblano Mashed Potatoes and Pecan & Granola Crusted Butternut Squash

Pick your flavor: Green Peppercorn, Smoked Bacon or Western Chimichurri

* Due to State regulation the following statement must be noted on the menu.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness