



**\* Mayan Quiche \$23**

*Bacon, cheddar & boursin cheese, roasted tomato & spinach  
With tempura vegetables (lemon, asparagus, & zucchini) and tomato cocktail sauce*

**\* La Botuna \$22**

*Jalapeño Popper - stuffed with goat & ricotta cheese, roasted fennel, leeks, chorizo, pine nuts, currants, and spinach  
topped with sweet peppers*

*Smoked Salmon Quesadilla - lemon & horseradish infused sour cream, pepper jack cheese, flour tostada tortilla*

*Piquillo Slaw Popper - fresh julienne vegetables with House made slaw dressing*

**\* Bajo Trio \$21**

*Pork Tamale - topped with avocado, pico de gallo, & sour cream*

*Prosciutto Asparagus Salad - arugula, orange supremes, manchego cheese and lemon-oil dressing*

*Fresh Vegetable Corn Fritter with sweet chili sauce*

**\* Fruta Del Mar \$21**

*Citrus risotto with capers, roasted tomato, & manchego cheese*

*topped with sea scallop, 2 wild shrimp, and smoked salmon*

***Fruta Del Mar For Two \$43 All the above plus King Crab and Mussels***

**\* The Duet \$20**

*Autumn granny smith apple, celery, dried cranberry, strawberry, and candied pecan salad with mint yogurt dressing*

*Totopos - wonton chips, fresh pineapple relish, manchego cheese topped with brine shrimp in lemon & butter sauce*

**\* Soup of the Day \$9**

**Poached Pear \$12**

*Stuffed with ricotta & mascarpone cheese and molasses*

*Served with vanilla bean ice cream*

**Orange Grand Marnier Crème Brule \$12**

Prices, menu items and daily features subject to change

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



**Pillsbury Wild Child White Bottle \$48 Glass \$16**

12.5% Alcohol, Symphony 36%, Malvasia 36%, Pinot Gris 14%, Riesling 7% & Viognier 7%  
*A fragrant, aromatic blend sourced entirely from our high desert vineyards*

**Pillsbury One Night Stand Rose Bottle \$42 Glass \$14**

12.5% Alc. Grenache 64%, Mourvedre 36%.

*Slowly aged in stainless steel, this crisp, refreshing Estate grown wine has hints of strawberry and watermelon*

**Pillsbury Wild Child Red Bottle \$48 Glass \$16**

14.2% Alc. Syrah 28%, Grenache 41%, Mourvedre 23%, Petite Sirah 5%, Sangiovese 3%.

*This lively wine is an earthy, robust and fruity.*

**Arizona Stronghold Dayden Pink Bottle \$39 Glass \$13**

13.5% Alc. 45% Syrah 32% Grenache 23% Mourvedre.

*Nose: Strawberry, orange peel, ripe melon, fresh cut grass. Palate: Cherry, lime zest, tangerine, wet stone.*

**Arizona Stronghold Dala Chardonnay Bottle \$50 Glass \$17**

12.2% Alc. 100% Chardonnay.

*Nose: Apricot, peach, brioche, chalk dust, lime leaf. Palate: Nectarine, pineapple, white flower, guava.*

**Arizona Stronghold Dala Cab Sav '17 Bottle \$54 Glass \$18**

13.9% Alc. 100% Cabernet Sauvignon.

*Nose: Black Cherry, Plum, Fig, Dried Tobacco, Spearmint Palate: Black Cheery, unripe Plum, herbes de la garrigue*

**Arizona Stronghold Dala Merlot Bottle \$50 Glass \$17**

13.2% Alc. 100% Merlot.

*Nose: Bright red cherry, raspberry, floral notes, cedar Palate: Cassis, cranberry, ranier cherry, baking spice.*

**Provisioner White Bottle \$21 Glass \$7**

12.9% Alc. 53.71% Malvasia Bianca, 14% Muscat, 8.8% Chardonnay, 8.3% Pinot Grigio, 6.36% Riesling, 4.35% Viognier, 3.35% Gewurztraminer, 1.13% Vidal Blanc.

*Nose: Citrus peel, honeysuckle, pear, white peach. Palate: Key lime, wet rock, Asian pear.*

**Provisioner Rose Bottle \$21 Glass \$7**

13.7% Alc. 38% Grenache, 23% Pinot Gris, 14% Mourvedre, 12% Malvasia Bianca, 11% Syrah, 2% Zinfandel. *Nose: Hints of strawberry, cantaloupe rine, and pink grapefruit Palate: Blood orange, with hints of rhubarb and strawberry*

**Provisioner Red Bottle \$21 Glass \$7**

13.2% Alc. 19% Sangiovese, 18.93% Nebbiolo, 16.89% Cabernet Sauvignon, 12.64% Grenache, 9.78% Pinot Noir, 9.02% Petite Sirah, 4.71% Mourvedre, 3.17% Carignan, 3.04% Zinfandel, 1.78% Cabernet Franc, .67% Merlot, .37% Syrah.

*Nose: Raspberry, Strawberry, cedar box, jasmine. Palate: Candied berry, tobacco, dried herb, plum.*

**Prendo Pinot Grigio \$27 Glass \$9**

12.5% Alc. *Fresh and lively. Gentle, pronounced aromas of mature, yellow fruits with layered, fruit-filled flavors of crisp pear, lemon, lime & apple*

**Tribaut Schloesser Brut Origine Champagne \$78 Glass \$26**

12.2% Alc. 40% Pinot Noir, 30% Chardonnay, 30% Pinot Meunier. *A fresh and fruity Champagne that contains 10% reserve wine from barrel aging and demonstrates on the palate a nice balance and length.*



## Beer

### **Four Peaks Brewing Company:**

**Golden Lager \$6**

**Hop Knot IPA \$6**

**Kilt Lifter Scottish Amber Ale \$6**

## Alcoholic Beverages

### **Thunder Mountain Bloody Mary \$8**

*Svedka Vodka - House Blend - Garnishes: Peppered Bacon, Olives, Pepperoncini, & Pickled Asparagus*

### **Sedona Mimosa \$8**

*Campo Viejo Cava Brut - Orange Juice - Splash of Cranberry Puree*

### **Sunrise Mimosa \$6**

*Ginger Ale - Orange Juice - Splash of Cranberry Puree*

### **John's Irish Cream & Coffee \$6**

*Carolans Irish Cream - Topped with Whipped Cream*

## Non-Alcoholic Beverages

### **Berry Smoothie \$6**

*Raspberries - Blueberries - Blackberries - Greek Yogurt - Almond Milk - Agave Nectar*

### **Assorted Juices \$4**

*Orange-Pineapple-Grapefruit-Cranberry-Tomato-Apple*

### **Coffee or Hot Tea \$2.50**

### **Perrier Mineral Water \$5**

### **Soda \$4**

*Coke\_Diet Coke-Dr Pepper-Sprite-Ginger Ale*