

STARTERS

Sirloin Sliders - \$10

Three sliders, house roasted top sirloin, horseradish cream, crispy fried onions, Au jus

Quesadilla- \$12

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream. Chicken - \$14 or Beef - \$15

SOUPS & SALADS

*Vegetarian Soup of the Week or Soup of the Day
Cup \$5 Bowl \$6*

Ventana Bleu Salad - \$14/\$10

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing. Chicken - \$3 Salmon - \$5

Spinach Quinoa Salad - \$14/\$9

Baby spinach, red quinoa, cucumber, olives, fried chickpeas, goat cheese, spiced pecans, pepperoncini lemon vinaigrette. Chicken - \$3 Salmon - \$5

*Traditional Cobb Salad - \$14/\$10

Romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing

Asian Shrimp Salad - \$14/\$10

Five tempura shrimp, Chinese cabbage, edamame, carrots, peppers, water chestnuts, straw mushrooms, pumpkin seeds, chili ginger orange vinaigrette

Trio of Salads - \$14/\$10

House salad, chicken, egg, tuna salad served in served in artichoke bottoms

Caesar Salad - \$13/\$9

Romaine lettuce, croutons, tear drop tomatoes, kalamata olives, parmesan cheese
Chicken - \$3 Salmon - \$5

Deli Sandwich - \$12

Choice of Bread - Wheat, White, Sourdough, Rye

Choice of Meat - Turkey, Roast Beef, Ham, Tuna Salad, Egg Salad, Chicken Salad

Choice of Cheese - Cheddar, American, Provolone, Swiss, Pepper Jack

Sandwich comes with Lettuce and Tomato

Please inform your server if you have food allergies or special dietary requirements.

*Chicken Wings - \$14

Twelve chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing)

Nachos - \$12

Tri color tortilla chips, cheese blend, pickled jalapenos, poblano beans, pico de gallo, guacamole & sour cream. Chicken \$14 Shredded Beef \$15

*Shrimp Cocktail- \$15

Five jumbo shrimp, classic cocktail sauce, lemon

Chicken Potstickers - \$7

Seven chicken potstickers, sweet & sour

SANDWICHES & SUCH

Served with one of the following: French Fries, Sweet Potato Fries, Cole Slaw, Fruit, Cottage Cheese, Salad, Caesar Salad or Chips

Cuban Sandwich - \$12/\$8

Ham, pulled pork, swiss cheese, pickles, yellow mustard, grilled sourdough bread

Gyro Wrap - \$12/\$8

Spiced beef slices, red onion, tomato, lettuce, tzatziki yogurt sauce, flour tortilla

Falafel Southwest Wrap - \$13/\$9

House made vegetarian falafel, red onion, tomato, lettuce, cucumber, minted tahini vinaigrette, spinach tortilla

Monte Cristo - \$13/\$9

Turkey, ham, swiss cheese, grilled egg battered sourdough texas toast, blueberry gastrique

*Ventana Burger - \$15

8oz harris ranch beef patty, bacon, fried onions, fried poblano, avocado, bbq sauce, pepper jack, smoked cheddar

*House Burger - \$12

8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side

Chicken Avocado Melt - \$14/\$10

Grilled chicken breast, provolone cheese, bacon, avocado, garlic aioli, parmesan crusted sourdough

*Salmon BLT - \$14/\$10

Seared salmon, bacon, lettuce, tomato, ciabatta, lemon chive aioli

Reuben Sandwich - \$13/\$9

Corned beef, thousand island dressing, sauerkraut, swiss cheese, grilled rye bread

Turkey Club Sandwich - \$13/\$9

Turkey, bacon, avocado, lettuce, tomato, roasted garlic aioli, ciabatta roll

Fish Tacos - \$14/\$10

Four Beer battered cod tacos, flour tortillas, southwest slaw, Baja sauce, Ventana beans

Beef Stew - \$12

Tender beef tips, vegetables, potato, beef gravy, egg noodles



THE LODGE AT VENTANA CANYON LUNCH

*Consuming raw or undercooked meats poultry, seafood or eggs may increase your risk of food borne illness.

*Advise us of any dietary needs such as allergies, Gluten Free, Dairy Free etc.

MARGARITAS

Prickly Pear & Cilantro Margarita - 10

Sauza silver tequila, prickly pear puree, triple sec, cilantro, fresh lime juice, fresh orange juice

Aged Cadillac Margarita - 12

Three-week aged sauza silver tequila & grand marnier, fresh lime juice, triple sec, sun orchard organic margarita mix

Jalapeno Margarita - 10

Sauza silver tequila, muddled Jalapeno, fresh lime juice, sweet & sour, splash agave nectar

Blood Orange Margarita - 10

Sauza silver tequila, blood orange puree, triple sec, solerno liquor, house-made margarita mix

SIGNATURE

Berry White

"SAACA Salsa & Tequila First Place" - 10

Sauza silver tequila, fresh pineapple, pina colada, fresh raspberries, alchemist raspberry, coconut shavings

"Three Week"

Barrel Aged Manhattan - 11

Templeton rye, carpano "antica formula" sweet vermouth, AZ orange sunshine bitters, luxardo cherry

Carlos Sangria

"SAACA Salsa & Tequila Third Place" - 10

Sauza silver tequila, fresh lime juice, simple syrup, pineapple juice, fresh orange juice, merlot

Rosemary Maple Whiskey Sour - 10

Fresh rosemary, maple syrup, lemon juice, bulleit bourbon, homemade margarita mix

Winter White Russian - 10

Screwball peanut butter whiskey, jack daniels cinnamon whiskey, kahlua, cream

Barrel Rested Negroni - 9

Independent barrel rested gin, Campari, sweet vermouth

Orange- Pomegranate Martini - 9

Absolut mandarin vodka, st. germain, pomegranate juice, fresh lemon

Cucumber Cocktail - 9

Kettle one cucumber & mint vodka, st. germain, muddled cucumber, lemon lime soda, fresh lemon juice

Fette's Bloody Mary - 8

Barrio blonde, vodka, fresh lime juice, olive juice, fresh lemon juice, celery salt, zing zang

Arizona Mule - 8

Sauza silver tequila, ginger beer, rose's lime juice, fresh lime

Moscow Mule - 8

Vodka, fresh lime juice, ginger beer

Bentley Mule - 8

Rosemary infused Juniper grove american dry gin, fresh lime, ginger beer

DRAFT BEER

Dragoon IPA (Tucson, AZ) - 6 | Barrio Blonde (Tucson, AZ) - 6 | Borderland Prickly Pear Wheat (Tucson, AZ) - 6
Blue Moon (Golden, CO) - 6 | Dales Pale Ale (Longmont, CO) - 6 | Odell 90 Schilling (Ft Collins, CO) - 6

BOTTLE BEER

Bud Light (St. Louis, MO) - 5 | Coors Light (Golden, CO) - 5 | Budweiser (St. Louis, MO) - 5

Miller Lite (Milwaukee, WI) - 5 | Michelob Ultra (St. Louis, MO) - 5 | Heineken Zero NA (Holland) - 5

Corona (Mexico) - 6 | Dos Equis Amber (Mexico) - 6 | Modelo Especial (Mexico) - 6

Negra Modelo (Mexico) - 6 | Heineken (Holland) - 6 | Stella Artois (Belgium) - 6

Fat Tire (Fort Collins, CO) - 6 | Guinness (Dublin, Ireland) - 6 | Ballast Point Sculpin IPA (San Diego, CA) - 6

WINE SPECTATOR, AWARD OF EXCELLENCE

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CHARDONNAY

Milbrandt, Washington - 8 Glass

Latour "Grand Ardeche", Rhone France - 11 Glass

Sonoma Cutrer, Russian River Ranches - 12.5 Glass

Rombauer, Carneros - 18 Glass

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SAUVIGNON BLANC

Kim Crawford, New Zealand - 9 Glass

Emmolo, North Coast - 10 Glass

Jolivet Sancerre, Loire France - 16 Glass

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INTERESTING WINES

Scarpetta Pinot Grigio, Italy - 9 Glass

Tenuata San Lorenzo Gavi, Italy - 9 Glass

King Estate, Pinot Gris, Oregon - 9 Glass

Kung Fu Girl Riesling, Columbia Valley - 9 Glass

Pine Ridge Chenin Blanc/Viognier, California - 10 Glass

La Freynelle Bordeaux Blanc, France - 10 Glass

Whispering Angel, Cotes de Provence Rose, France - 11 Glass

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SPARKLING

Chandon - 9 Chandon Rose - 9 | Prosecco - 9

Dom Perignon - 42 | Veuve Clicquot - 18

CABERNET

Cypress By J Lohr, California - 7 Glass

Bonanza by Caymus, California - 12 Glass

Quilt, Napa Valley - 15 Glass

PINOT NOIR

Meiomi "Belle Glos", Sonoma County - 12 Glass

Siduri, Anderson Valley - 13 Glass

MERLOT

Charles Smith "The Velvet Devil", Washington - 9 Glass

Duckhorn, Napa Valley - 16 Glass

INTERESTING REDS

Milbrandt "Brothers' Blend", Washington - 8 Glass

Locations CA Red Blend by Orin Swift, California - 10 Glass

Vina Cobos Malbec by Paul Hobbs, Argentina - 10 Glass

Pessimist by Daou, Paso Robles - 11 Glass

Tenuta di Nozzole Chianti Classico, Italy - 12 Glass

Ridge "East Bench" Zinfandel, Sonoma County - 13 Glass

Stephane Aviron Chenas Cru Beaujolais,

Burgundy France - 14 Glass

Chateau Lassegue "les Cadrans" Grand Cru,

St Emilion France - 14 Glass