

Dinner

5 PM - 11 PM

Beginnings

Inferno Queso

house made queso, pico de gallo, guacamole, tequila, blue corn chips
10

Pan Flashed Shrimp

shrimp & artichoke skewer, greens, chipotle tomato sauce
10

Arizona Wings

Choice of BBQ sauce or Buffalo sauce, celery, ranch dressing
10

Pork Carnita Sliders

grilled onions, jalapenos, pepper jack, ancho BBQ sauce
11

Fire Braised Ribs

raspberry chipotle BBQ sauce, sesame slaw
11

Native Nacho

blue corn chips, cheese, pico de gallo, guacamole, ancho cream, jalapenos
10 / *grilled chicken* 12 / *carne asada* 13

From The Garden

Tortilla Soup

asadero cheese, corn tortilla strips
bowl 8 / cup 5

Seasonal Soup

bowl 8 / cup 5

Caesar Salad

8 / *chicken breast* 10 / *sautéed shrimp* 12

Blackened Salmon

blackened wild salmon filet, greens, pineapple mango salsa, agave dressing
13

Petite Caesar Salad

5

Petite Dinner Salad

5

Specialties

New York Strip*

grilled 8oz, market vegetables, garlic smashed potatoes, whiskey demi-glace
24

Filet Mignon*

grilled 8oz, market vegetables, garlic smashed potatoes, craft red wine demi-glace
28

Rib Eye*

grilled 8oz, market vegetables, garlic smashed potatoes, craft red wine demi-glace
26

Fire & Spice build your own Burger*

grilled steak burger, cheese of choice, lettuce, tomato, onion, pickle, grilled butter bun
13

Organic Farro Risotto

market vegetables, citrus zest
19

Manny's Meatloaf

prickly pear BBQ sauce, chipotle peppers, onions, garlic smashed potatoes, chorizo gravy
19

Sonoran Shrimp Tacos

cumin scented shrimp, jicama, cabbage, Chipotle mojo, relish salsa, guacamole, corn tortillas
16

Chorizo Chicken

chorizo stuffed breaded chicken breast, pico de gallo, Jack cheese, chipotle cream, fiesta rice, ½ roasted corn cobb
20

Double Chop*

grilled 8oz pork, market vegetables, smashed potatoes, grilled pineapple salsa
24

Wild Salmon

grilled 8oz, market vegetables, organic farro risotto
20

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