



 Taste of
Native Arizona

BAR & GRILL AT RANCHO MAÑANA

Appetizers

Crispy Arepas of Rock Shrimp,
Black Bean Puree, Queso Añejo,
Jicama, Radish, Jalapeño & Oregano Pico,
Smoked Chili Drizzle 3. each (min. 3)

Tempura Ahi Tuna Roll, Seaweed Salad
Gari Shoga, Wasabi Soy Vinaigrette 11.5

Tortilla-Crusted Crab Cakes
Jicama & Roasted Chili Slaw
Chipotle Chili Aioli 12.5

Mesquite Wood-Grilled Red Chili Pork Brochette,
Chorizo & Triple Mexican Cheese Fondue, Candied
Chilies, Blue Corn Strips 3. per skewer (min. 4)

Three Sister Salsas, Trio of Chips:
Corn, Flour & Indian Fry Bread
Salsas of: Corn & Tomato
Chayote Squash & Tomatillo
Tepary Bean & Red Chilies 9.5

Trio of Hummus:
Artichoke, Lemon & Edamame Bean
Assorted Roasted Chilies & Anasazi Bean
Roasted Garlic, Pine Nut, Feta & Fava Bean
Indian Fry Bread & Grilled Pita 10.5

Soups: Cup 5 Bowl 7

Roasted Green Chile Stew, Smoked Chouriço Sausage,
Anasazi Beans, Tortilla Frizzles, Cotija & Coriander Crema

Golden Corn Chowder, Smoked Bacon,
Chicken, Thyme & Yukon Gold Potatoes

Appetizer Salads

Compressed Arugula & Spanish Manchego,
Candied Arizona Pecans, Sun-Dried Cherries,
Tart Green Apples & Pistachio Vinaigrette 8.5

Caesar Salad of Romaine Lettuce, Shaved
Asiago & House-Made Olive Bread Croutons 7.5

Shaved Romaine, Fried Brie, Candied Almonds,
Tart Apple Vinaigrette & Fresh Orange Suprêmes 7.5

Fresh Beet Salad, Fossil Creek Goat Cheese, Watercress,
Sun-Dried Cranberries & Raspberry Vinaigrette 8.5

Butter Lettuce, Lemon Herb Vinaigrette, Sunflower
Seeds, Basil Tomatoes & Shaved Cucumbers 7.5

Entree Salads (for smaller sized salads, less 2)

Choose one of our custom entree salads and then choose your accompaniment-

Caesar Salad of Romaine Lettuce, Shaved
Asiago & House-Made Olive Bread Croutons

Compressed Arugula & Manchego, Candied Pecans,
Sun-Dried Cherries, Green Apples & Pistachio Vinaigrette

Tumbleweed Salad, BBQ Ranch Dressing, Black Beans,
Corn, Tomatoes, Green Onions & Pepper Jack Cheese

Cowboy Cobb with Fresh Lemon
Herb Vinaigrette, Crumbled Bleu
Cheese & Applewood-Smoked Bacon

Asian Shaved Napa Cabbage, Spinach,
Thai Vinaigrette, Wasabi Peas, Soy Nuts,
Daikon Sprouts & Wonton Frizzles

2 ea. Seared Jumbo Scallops 15.5
5 oz. Mexican White Shrimp Skewer 14.5
5 oz. Crispy Crackling Calamari Rings 13.5
4 oz. Mesquite-Grilled Salmon Medallion 15.5

6 oz. Fresh Herb & Garlic-Grilled Chicken 12.5
6 oz. Mesquite-Grilled All-Natural Pork Tenderloin 14.5
6 oz. Mesquite-Grilled All-Natural Bistro Steak 16.5

Sandwiches & Such

Mesquite Wood-Grilled Bistro Steak Sandwich,
Blue Cheese Bruschetta, Horseradish & Garlic Aioli,
Salad of French Beans, Pickled Onions & Tomatoes,
Skillet of Lyonnaise Potatoes 16.5

"Puerto Nuevo" Mexican White Shrimp Tacos,
Ancho Chili-Simmered Peppers & Onions, White
Corn Tortillas, Avocado Crema & Escabèche Slaw 15

The below served with choice of: Fries, Sweet Potato Tots or House Salad

House-Roasted Turkey Breast Panini on
Onion Garlic Focaccia, Manchego Cheese,
Grilled Zucchini, Gastrique Onion, Arugula
and a Roasted Tomato-Red Pepper Jam 12.5

"BLT Revival" Applewood Smoked Pepper-
Bacon, Cornmeal-Fried Green Tomatoes,
Watercress Leaves, Avocado, Lemon-Basil Aioli,
House-Made Fresh Herb Brioche 11

Tonto Burgers: 12.5

◀ The below served with choice of: Fries, Sweet Potato Tots or House Salad ▶

<p>Choice of 8 oz. Patty: All-Natural Corn-Fed -or- Local Organic Grass-Fed</p>	<p>Choice of Cheese: Pepper Jack Cheese -or- Sharp Cheddar</p>	<p>Complemented with: Lettuce, Tomato, Pickle Planks, Crispy Mesquite Flour-Fried Onions, House-Made Potato Onion Bun</p>
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Extras, \$1 each: Fresh Green Chili, Crimini Mushroom, Bacon, Avocado, Guacamole or Bleu Cheese

Pastas

Gemelli Pasta, Shredded Chicken Breast, Artichokes, Peas, Red Onions, Sweet Bell Peppers, Fresh Basil Cream & Asiago Cheese 17.5	Both available vegetarian	Penne Pasta, Beef Tenderloin Tips, Black Beans, Corn, Tomatoes, Red Onions, Mild Red Chile Sauce & Feta Cheese 20.5
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Fish Entrées

Bowl of Butter-Poached Clams & Maine Lobster, Sauvignon Blanc, Preserved Lemon, Baby Fennel, Artichokes, Tomatoes, Charred Onions, Orecchiette Pasta, Bruschetta with Smoked Paprika Rouille 34

Sautéed Sand Dabs on Mashed Potatoes, Malt Vinegar Butter, Snap Peas & Grilled Carrots 22.5

Onion-Crusted Walleye, Yukon Potato Roesti, Herbed Carrots, Spinach & Chive Rémoulade 24.5

Fennel Pollen-Dusted Diver Scallops, Mango & White Balsamic Reduction, Grilled Baby Squash, Spring Pea & Pancetta Risotto 30

Orange-Barbecued Salmon, Sweet Potato Poblano & Corn Hash, Spaghetti Squash, Spinach Roasted Garlic & Mesquite Honey Jus 27

Meat Entrées

Root Beer-Braised Beef Short Ribs, Sweet Potato, Caramelized Onion & Leek Gratin, Green Beans, Garlic & Smoked Arizona Pecans 26

German Pork Schnitzel served with Warm German Potato Salad, Lemon Capers Butter, Green Beans, Carrots & Spiced Apple 20.5

Roasted Jidori Chicken, Apricot Relish, Tamarind Cilantro Vinaigrette, Spring Salad of Quinoa, Heirloom Tomatoes, Local Pecans, Cholla Buds, Dandelion Greens & Feta 22

Sautéed Veal Liver, Applewood Bacon, Pickled Spanish Onions & Roasted Garlic Mashed Potatoes 18.5

Ancho Chili-Rubbed 8 oz. Filet, Adobo Demi, Roasted Corn & Onion Cream, Crimini & Scallions, Manchego Scalloped Potatoes & Grilled Asparagus 32

Mesquite Wood-Grilled 12 oz. All-Natural NY Strip Bacon, Onion & Bleu Cheese Butter, Crispy Yukon Gold Potatoes, Broccoli & Herbed Carrots 32

Vegetarian Nosh 18.5

Choose any 5 vegetables or starch combination & 1 sauce. Additional items, \$3 each.

Veggies	Starch	Sauces
Green Beans Sautéed Spinach Grilled Asparagus Sautéed Broccoli Spaghetti Squash & Spinach	Spring Pea Risotto Crispy Yukon Gold Potatoes Quinoa, Feta & Vegetable Salad Sweet Potato, Onion & Leek Gratin Sweet Potato Hash with Corn & Chilies	Lemon Capers Butter Malt Vinegar Butter Sauce Roasted Corn & Onion Cream Tamarind, Cilantro Vinaigrette Roasted Garlic & Mesquite Honey Jus

Tonto Bar & Grill takes pride in creating our signature fare from the finest, freshest ingredients. We only use all-natural meats, and our salad dressings, soups, stocks, sauces, breads, and desserts are prepared daily. Further, we utilize as many Native Arizona products as possible, and are pleased to support the Native Seeds/SEARCH program.

Menu changes seasonally Please, no cell phones
18% gratuity will be added automatically for parties of 8 or more

Items that are “🍴” may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Try our sister restaurant just 1 mile up the road

Cartwright's
Sanoran Ranch House

Serving Dinner Nightly 4:30 - 9 pm
Steaks, Chops, Fresh Seafood & Ranch House Favorites
Award-winning wine list & an impressive array of whiskies