



BAR & GRILL AT RANCHO MAÑANA

Gluten-Free Menu

In order to make dining at Tonto Bar & Grill an outstanding experience for every diner, we offer a menu for those with sensitivities to gluten. We offer items from our regular menu and items that have been modified slightly but created with the same high standards. Please let your server know you wish to order off the gluten-free menu so that we can exercise the greatest care in preparing your meal.

Appetizers

- Fresh Beet Salad, Fossil Creek Goat Cheese, Watercress, Sun-Dried Cranberries & Raspberry Vinaigrette 8.5
- Compressed Arugula & Spanish Manchego Cheese Salad with Candied Arizona Pecans, Sun-Dried Cherries, Tart Green Apples & Pistachio Vinaigrette 8.5
- Butter Lettuce tossed in Lemon Herb Vinaigrette with Sunflower Seeds, Basil-Marinated Tomatoes and Shaved Cucumbers 7.5
- Tortilla-Crusted Crab Cakes, Jicama & Roasted Chili Slaw, Chipotle Chili Aioli 12.5
- Crispy Arepas of Rock Shrimp, Black Bean Puree, Queso Añejo, Jicama, Radish, Jalapeño & Oregano Pico, Smoked Chili Drizzle 3. each (min. 3)

Sandwiches & Such

Our sandwiches listed below are served on a house-made gluten-free bun.

- Tonto Burger: All-Natural or Grass-Fed Organic Beef, Cheddar or Pepper Jack, Fresh Fruit or Salad 13.5
- Shrimp Tacos "Puerto Nuevo" Style, Ancho Chili, Peppers, Onions, Corn Tortillas, Avocado Crema & Escabèche Slaw 14
- "BLT Revival" Applewood Smoked Pepper- Bacon, Vine-Ripe Tomatoes, Watercress Leaves, Avocado, Lemon-Basil Aioli, House-Made Gluten Free Bun 11
- House-Roasted Turkey Breast Panini on Gluten-Free Bread, Manchego Cheese, Grilled Zucchini, Onion Gastrique, Arugula and a Roasted Tomato-Red Pepper Jam 12.5

Entrees

- Cowboy Cobb with Lemon Herb Vinaigrette and Crispy Applewood Smoked Bacon, Choice of: Chicken (12.5), Shrimp Skewer (14.5), Pork Tenderloin (14.5), 2 ea. Seared Jumbo Scallops (15.5), 4 oz. Salmon (15.5) or 6 oz. Mesquite-Grilled All-Natural Bistro Steak 16.5*
- Orange-Grilled All-Natural BBQ Salmon on Sweet Potato, Poblano Pepper & Roasted Corn Hash, Sautéed Spaghetti Squash with Spinach, Orange Marmalade, Roasted Garlic & Mesquite Honey Jus 26*
- Root Beer-Braised Beef Short Ribs, Sweet Potato, Caramelized Onion & Leek Gratin, Green Beans, Garlic & Smoked Arizona Pecans 26
- Fennel Pollen-Dusted Diver Scallops, Mango & White Balsamic Reduction, Grilled Baby Squash, Spring Pea & Pancetta Risotto 30*
- Roasted Jidori Chicken, Apricot Relish, Tamarind Cilantro Vinaigrette, Spring Salad of Quinoa, Heirloom Tomatoes, Local Pecans, Cholla Buds, Dandelion Greens & Feta 22
- Ancho Chili-Rubbed 8 oz. Filet, Adobo Demi, Roasted Corn & Onion Cream, Crimini & Scallions, Manchego Scalloped Potatoes & Grilled Asparagus 32*

Items which 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.