



BAR & GRILL AT RANCHO MAÑANA

Because we strive to accommodate all diners, we are dedicated to offering signature-style menu offerings to our vegan diners that boast the same high quality and complex flavors as our regular menu items. Please inform your server that you are ordering off of the vegan menu to ensure that special care is exercised throughout the preparation of your meal. We also ask for your patience to make sure your dining experience is extraordinary.

Vegan Menu

Salads & Appetizers

Butter Lettuce Tossed in Olive Oil and Balsamic with Sunflower Seeds, Basil-Marinated Tomatoes & Shaved Cucumbers 7.5

Arugula Salad with Candied Pecans, Sun-Dried Cherries, Tart Apples & Pistachio Vinaigrette 8.5

Three Sisters Salsas, served with Trio of Chips: Corn, Flour & Indian Fry Bread, Salsas of: Roasted Corn & Tomato, Chayote Squash & Tomatillo & Tepary Bean with Red Chilies 8.5

Asian Shaved Napa Cabbage, Spinach, Thai Vinaigrette, Wasabi Peas, Soy Nuts, Daikon Sprouts 8.5

Entrees

Vegetable Tacos "Puerto Nuevo" Style with Ancho Chili-Simmered Peppers, Onions, Pinto Beans & Corn, White Corn Tortillas, Guacamole & Escabèche Vegetable Slaw 14

Grilled Baby Squash, Spring Pea Risotto, Crimini and Scallion, Mango and White Balsamic Reduction 18.5

Spring Salad of Quinoa, Heirloom Tomatoes, Pecans, Cholla Buds, Dandelion Greens, Grilled Asparagus, Spaghetti Squash & Spinach, Tamarind Cilantro Vinaigrette 18.5

Menu Changes Seasonally