



GLUTEN FREE MENU

In order to make Tonto Bar & Grill an outstanding experience for every diner, we offer a menu for those with sensitivities to gluten. Included are 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

STARTERS

- Fresh Baked Gluten-Free Bread** quinoa, flax, sunflower & sesame seed 6
- Tortilla-Crusted Crab Cakes** fresh jicama & roasted chili slaw, smoked ancho chili aioli..... 22
- Roasted Carrot and Coriander Hummus** charred mini sweet peppers, carrots, cucumber, candied chilies, feta.....19

SALADS

Available in appetizer or entrée size

- Tumbleweed Salad** romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, corn, tortilla strips, avocado crema, pepper jack 13/17
- Compressed Arugula Salad** manchego, candied arizona pecans, sun-dried cherries, green apple & pistachio vinaigrette 13/17
- Cobb Salad** iceberg, romaine, tomato, bacon, egg, avocado, and lemon-herb vinaigrette.....13/17
- Harvest Salad** butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted marcona almonds, chia seeds, hibiscus drizzle 13/17
- House Salad** butter lettuce, shaved radish, heirloom tomatoes, sunflower seeds, lemon-herb vinaigrette 13/17

Add Choice of Protein: Ask your server for options

GOURMET BURGERS

Served with: gluten-free bun & House Salad

- Copper State Burger*** 8 oz. K4 Ranch local angus beef patty, blue cheese, bacon, jalapeno fig jam, arugula, red onions, horseradish cream 24
- Tonto Burger*** 8 oz. wood-grilled corn-fed patty, sharp cheddar -or- pepper jack, lettuce, tomato, pickle, 21
- ADD:** Roasted green chili, pickled jalapenos.....2 ea
- Bacon, guacamole, bleu cheese..... 3. ea

ENTREES

- Puerto Nuevo Mexican Soft Tacos** simmered with sonoran spice, garlic, peppers, onion, shaved cabbage-lime slaw, avocado crema, white corn tortillas
- Choice of Protein/Veg: Tofu & Veggie....18 Chicken....18 Mexican white shrimp....24 Beef tips.....24*
- Pork Tamale Relleno** roasted poblano chili pepper stuffed with braised mojo pork, masa diablo pepper mix, roasted hatch chili salsa, oaxaca cheese, ranchero sauce, escabeche vegetables, spiced anasazi beans..... 26
- Shrimp Terra Cotta** herb goat cheese stuffed shrimp, smoky ranchero sauce, roasted veggie chile relleno.....34
- Wood-Grilled Salmon*** Arizona citrus ginger glaze, warm squash quinoa salad, citrus arugula....40
- Bourbon BBQ Glazed Boneless Beef Shortribs** horseradish mashed potatoes, citrus apple slaw.45
- Ancho Chile-Rubbed 6 oz. Filet*** adobo demi-glace, forest mushrooms, garlic-herb mashed potatoes, grilled asparagus 48
- Mesquite Wood-Grilled 12. oz NY Strip** K4 Ranch local angus beef, red potato, bacon, and poblano hash, smoky corn purée, tequila ancho butter 52

Please ask to see our vegan and gluten free menus and inform your server before placing your order if you have any food allergies or intolerances.

* Some items may contain undercooked proteins, which may increase the chance of foodborne illness