



BAR & GRILL AT RANCHO MAÑANA

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

FOR THE TABLE

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
Black Bean Hummus charred mini sweet peppers, carrots, cucumber, sweet drop chiles, crunchy salsa macha, feta.....	19

SALADS

All 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 * 8oz. K4 Ranch local angus beef, sherry braised onions, gruyère, bacon, dijon aioli, side of onion jus	25
Tonto Burger * † 8 oz. wood-grilled corn-fed patty, sharp cheddar -or- pepper jack, lettuce, tomato, pickle,.....	22

ENTREES

Puerto Nuevo Mexican Soft Tacos simmered with sonoran spice, garlic, peppers, onion, shaved cabbage-lime slaw, avocado crema, white corn tortillas	
<u>Choice of Protein/Veg:</u> Tofu & Veggie...18 Chicken...18 Mexican white shrimp...24 Beef tips....24*	
Shrimp Terra Cotta roasted veggie chile relleno, sauteed sonoran spice shrimp ,smoky ranchero sauce, herb goat cheese fondue	34
Wood-Grilled Salmon * orange barbecue glaze, quinoa, roasted sweet potato and brussels sprouts	38
Pan Seared Diver Scallops * green chile and pepper jack polenta, warm shiitake mushroom salad, salsa macha.....	44
Boneless Beef Shortribs bacon and leek mash, herb roasted baby heirloom carrots, wild mushroom demi.....	45
Ancho Chile-Rubbed 6 oz. Filet * † adobo demi-glace, forest mushrooms, garlic-herb mashed potatoes, wood-grilled asparagus spears	48

Please 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

† Tonto Classic Items



VEGAN MENU

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 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.

MOCKTAILS

- Pear, Ginger, Rosemary Sparkler** Pear puree, rosemary and ginger syrup, and sparkling water.....10
- Sans-Gria** Blend of cranberry and grape topped with housemade citrus juice.....10

FOR THE TABLE

- Black Bean Hummus** charred mini sweet peppers, carrots, cucumber, sweet drop chiles, crunchy salsa macha, feta, grilled pita.....19
- Three Sisters Salsa & Guac** † duo of corn chips & frybread, salsas of: corn & tomato; chayote squash & tomatillo; tepary bean & red chilies..... 21

SALADS

All Salads Available in appetizer or entrée size

- Tumbleweed Salad** romaine, iceberg, black beans, heirloom tomatoes, fresh corn, tortilla strips, avocado..... 13/17
- Compressed Arugula Salad** † sun-dried cherries, green apples, pistacio vinaigrette.....13/17
- Cobb Salad** iceberg, romaine, tomato, avocado 13/17
- Harvest Salad** butter lettuce, spinach, strawberries, roasted beets, chia seeds, and a hibiscus drizzle 13/17
- House Salad** butter lettuce, shaved radish, heirloom tomatoes, sunflower seeds 13/17

ENTREES

- Tofu & Veggie Tacos** Blackened tofu, onions, and peppers, side of green chili hummus.....18
- Vegan Harvest Bowl** quinoa, warm shiitake mushroom salad, french beans , roasted sweet potato and brussels sprouts, cilantro pepita chimichurri 26
- Vegan Relleno** blackened tofu, vegetable stuffed poblano, spiced anasazi beans, chayote tomatillo salsa..... 26