



BAR & GRILL AT RANCHO MAÑANA



Taste of Native Arizona

Fresh Baked Bread

Gluten-Free Bread Basket

Quinoa, flax, sunflower
& sesame seed 4.5

Baked daily,
served with
fresh butter

Four-Seed Baguette Basket

Pepita, sunflower, poppy
& sesame seed 3.5

Soups: Cup 5 Bowl 7

Golden Corn Chowder

Applewood-smoked bacon, pulled chicken
breast, fresh thyme & Yukon gold potatoes

Sonoran Charro Soup

Local Tepary beans, chicken andouille
sausage, chicken broth, and fried kale

Appetizers

Three Sister Salsas & Guacamole

Trio of chips: Corn, flour & fry bread
Salsas of:

- Corn & tomato
- Chayote squash & tomatillo
- Tepary bean & red chilies 12.5

Tortilla-Crusted Crab Cakes

Fresh jicama & roasted chili slaw,
smoked ancho chili aioli 14

Buttermilk Fried Calamari

Tossed with candied chilies,
chipotle aioli, grilled AZ lemon 11

Handmade Corn Husk Arepas

Braised lamb shoulder, refried black beans,
guajillo chili, mesquite grilled pico de gallo 11

Ahi Tuna Roll ♦

Tempura Ahi tuna roll, wasabi-
soy vinaigrette & gari shoga 15

Fresh Salads

Appetizer 9. or Entrée size with choice of below protein, no protein 14

Compressed Arugula Salad

Manchego, candied Arizona pecans,
sun-dried cherries, green apple &
pistachio vinaigrette

Caesar Salad

Romaine hearts, Pecorino cheese,
oven-dried garlic-Roma tomatoes
and focaccia croûtons.

Harvest Salad

Butter lettuce, spinach, strawberries,
melon, honeyed Marcona almonds,
chia seeds, marionberry goat cheese,
balsamic-fig vinaigrette

Tonto House Salad

Butter lettuce, lemon herb vinaigrette,
sunflower seeds, baby heirloom
tomato & shaved radish

Tumbleweed Salad

Romaine, roasted green chilies,
tomatoes, sweet corn, black beans,
Pepper Jack cheese, guacamole,
BBQ ranch dressing, and
tortilla frizzles

Romaine Brie Salad

Fried Brie, candied almonds,
tart apple vinaigrette &
fresh orange suprêmes

Choice of protein:

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| 6 oz. Garlic-herb mesquite grilled chicken breast | 16 |
| 4 oz. Mesquite-grilled all-natural beef tenderloin | 18 ♦ |
| 5 oz. Buttermilk fried calamari | 16 |
| 5 oz. Mexican white shrimp skewer | 17 |
| 4 oz. Mesquite-grilled salmon medallion | 17 ♦ |
| 2 ea. Skillet-seared jumbo sea scallops | 19 ♦ |

Sandwiches & Such

Puerto Nuevo Mexican Tacos

Simmered with Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado
crema and white corn tortillas

Choice of Protein or Vegetables:

Vegetables 14 All-natural chicken 14 Mexican white shrimp 16 All-natural beef 18 ♦

The below served with choice of fries, sweet potato tots or house salad

- Add fresh pickled jalapeños to either sandwich 1.

Rancho Reuben

Housemade corned beef & sauerkraut,
1,000 Island dressing, Jarlsberg cheese,
fresh baked marble rye bread 14

Prime Rib Steak & Cheese

Caramelized onions & peppers,
Havarti cheese, horseradish
aioli, fresh baked hoagie 15



Tonto Burgers 14.5



The below served with choice of fries, sweet potato tots or house salad

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|--|--------------------------------------|---|
| Choice of 8 oz. Patty: | Choice of Cheese: | Complemented with: |
| All-natural, corn-fed ♦ -or- AZ organic, grass-fed ♦ | Sharp cheddar -or- Pepper Jack | Lettuce, tomato, pickle planks, crispy Mesquite flour-fried onions, and fresh baked brioche bun |
| Extras, 1. each: Fresh green chili, fresh pickled jalapeños, portabella mushroom, bacon, avocado, guacamole or bleu cheese | | |

Pastas available vegetarian

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| Gemelli Pasta Garlic chicken, artichokes, red onions, peppers, peas, heirloom tomatoes, basil cream & fresh pesto 17.5 | Penne Pasta Beef tenderloin tips, black beans, corn, tomatoes, red onions, mild red chili sauce & feta cheese 20.5 |
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Fish Entrées

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| Cast Iron Seared Scallops ♦ Pickled golden beet purée, shaved asparagus, English peas, Israeli couscous, preserved lemon, and fresh picked pea tendrils 34 | Onion-Crusted Walleye Snipped chive rémoulade sauce, Yukon potato roesti cake, heirloom carrots, blistered cherry tomatoes & fried capers 26 |
| Sautéed Pacific Coast Sanddabs Whipped potatoes, malt vinegar butter, charred broccolini & gastrique onions 25 | Orange-Barbecued Salmon ♦ Sweet potato, poblano & grilled corn hash, spaghetti squash with spinach, roasted garlic & mesquite honey jus 29 |

Meat Entrées

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| Coffee & Port Braised Boneless Short Rib Brown butter whipped white yams, heirloom carrots with shallots, parsley and a Port wine jus lie 32 | Ancho Chile-Rubbed 8 oz. Filet ♦ Adobo demi, crimini mushrooms, white cheddar & herb scalloped potatoes, & grilled asparagus 42 |
| German Pork Schnitzel Housemade potato salad, lemon caper butter, sautéed green beans, heirloom carrots, & grilled lemon 24 | Mesquite Grilled 10 oz NY Strip Loin ♦ Whipped Boursin compound butter, sautéed broccolini, Yukon potato hash & aged parmesan cheese 38 |

Vegetarian Nosh 18.5

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

| Veggies | Starch | Sauces |
|----------------------------|---------------------------------------|---------------------------|
| Green beans | Whipped potatoes | Malt vinegar butter |
| Heirloom carrots | Yukon potato roesti | Basil pesto cream |
| Grilled asparagus | Herbed Israeli couscous | Heirloom marinara |
| Charred broccolini | White cheddar scalloped potatoes | Lemon caper butter |
| Spaghetti squash & spinach | Sweet potato hash with corn & chilies | Garlic mesquite honey jus |

Did you know we offer full catering, weddings and receptions?

From intimate weddings to grand events, the beauty of our pristine Sonoran Desert and the historic grounds of Rancho Mañana are the perfect setting to create memories that will last a lifetime.

Items with a “♦” 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.