



Cool Summer Nights

Small Plates

Ceviche Cortez \$12 ^{GF}

Sea of Cortez White Fish, Blistered Tomato, Purple Potato, Cholla Buds, Pickled Red Onion, Charred Corn, Seaweed, Leche De Tigre, Chili Oil, Micro Cilantro and Fresh Corn Chips.

Bocadillo Sonora \$15 ^{GF} ^{VG}

Tepary Bean Hummus, Pesto Verde (Pepita, Epazote, Cilantro and Cotija), Manchego, House Pickled Vegetables, Spanish Chorizo, Beet Pickled Eggs, Flat Bread, Fig Jam.

Sonoran Sticky Ribs \$15 ^{GF}

Mesquite Smoked Pork Spare Ribs. Grilled and Glazed with an Agave Chili Glaze and topped with a Pineapple-Serrano Pico de Gallo.

Cactus Fries \$7 ^{GF} ^{VG}

Lightly breaded Nopal Fries, served with a Red Fresno Chili Aioli and Fresh Lemon

Greens & Soup

Topopo Salad \$15 ^{GF} ^{VG}

Mixed Greens, Pico de Gallo, Black Bean and Corn Salsa, Queen Creek Olives, Avocado, Pickled Red Onion, Cholla Buds, Cotija Cheese, Tortilla Strips and a choice of Grilled Seasonal Vegetables, Grilled Chicken or White Fish.

Grilled Papas and Arugula \$13 ^{GF} ^{VG}

Grilled and Chilled Sweet Potato, Pesto Verde, Arugula and Watercress, Pickled Red Onion, Lemon Vinaigrette and Cotija Cheese.

Gazpacho del Dia \$6/8 ^{GF} ^{VG}

Chilled Soup, Chef's choice



Large Plates

*Ironwood Steak & Frites \$26 GF

Cast Iron Seared Hanger Steak, served with Sunchoke and Sweet Potato Fries, Poblano and Epazote Aioli, Arugula and Shaved Red Onion.

Prickly Pear Lacquered Chicken Breast \$24 GF

French Cut Local Chicken Breast, Pan seared and roasted in a Prickly Pear Glaze. Served over an Elote and Nopal Cake with Torched Avocado and Micro Cilantro. Fresh Lime and Cotija.

Scallop Culichi \$27 GF

Pan seared Scallops topped with Culichi Sauce. Served with Risotto Rojo, Heirloom Tomato and Crispy Shallots.

Tres Frijole Fritters \$22 GF VG

Black, Tepary and Chickpea Bean Fritters. Served with a Romanesco-Limon Puree, Charred Corn and a Red Pepper Sofrito. Mint Crema and Bulls Blood Micro Greens.

*Wagyu Burger \$18

8oz. Hand-formed Wagyu Beef Patty. Hickory Smoked Cheddar. Pesto Verde. Tomato and Spring Greens on Brioche. Served with Sunchoke and Sweet Potato Frites.

Dessert

Canela Churros & Espresso Chocolate \$8 VG

Prickly Pear Sorbet, Dragon Fruit, Granola and Fresh Whipped Cream \$8 VG

18% Gratuity Added to Guest Check for Parties of Six or More.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.