**APPETIZERS**

**(V) CHEESE CRISP** - Large crisp flour tortilla covered with blended Mexican cheeses, and green chilies, served with chipotle salsa for dipping - 9

**(GF) SOPES** - Lightly fried masa shells, with refried beans, shredded chicken, cotija cheese, cilantro, radish, and topped with salsa verde - 11

**(GF) CACTUS FRIES** - Tender marinated nopales, battered and fried, served with prickly pear aioli - 10

**SALADS**

**(V) SUMMER SALAD** - Baby arugula, farro, diced seasonal melon, cherry tomatoes, sliced cucumbers, green onions, mint, cilantro, with crumbled feta cheese with a lemon vinaigrette - 15

**(GF/V) ELOTE SALAD** - Romaine hearts, grilled corn, pickled onions, cilantro, toasted almonds, shaved parmesan with a zesty lime vinaigrette - 15

**TACOS** - All taco platters served with Spanish rice and beans

**(GF) BIRRIA** - Slow cooked beef on corn tortillas with pepperjack cheese, served with cilantro, onion, radish and consume for dipping - 18

**PESCADO** - Beer battered pacific cod, cilantro, tangy slaw, and baja sauce - 19

GRILLED PACIFIC COD AVAILABLE FOR GF

**(VEGAN) HONGOS Y RAJAS** - Crimini mushrooms, blackened poblanos on corn tortillas with sliced avocado, radish and cilantro - 17

SUBSTITUTE HOUSE SIDE SALAD FOR RICE AND BEANS FOR $3

FROM THE GRILL - All entrees served with seasoned fries

**CHEF’S SONORAN DAWG** - All beef frank wrapped with applewood smoked bacon, topped with pinto beans, blended cheese, fresh salsa fresca, mustard, and charred jalapeno aioli on a fresh house baked bolillo roll - 15

**SOUTHWEST BBQ BURGER** - prime rib steak burger, pineapple braised pork, pepperjack cheese, red onion, and house made chipotle Dr. Pepper barbeque sauce, served on grilled bun with roasted jalapeno - 18

SUBSTITUTE HOUSE SIDE SALAD FOR FRIES FOR $3

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESSES.
**AUTOMATIC GRATUITY ADDED FOR LARGER PARTIES OF 6 OR MORE
**SWEET ENDINGS**

**CHURRO SUNDAE** - Fried churros, tossed in cinnamon sugar coating, served with vanilla bean ice cream, topped with caramel drizzle, whipped cream and a maraschino cherry - $10  
*See kids meal menu for other dessert options!*

**BEER SELECTION**

- BARRIO BLONDE ALE  
- CITRAZONA IPA  
- DRAGOON IPA  
- AZ LIGHT LAGER  
- PAPAGO ORANGE BLOSSOM ALE  
- SHOCK TOP BELGIUM WHITE ALE  
- KILTLIFTER SCOTTISH ALE  
- WHITE CLAW BLACK CHERRY  
- WHITE CLAW MANGO

**BEVERAGES**

- FOUNTAIN SODA-COKE, DIET COKE, COKE ZERO, SPRITE, LEMONADE, DR. PEPPER, POWER-ADE MOUNTAIN BLAST, XXX VITAMIN WATER  
- PRICKLY PEAR LEMONADE  
- FRESH BREWED ICED TEA  
- COFFEE  
- HOT TEA

**SPECIALTY COCKTAILS**

- PRICKLY PEAR MARGARITA  
- BLUE AGAVE MARGARITA

**WINE LIST**

**WHITE WINES**

- PROVISIONER WHITE - AZ  
- PROVISIONER ROSE - AZ  
- KUNG FU GIRL RIESLING - WA  
- KIM CRAWFORD ILLUMINATE SAUVIGNON BLANC - NEW ZEALAND  
- SIMI CHARDONNAY - SONOMA COUNTY  
- CHAMPAGNE ALSO AVAILABLE BY THE BOTTLE

**RED WINES**

- PROVISIONER RED - AZ  
- ERATH PINOT NOIR - OREGON  
- UNSHACKLED CABERNET SAUVIGNON - NAPA VALLEY  
- TROUBLEMAKER RED BLEND - PASO ROBLES

*Drinking alcoholic beverages while pregnant will significantly increase the chance of birth defects---please imbibe responsibly—servers reserve the right to refuse alcohol service at any time based on safe serving practices*