

SONORAN INSPIRED CUISINE

DAILY, STARTING AT 4PM

Lush, vibrant and infinitely beautiful, the Sonoran Desert offers one of the most unique landscapes in the world. Explore the bold, playful offerings of this regionally-focused menu, along with indigenously crafted signature cocktails.

TO SHARE

Local Flavors

- CRUSHED AVOCADO GUACAMOLE15
Citrus Tomato, Chipotle Oil, Pomegranate Seeds, Cilantro
- CHIPS & SALSA10
Fire Roasted Salsa, Pineapple Pico de Gallo
- CARNE ASADA QUESADILLAS*18
Charred Hanger Steak, Caramelized Onion, Roasted Pepper, Habanero Jack Cheese (G)
- CHICKEN NACHOS14
Green Chili Chicken, Avocado, Black Beans, Crema, Fresh Lime , Corn Chips

BAJA'S PACIFIC SEAFOOD

Vibrant & Barely Touched, Served with Blue Corn Chips

- AHI TUNA CEVICHE*19
Sea Beans, Asian Pear, Thai Basil, Lemongrass Espuma
- DESERT SCENTED HAMACHI*19
Mango Chamoy, Habanero Oil
- SHRIMP & CRAB COCKTAIL19
Smoked Tomato Aguachile, Mezcal, Avocado, Cucumber

INLAND

Handcrafted, Bold Flavors

- CONFIT CHICKEN EMPANADAS14
Avocado Crema, Salsa Macha (G)
- CRISPY RED CHILE PORK TACOS12
Cabbage, Radish, Queso Fresco, Crema
- SONORAN CHICKEN WINGS15
Chipotle Honey BBQ, Herb Buttermilk Dressing
- MOWRY'S BIG BURGER*18
Clothbound Cheddar, MC Sauce & Fixings, Brioche Bun (G)

(G) contains gluten

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies prior to ordering.

AFTER DINNER CUISINE

DESSERTS

- CINNAMON CHURROS7
Mexican Chocolate (G)
- RASPBERRY BUTTERMILK BAR9
Vanilla Yogurt, Raspberries, Oat Crumble (G)
- CRÈME BRULEE9
Seasonal Butter Cookie (G)
- MILK CHOCOLATE LAYER CAKE9
Chocolate Mousse, White Chocolate Pearls (G)
- VANILLA BEAN CHEESECAKE9
Seasonal Fruit Coulis (G)
- LEMON MERINGUE7
Citrus, Pomegranate (G)
- SELECTION OF ICE CREAM7

COCKTAILS

- COCO-NELA14
CRAFTED BY MALLORIE FAUST
Captain Morgan Rum, Bailey's, House-made Horchata, Cinnamon
- ESPRESSO MARTINI17
Van Gough Vanilla Vodka, Kahlúa, Fonté Espresso
- MEXICAN COFFEE14
El Jimador Añejo Tequila, Private Selection Coffee, Whipped Cream

PORT & DESSERT WINES

- TAYLOR FLADGATE, 20 year 20
- TAYLOR FLADGATE, 40 year 34
- TAYLOR FLADGATE, Vintage 25
- FAR NIENTE, "Dolce" 39

DIGESTIFS & LIQUEURS

- AMARO NONINO12
- APEROL11
- CAMPARI10
- CARAVELLA LIMONCELLO12
- FERNET-BRANCA11

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