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

CITRUS GUACAMOLE .........................15
Tomato, Chipotle Oil, Pomegranate Seeds, Cilantro

CHIPS & SALSA ........................................10
Salsa Roja, Salsa Verde

ARTISAN CHEESE BOARD .................18
Sonoran Lavosh, Roasted Nuts, Fruit, Quince Jam, Smoked Honey (G)

CHICKEN NACHOS ...............................14
Green Chili Chicken, Jalepeños, Avocado, Black Beans, Crema, Corn Chips

BAJA’S PACIFIC SEAFOOD
Vibrant & Barely Touched, Served with Blue Corn Chips

AHI TUNA CEVICHE* .........................19
Leche de Tigre, Avocado, Fresno, Citrus Oil

DESSERT SCENTED HAMACHI* .............19
Cilantro Chimichurri, Fennel, Grapefruit, Hibiscus Sea Salt

SHRIMP & CRAB COCKTAIL ...............19
Smoked Tomato Aguachile, Mezcal, Avocado, Cucumber

INLAND
Handcrafted, Bold Flavors

CONFIT CHICKEN EM PANADAS ..........14
Avocado Crema, Salsa Macha (G)

CRISPY SHRIMP TACOS ......................15
Pineapple Slaw, Radish, Avocado, Poblano Tartar, Cilantro, Flour Tortilla, Fresh Lime (G)

CHIPOTLE CHICKEN WINGS ...............18
Citrus Agave Glaze, Cilantro, Scallion, Cotija Ranch (G)

PRESSED PORK TORTA .....................18
Smoked Pork, Swiss Cheese, Garlic Aioli, Mustard, House Pickles, Telera Roll, Spiced Chips (G)

AFTER DINNER CUISINE

DESSERTS

CINNAMON CHURROS .......................7
Mexican Chocolate (G)

CRÈME BRULEE .................................9
Seasonal Butter Cookie (G)

MILK CHOCOLATE LAYER CAKE ..........9
Chocolate Mousse, White Chocolate Pearls (G)

LEMON MERINGUE .........................7
Citrus, Pomegranate (G)

SELECTION OF ICE CREAM
WITH PIZZELLE COOKIE (G) .............7

COCKTAILS

ESPRESSO MARTINI .......................17
Van Gough Vanilla Vodka, Kahlúa, Fonté Espresso

MEXICAN COFFEE .........................14
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

DIGESTIFS & LIQUEURS

AMARO NONINO .......................12
APEROL ................................11
CAMPARI ................................10
CARAVELLA LIMONCELLO ..........12

FERNET-BRANCA .......................11

(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.

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