

Arizona

SHARED PLATES

	TIGER SHRIMP grilled over hickory wood, served with jalapeño cheese grits and grilled bread, casera sauce	\$11
	SIGNATURE SPINACH & ARTICHOKE DIP served with casa solana white corn tortilla chips, sour cream, pico de gallo	\$9
	HONEY-CHIPOTLE CALAMARI flash fried, tossed in our honey-chipotle glaze, fresh cilantro & lime	\$10
	FLAGSTAFF FRIED GREEN TOMATOES taylor boys' ripe, green tomatoes coated with our secret recipe breading, served over jalapeño cheese grits with a chili-ranch drizzle	\$8
	SPICED PIMENTO CHEESE DIP our famous house pimento cheese, melted down and topped with a helping of queso sauce, served with toast points	\$8
	ARIZONA CHEESE FRIES our regulars put this one on the map - our shoestring fries piled high with jack & cheddar cheeses, bacon, scallions and a side of our buttermilk garlic dressing for dipping or drenching	\$9
	TIO'S NACHOS our famously fall-off-the-bone BBQ rib meat over fried wontons, with jalapeño slaw, banana peppers, diced tomato, scallions, cheddar & jack cheeses	\$9

SIDES

	SHOESTRING FRIES	\$3
	JALAPEÑO CHEESE GRITS	\$3
	SWEET POTATO FRIES	\$3
	YUKON GOLD MASHED POTATOES	\$3
	FRIED GREEN TOMATOES	\$3
	FOUR CHEESE MAC	\$4
	SEASONAL SAUTÉED VEGETABLES	\$4
	LOADED BAKED POTATO	\$4
	CREAMED SPINACH	\$4
	BLACK BEANS & BROWN RICE	\$4
	GRILLED ASPARAGUS	\$4
	GRILLED ZUCCHINI	\$4

DRINKS

Ask about our small batch infusions - perfect on their own or with your favorite mixer.

COCA-COLA, DIET, SPRITE, DR. PEPPER
BLENHEIM GINGER ALE - HAMER, SC
FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICES
HOMEMADE LEMONADE (STRAWBERRY AVAILABLE)
WEST END COFFEE - GREENVILLE, SC
HOT TEA, ASSORTED FLAVORS - GREENVILLE, SC



DISHES THAT CONTAIN GLUTEN | We offer Gluten Free bread for \$.50

SHARED PLATES • SIDES • DRINKS

Our menu is a meeting point for modern, creative Southwestern cuisine with global and regional influences.



GARDEN GREENS • KETTLE • CLASSICS

Everything we serve passes through the hands of our chefs and bartenders: handcut, hand-formed, hand-squeezed.



CHICKEN & SEAFOOD • HOT OFF THE GRILL

It takes mastery to man a grill this uncommon, a mastery that's reflected in our menu.



PILE ON SOME PROTEIN

Salmon, Tuna, Scallops \$9 | Chicken \$4 | Shrimp, Steak \$7
 One extra dressing is complementary, all additional dressings are \$.50

GARDEN GREENS

DEL MAR

hickory grilled atlantic salmon, seasonal berries, baby spinach, fresh avocado, red onion, goat cheese, honey-lime vinaigrette

\$15

GREENBRIAR TUNA

ahi tuna encrusted with black pepper, sesame & coriander with fresh field greens tossed in our honey-lime vinaigrette, mango, avocado, fresh ginger & wasabi

\$15

DOC'S BLACK & BLUE

blackened beef tenderloin tips, our house mixed greens, banana peppers, fresh avocado, tobacco onions & blue cheese drizzle with crumbles

\$14

THE SEDONA

hickory grilled chicken tossed with our hand-cut romaine, and field greens in three-herb vinaigrette, topped with roasted red & yellow bell peppers, white corn, tomatoes, crumbled goat cheese, scallions, pine nuts, ranch dates & torn bread croutons

\$12

SUPPER SALAD

hand-cut iceberg & romaine, red cabbage, carrots, cucumbers, tomatoes, crumbled bacon & homemade garlic croutons, choice of dressing

\$6

CAESAR SALAD

hand-cut romaine tossed in our signature caesar dressing, parmesan & homemade garlic croutons

\$6

SPECIAL SIDES

BUTTERMILK GARLIC	\$.50	CASERA	\$.50
HONEY MUSTARD	\$.50	QUESO	\$.50
BBQ	\$.50	HOUSE CHEESES	\$.50
LOAD YOUR FRIES OR MASHED POTATOES WITH CHEESE, CHIVES & BACON AND SIDE OF BUTTERMILK GARLIC			\$2

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FROM THE KETTLE

SOUP & SALAD

choice of supper salad or south mountain caesar, and one of our signature soups

\$9

PRIME RIB & ONION SOUP

our famous, signature soup -creamy, full of prime rib flavor with hearty chunks of meat & slow cooked onion

\$5

CHEF'S SOUP SELECTION

ask about our daily soup creation using only the freshest ingredients

\$4

THE CLASSICS

ORIGINAL RECIPE BABYBACK RIBS

full rack grilled over hickory, basted with our signature BBQ sauce with choice of two side items

\$20

TULAROSA TENDERS PLATTER

tender chicken tossed in our signature batter, crisp-fried & served with a side of our homemade honey mustard for dipping, choice of two side items

\$14

SPICY SOUTHERN BURGER

8oz hand-formed angus burger stuffed with crumbled jalapeño bacon, cilantro, onion, topped with pimento cheese, sliced avocado, lettuce and fresh tomato, choice of one side

\$12

MARBLE CANYON

8oz hand-formed angus burger piled high with crispy bacon, sautéed mushrooms, creamy bleu cheese, lettuce, tomato & red onion, choice of one side

\$11

BUILD YOUR OWN VEGGIE PLATE

choose any four side items

\$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SEAFOOD & CHICKEN

PINNACLE PEAK PASTA

thinly sliced hickory grilled chicken, tossed with bow tie pasta in our rich asiago cream sauce with sundried tomatoes & sautéed mushrooms

\$15

FIREBRAND RANCH GRILLED TUNA

hickory grilled ahi tuna basted with pineapple-mustard glaze & a cilantro-mint chimichurri, served with grilled asparagus, choice of one side item

\$20

HICKORY GRILLED ATLANTIC SALMON

served over jalapeño cheese grits, topped with baby spinach sautéed in thai chili oil, served with choice of one side item

\$18

SEAFOOD PASTA

sautéed baby scallops, shrimp, calamari & clams, tossed with linguine in house marinara

\$18

TALLULAH'S LAST WORDS

10oz sweet & spicy bourbon glazed boneless, skinless chicken breast piled high with cure 81 ham & melted jack cheese, choice of one side item

\$15

SCOTTSDALE CHICKEN

10oz boneless, skinless chicken breast basted with our homemade honey mustard, topped with smoked bacon, jack & cheddar cheese, choice of one side item

\$15

HOT OFF THE GRILL

Served with choice of one side item and a Supper or Caesar Salad

AGED PRIME RIB

ask about pricing for larger cuts
our premier 10oz prime cut slowly roasted for extra flavor, served with grilled bread, au jus & our savory pepper jelly.

\$22

NOT AVAILABLE UNTIL 4PM
Available all day Sunday

SURF'N'TURF

Tenderloin medallions, served with hickory grilled shrimp & jumbo lump crab with our béarnaise sauce & grilled asparagus

\$27

MARY KATHRYN'S RIBEYE

Richly marbled 14oz cut of Kat's favorite

\$23

FATHER KINO'S FILET

7oz aged beef center cut tenderloin brushed with garlic butter & seasoned to perfection

\$24

BOOMTOWN BISTRO STEAK

8oz tenderloin medallions grilled over hickory, seasoned & brushed with bourbon-chipotle glaze

\$18

ROUTE 66 PORK

10oz pork ribeye served over yukon gold mashed potatoes, topped with an apple brandy sauce

\$17

SIDES

SHOESTRING FRIES

\$3

JALAPEÑO CHEESE GRITS

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SWEET POTATO FRIES

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YUKON GOLD MASHED POTATOES

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FRIED GREEN TOMATOES

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FOUR CHEESE MAC

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