

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

GARDEN GREENS • KETTLE • CLASSICS

BETWEEN THE BREAD

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



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



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

HICKORY GRILLED CHICKEN SALAD

sliced hickory grilled chicken and our house mixed greens tossed with crisp tortilla strips in honey-lime vinaigrette, drizzled with our spicy peanut sauce

\$12

TACO SALAD fried corn tortilla shell available

handmade fried tortilla shell filled with house greens, charred corn, fresh avocado, diced tomatoes, shredded jack & cheddar cheeses, blackened grilled chicken & our signature buttermilk-pico dressing

\$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

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

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

\$16

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

\$13

SCOTTSDALE CHICKEN

6oz boneless, skinless chicken breast basted with our homemade honey mustard, topped with smoked bacon, jack & cheddar cheese, choice of one side item

\$13

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.

GARDEN GREENS • KETTLE • CLASSICS

BETWEEN THE BREAD

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

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



BETWEEN THE BREAD

Served with choice of one side item. Add a Supper or Caesar Salad for \$4.

THE ARIZONA DIP	\$12	MARBLE CANYON	\$11
thinly shaved prime rib, melted monterrey jack cheese on toasted hoagie roll, served with au jus for dipping		8oz hand-formed angus burger piled high with crispy bacon, sautéed mushrooms, creamy bleu cheese, lettuce, tomato & red onion	
FAJITA STEAK & SHRIMP WRAP <small>corn tortilla available</small>	\$12	ALLEN STREET SPECIAL	\$10
low country blackened shrimp & beef tenderloin tips wrapped in a flour tortilla with pico de gallo, teriyaki style bell peppers & onions, with shredded jack & cheddar cheeses		6oz chicken breast basted with honey mustard, topped with applewood smoked bacon, melted jack & cheddar cheese, lettuce, tomato & red onion, mayo	
BAJA FISH TACOS <small>corn tortilla available</small>	\$8	QUESO BURGER	\$10
grilled or fried fresh tilapia, jalapeño slaw, jack & cheddar cheeses, on a flour tortilla, side of pico de gallo		8oz hand-formed angus burger topped with fried jalapenos, queso sauce, lettuce & tomato	
SPICY SOUTHERN BURGER	\$12	THE MELISSA BURGER	\$10
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		8oz handmade angus burger topped with melted cheddar, leaf lettuce, taylor boys' tomato, mayo, mustard, onion and pickle - a classic, just like Melissa.	
THE ZANE GREY	\$10	COWBOY STEAK SANDWICH	\$13
8oz hand-formed angus burger loaded with applewood smoked bacon & a mountain of sharp cheddar, served with a side of our signature BBQ sauce		thinly shaved, hickory grilled ribeye, mushrooms and onions, creamy horseradish sauce on a hoagie roll	

SIDES

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

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

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

