

## SMALL PLATES

**Barrio Fries** 7 gf  
Spicy Aioli

**Kennebec Chips** 15 gf  
Carne Asada | Chiltepin Fondue

**Queso Fundido** 14 gf  
House Chorizo | Tortilla Chips

**Avocado Fries** 13  
Chipotle Aioli

**Tortilla Chips** 12 gf  
Roasted Salsa | Guacamole

**Bone Marrow** 16  
Prickly Pear Onion Jam | Fry Bread

**Cheese & Charcuterie** 21  
Prickly Pear Onion Jam | Pickled Vegetables  
Desert Honeycomb

**Hominy Hummus** 14  
Crispy Hominy | Mesquite Honey  
Grilled Sonoran Bread

**Chicharron** 8 gf  
Tajín | Lime

\* Indicates Lifestyle option  
gf indicates gluten free option

Gluten Free Bread, Pasta & Tortillas are available per request  
While our items are gluten free, we are not a gluten free facility.  
Please ask your server for more details

## SOUP & SALADS

**Sopa Azteca** 10 gf  
Shredded Chicken | Tortilla Strips | Chile Broth

**Mixed Greens** 13 gf  
Farm Vegetables | Marinated Feta  
Spiced Pecans | Prickly Pear Dressing

**Heirloom Salad** 15  
Quinoa | Sonoran Wheat Berries  
Arugula | Local Heirloom Beans  
Smoked Paprika Vinaigrette

Add Chicken or Shrimp 7/9



I G N I T E

*Our Chefs partner with  
local Farmers and Artisans*

Larry's Veggies | Ramona Farms  
Sonoran Mushroom Company | BKW Farms  
Robb's Farms | Avra Valley Growers  
True Love Honey | Green Valley Pecan  
High Energy Agriculture | Heirloom Farmers Markets  
El Mesquite | HF Coors | Arevalos Farm

## HAND HELDS

All sandwiches are accompanied with a choice of  
Barrio Fries, Chips or Salad

**Al Pastor Chicken** 18  
Pineapple Slaw | Ancho Cream

**Porchetta Torta** 19  
House Made Porchetta | Pasilla Peppers  
Cabbage | Guajillo Jus

**Sonoran Burger \*** 22  
Green Chile | Pepper Jack

## MAINS

**Tostadas** 15 gf  
Local Black Bean Purée | Roasted Corn  
Cauliflower | Queso Fresco

**Buffalo Tacos** 20 gf  
Guacamole | Pico De Gallo | Asadero  
Chipotle Aioli

**Del Mar** 22  
Mussels | Clams | Shrimp | Spanish Chorizo  
Focaccia

**Roasted Organic Chicken Breast** 22 gf  
Marble Potatoes | Baby Squash | Corn Succotash  
Mole Verde | Kale Chimichurri

**Grilled All Natural Skirt Steak** 26 gf  
Pee Wee Potatoes | Shishito Peppers | Chile Jus

**Hand Cut Pappardelle Pasta** 24  
Aji Amarillo Pappardelle | Lamb Barbacoa  
Oyster Mushrooms

**Heirloom Corn Tamale** 16 gf  
Gooseberry Salsa | Pasilla Peppers  
Asadero Cheese | Pickled Onions