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The Beginning

Charred Eggplant

heirloom tomato, olive oil,
whipped feta cheese, grilled flatbread 9

Honey Hot Pork Wings

house made sriracha, local honey,
pickled veggie slaw 14

Crisp Fried Zucchini and Summer Squash

l'itoi onion aioli 9

Crow's Dairy Goat Cheese and Corn Gratinée

Grilled Oregano Flatbread 11

Watermelon Salad

jalapeno, local feta,
rocket lettuce, shaved red onion,
gila river citrus and chili vinaigrette 12

Potato Soup

pole bean pistou, pecorino 9

Purple Kale Salad

Sprouted sunflower, roasted heirloom carrots,
avocado, pepitas, cardamom-lime vinaigrette 12

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Main Courses

Ruby Trout

red supai corn, summer squash, crisp
chickpeas, chard, caraway vinaigrette 18

Sonoran Wheat Spaghetti Ala Chitarra

tomato and summer squash pi-bai,
lemon basil gremolata 18

Smoked Brisket Melt

swiss cheese, shaved pickle, pasilla chili
rye, chipotle 1000 island, served with
seasoned fries 15

Gila River Garden Burger

house made veggie burger, thick cut tomato,
pickled slaw, smoked chili aioli, honey wheat
bun, served with seasoned fries 15

Chicken Caesar

crisp romaine, asiago, shaved celery,
creamy dressing, fry bread 16

Turkey Burger

local goat cheese, tomato, arugula, avocado,
pumpnickel, served with seasoned fries 16

*Sirloin Burger

buttered brioche bun, crisp green leaf, sweet
onion, beefsteak tomato, choice of cheese,
served with seasoned fries 16

Mole Blackened Shrimp Taco

pineapple pico, jalapeno chimichurri, cabbage
slaw, roasted garlic aioli 16

18% gratuity will be added to parties of 6 or more

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