

# LUNCH MENU



VENTANA  
CANYON

## STARTERS

### Sirloin Sliders - \$13

Three sliders, house roasted top sirloin, horseradish cream, crispy fried onions, Au jus

### Jalapeno Cheese Curds - \$8

Breaded Wisconsin white cheddar curds, marinara sauce

### Quesadilla - \$13 / Chicken - \$15 / Beef - \$16

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream

### \*Chicken Wings - \$15

Eight chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing)

### Nachos - \$13 / Chicken - \$15 / Shredded Beef - \$16

Tri color tortilla chips, cheese blend, pickled jalapenos, poblano beans, pico de gallo, guacamole & sour cream

### \*Shrimp Cocktail - \$15

Five jumbo shrimp, classic cocktail sauce, lemon

### Chicken Potstickers - \$8

Seven chicken potstickers, sweet & sour

## SOUPS & SALADS

*Vegetarian Soup of the Week or Soup of the Day  
Cup \$5 Bowl \$6*

### Ventana Bleu Salad - \$14/\$10

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing. Chicken - \$3 / Salmon - \$5

### Classic Spinach Salad - \$14/\$10

Baby spinach, strawberries, mandarin oranges, shredded gouda, egg, raisins, toasted almonds, tomatoes, raspberry vinaigrette.

Chicken - \$3 / Salmon - \$5

### \*Traditional Cobb Salad - \$14/\$10

Locally grown romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing

### Trio of Salads - \$14/\$10

House salad, chicken, egg, tuna salad served in artichoke bottoms

### Caesar Salad - \$13/\$9

Locally grown romaine lettuce, croutons, tear drop tomatoes, kalamata olives, parmesan cheese. Chicken - \$3 / Salmon - \$5

## SANDWICHES & SUCH

*Served with one of the following: French Fries, Sweet Potato Fries, Cole Slaw, Fruit, Cottage Cheese, Salad, Caesar Salad or Chips*

### Gyro Wrap - \$13/\$9

Spiced beef slices, red onion, tomato, lettuce, tzatziki yogurt sauce, flour tortilla

### \*Ventana Burger - \$16

8oz harris ranch beef patty, bacon, fried onions, fried poblano, avocado, bbq sauce, pepper jack, cheddar

### \*House Burger - \$13

8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side

### Grilled Chicken Avocado Sandwich - \$14/\$10

Grilled chicken breast, provolone cheese, bacon, avocado, garlic aioli, parmesan crusted sourdough

### \*Salmon BLT - \$14/\$10

Seared salmon, bacon, lettuce, tomato, ciabatta, lemon chive aioli

### Reuben Sandwich - \$13/\$9

Corned beef, thousand island dressing, sauerkraut, swiss cheese, grilled rye bread

### Turkey Club Sandwich - \$13/\$9

Turkey, bacon, avocado, lettuce, tomato, roasted garlic aioli, ciabatta roll

### Fish N Chips - \$14/\$10

Four beer battered cod, french fries, coleslaw, tartar sauce

### Philly Cheese Steak - \$15/\$11

House roasted sliced top sirloin, sauteed peppers, mushrooms, onion, roasted garlic aioli, provolone cheese

### Deli Sandwich - \$12

**Choice of Bread** - Wheat, White, Sourdough, Rye, GF Whole Grain

**Choice of Meat** - Turkey, Roast Beef, Ham, Tuna Salad, Egg Salad, Chicken Salad

**Choice of Cheese** - Cheddar, American, Provolone, Swiss, Pepper Jack  
Sandwich comes with Lettuce and Tomato

*Please inform your server if you have food allergies or special dietary requirements.*

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

\*Advise us of any dietary needs such as allergies, Gluten Free, Dairy Free etc.

# MARGARITAS

## Prickly Pear & Cilantro Margarita - \$11

Silver tequila, prickly pear puree, triple sec, cilantro, fresh lime juice, fresh orange juice

## Aged Cadillac Margarita - \$12

Three-week aged silver tequila & grand marnier, fresh lime juice, triple sec, house-made margarita mix

## Jalapeno Margarita - \$11

Silver tequila, muddled Jalapeno, fresh lime juice, house-made margarita mix, splash agave nectar

## Mango Margarita - \$11

Silver tequila, onilikan licor mango, triple sec, mango puree, house-made margarita mix, tajin rim

# SIGNATURE

## Berry White

### "SAACA Salsa & Tequila First Place" - \$11

Sauza silver tequila, fresh pineapple, pina colada, fresh raspberries, alchemist raspberry, coconut shavings

## "Three Week"

### Barrel Aged Manhattan - \$12

Templeton rye, carpano "antica formula" sweet vermouth, AZ orange sunshine bitters, luxardo cherry

## Carlos Sangria

### "SAACA Salsa & Tequila Third Place" - \$11

Sauza silver tequila, fresh lime juice, simple syrup, pineapple juice, fresh orange juice, merlot

## Rosemary Maple Whiskey Sour - \$11

Fresh rosemary, maple syrup, lemon juice, bulleit bourbon, homemade margarita mix

## Ginger Pear Martini - \$11

Absolut pear vodka, domaine de canton ginger liqueur, cointreau, pear puree

## Espresso Martini - \$11

Absolut vanilla vodka, baileys irish cream, frangelico, shot of espresso

## Katherine's White Sangria - \$11

Ketel one peach & orange blossom vodka, Peach schnapps, scarpetta pinot grigio, fresh squeezed orange juice

## Negroni - \$10

Nolet's dry gin, Compari, sweet vermouth

## Cucumber Cocktail - \$9

Kettle one cucumber & mint vodka, st. germain, muddled cucumber, lemon lime soda, fresh lemon juice

## Arizona Mule - \$9

Silver tequila, ginger beer, rose's lime juice, fresh lime juice

## Moscow Mule - \$9

Vodka, fresh lime juice, ginger beer

## Irish Mule - \$9

Jameson Irish whiskey, fresh squeezed lime juice, ginger beer, fresh mint

## Carajillo - \$8

Licor 43, shot of espresso

# DRAFT BEER - \$7

Dragoon IPA (Tucson, AZ) | Barrio Blonde (Tucson, AZ) | Borderland Toole Hazy IPA (Tucson, AZ)

Blue Moon (Golden, CO) | Ranch Hand Amber (Tucson, AZ) | Crooked Tooth Mexican Lager (Tucson, AZ)

# BOTTLE BEER

Bud Light (St. Louis, MO) - \$5 | Coors Light (Golden, CO) - \$5 | Budweiser (St. Louis, MO) - \$5

Miller Lite (Milwaukee, WI) - \$5 | Michelob Ultra (St. Louis, MO) - \$5 | Heineken 0.0 - \$5

Corona (Mexico) - \$6 | Dos Equis Amber (Mexico) - \$6 | Modelo Especial (Mexico) - \$6

Negra Modelo (Mexico) - \$6 | Heineken (Holland) - \$6 | Stella Artois (Belgium) - \$6

Fat Tire (Fort Collins, CO) - \$6 | Guinness (Dublin, Ireland) - \$6 | Sierra Nevada (Chico, CA) - \$6

# WINE SPECTATOR, AWARD OF EXCELLENCE

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## CHARDONNAY

Milbrandt, Washington - 9 Glass

Sonoma Cutrer, Russian River Ranches - 13 Glass

Rombauer, Carneros - 18 Glass

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## SAUVIGNON BLANC

Kim Crawford, New Zealand - 9 Glass

Emmolo, North Coast - 11 Glass

Jolivet Sancerre, Loire France - 16 Glass

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## INTERESTING WINES

Scarpetta Pinot Grigio, Italy - 9 Glass

Montinore Pinot Gris, Oregon - 9 Glass

Pazo Das Bruxas Albarino, Spain - 10 Glass

La Freynelle Bordeaux Blanc, France - 10 Glass

Pine Ridge Chenin Blanc/Viognier, California - 10 Glass

Gryphon Crest Riesling, Germany - 10 Glass

Mas Que Vinos Ercavio Rose, Spain - 11 Glass

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## SPARKLING

Chandon - 9 | Prosecco - 9 | Veuve Clicquot - 18

Dom Perignon - 42

## CABERNET

Cypress By J Lohr, California - 8 Glass

Bonanza by Caymus, California - 12 Glass

Quilt, Napa Valley - 16 Glass

## PINOT NOIR

Pavette, California - 10 Glass

Meiomi "Belle Glos", Sonoma County - 12 Glass

## MERLOT

Charles Smith "The Velvet Devil", Washington - 9 Glass

Duckhorn, Napa Valley - 16 Glass

## INTERESTING REDS

Vina Cobos Malbec by Paul Hobbs, Argentina - 10 Glass

Pessimist by Daou, Paso Robles - 11 Glass

Tenuta di Nozzole Chianti Classico, Italy - 12 Glass

Ridge "East Bench" Zinfandel, Sonoma County - 13 Glass

Chateau Lassegue "les Cadrans" Grand Cru,

St Emilion France - 14 Glass

\*Ask staff for full wine list