

# MESQUITE

GRILLE

## STARTERS

<b>TOP SHELF GUACAMOLE</b> Avocado   Roasted Chillies   Sun-Dried Tomato   Onion Jalapeno   Tomato   Sea Salt   Chips   Salsa Add Queso Blanco   4	13
<b>SMOKED BACON DIP</b> Swiss & Havarti   Caramelized Onions   Scallions Sourdough Crostini	12
<b>LAMB MEATBALLS</b> Mint Chimichurri   Tzatziki   Naan	14
<b>SMOKED WINGS</b> Dry Rubbed   Hot Sauce   Creamy Ranch   Crudite	14
<b>ULTIMATE NACHOS</b> Queso Blanco   Chips   Cheddar & Pepper Jack Pico   Sour Cream   Guacamole   Pickled Jalapeno Choice of Chicken   Brisket   Carnitas	15

## GREENS

<b>BLACKENED CHICKEN PANZANELLA</b> Artisan Greens   Tomato   Capers   Roasted Red Peppers Sweet Garlic Basil Vinaigrette	15
<b>ICEBERG BABIES</b> Bacon   Blue Cheese   Tomato   Scallions   Pickled Onions Dill   Ranch   Everything Spice Add Grilled Chicken   5   Salmon*   7   Shrimp   8   Steak*   9	13
<b>TUNA POKE*</b> Asian Slaw   Quinoa   Radish   Cucumber   Avocado Edamame   Ponzu Dressing   Togarashi   Edan Shake	18
<b>KALAMATA CAESAR SALAD*</b> Romaine & Purple Kale   Kalamata Olive Croutons Artichoke Hearts   Shaved Parmesan House Made Caesar Dressing  Add Chicken   5   Salmon*   7   Shrimp   8   Steak*   9	13

## CHEF'S FEATURES

<b>FISH TACOS*</b> Cajun Spiced Mahi-Mahi   Slaw   Pico   Chipotle Crema Lime   Corn Tortilla   Side Rice	18
<b>CORNERED BEEF SANDWICH</b> House Made Corned Beef   Sauerkraut   Crush Sauce Swiss Cheese   Marble Rye   Choice Side	15
<b>CHEF'S QUESADILLA</b> Choice Chicken or Brisket   Cheddar Jack Cheese Caramelized Onions   Flour Tortilla   Sour Cream   Guacamole Salsa	15

## HANDHELDS

Choice of: Hand cut Fries   Sweet Potato Fries   Fruit Coleslaw	
<b>MOUNTAIN BURGER*</b> Hickory Seasoned   American Cheese   Lettuce   Tomato Caramelized Onion   Crush Sauce   Brioche Bun	16
<b>SANTE FE CHICKEN MELT</b> Pimento Cheese   Avocado   Bacon   Grilled Sourdough	15
<b>ARIZONA CHEESESTEAK</b> Marinated Skit Steak   Caramelized Mushrooms & Onions Queso Blanco   Hoagie	17
<b>CRISPY CHICKEN SANDWICH</b> Havarti Cheese   Slaw   Tomato   Lettuce   Honey Mustard Brioche Bun	15
<b>MCDOWELL CLUB</b> Smoked Turkey & Ham   Bacon   Avocado   Tomato Lettuce   Dijonaise   Sourdough	16

## ENTREES

<b>GLAZED PACIFIC SALMON*</b> Mushroom Quinoa   Seasonal Vegetable Local Wildflower Honey Glaze	25
<b>1/2 RACK MESQUITE SMOKED RIBS</b> House Made BBQ Sauce   Parmesan Fries	30
<b>SALT BRICK 1/2 CHICKEN</b> Roasted Corn Relish   Garlic   Grilled Broccolini Pickled Red Onions	20
<b>GEMELLI PESTO</b> Gemelli Pasta   House Pesto   Pinenuts   Spinach Sun Dried Tomato   Olives Add Chicken   5   Salmon*   7   Shrimp   8   Steak*   9	17

## SIDES

ARTISAN GREENS 5.5	SWEET POTATO FRIES 4
HAND CUT FRIES 4	SEASONAL FRUIT 5
SEASONAL VEGETABLES 5	TRUFFLE FRIES 7

**WE ARE COMMITTED TO PARTNERING  
WITH LOCAL FARMS, REGIONAL RANCHES,  
ARTISANAL BAKERIES, CRAFT DISTILLERS  
AND USING SUSTAINABLE SEAFOOD.**

LOCALLY SOURCED VENDORS & PRODUCTS AS AVAILABLE  
NIMEN FARMS BEEF FRESH HERBS SOURCED FROM  
NOBEL BREAD OUR GARDEN

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



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## BEER

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High Noon 6  
White Claw Hard Seltzer 6  
Blue Moon Belgian White 6  
Corona Light 6

Modelo Especial 6  
Coors Light 5  
Miller Lite 5  
Corona Extra 6

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## BEER ON TAP

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Voodoo Ranger Juicy Haze IPA 6  
State 48 Mango Wheat 6  
Lagunitas IPA 6  
Coors Light 5

Huss Scottsdale Blonde 6  
Four Peaks Kilt Lifer 6  
Stella Artois 6

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## SIGNATURE COCKTAILS

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**TRADITIONAL RED SANGRIA 12**  
Red Wine | Lime, Lemon, Orange Juice | Peach  
Schnapps | Simple Syrup

**MONTE & MEZCAL 11**  
Amaro Montenegro | Mezcal | Aperol

**MORNING HIT 12**  
Herradura Silver | Amaretto | Orange Juice |  
Lime Juice

**COSMOPOLITAN 10**  
Svedka Citron | Cointreau | Lime Juice  
Cranberry Juice

**HANDMADE AMERICAN MULE 9**  
Wheatley's | Ginger Beer | Lime

**BLACKBERRY BOURBON SMASH 12**  
Makers Mark | Simple Syrup | Muddled Lime &  
Blackberry | Gingerale

**CLASSIC MARGARITA 8**  
Exotico Silver | Triple Sec | House-made  
Sweet & Sour

**OLD FASHION 10**  
Buffalo Trace | Simple Syrup | Bitters

**CLASSIC SEA BREEZE 11**  
Tito's | Cranberry | Grapefruit Juice

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## WINE

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### REDS

**ESTANCIA 9 37**  
Pinot Noir

**MEIOMI 12 49**  
Pinot Noir

**FREI BROTHERS 12 49**  
Merlot

**FRANCISCAN 12 47**  
Cabernet Sauvignon

**AVIARY 8 34**  
Cabernet Sauvignon

**HARVEY & HARRIET 15 61**  
Blend

### WHITES & OTHERS

**ZONIN 8**  
Split Prosecco

**J.P. CHENET 10**  
Split Champagne

**THE DREAMING TREE 9 35**  
Rosé

**RUFFINO AQUA DI VENUS 11 43**  
Pinot Grigio

**KIM CRAWFORD 14 55**  
Sauvignon Blanc

**KENDALL JACKSON 9 34**  
Chardonnay

**TALBOTT KALI HART 14 56**  
Chardonnay

**ROMBAUER 19 74**  
Chardonnay

### BY THE BOTTLE

**MEIOMI 61**  
Rosé

**CANYON ROAD 24**  
Pinot Grigio

**J VINEYARDS 53**  
Pinot Gris

**UNSHACKLED 64**  
Sauvignon Blanc

**SIMI SONOMA 43**  
Chardonnay

**CANYON ROAD 24**  
Chardonnay

**LOCATIONS CA 56**  
Blend

**CANYON ROAD 24**  
Cabernet Sauvignon

**MY FAVORITE NEIGHBOR 92**  
Cabernet