

eat

STARTERS & SHAREABLES

SMOKED WINGS 14

Dry Rubbed | Hot Sauce | Creamy Ranch | Crudite

MESQUITE SMOKED NACHOS 15

Smoked Brisket | Cheddar Jack | Queso Blanco
Pico Di Gallo | Guacamole

GUAC & TALK 14

Avocado | Roasted Chilies | Sun-Dried Tomatoes | Onion
Jalapeno | Tomato | Sea Salt | Chips | House Salsa
Add: Queso Blanco 5

CRISPY CALAMARI 15

Calabrian Aioli | Grilled Lemon
Arugula | Pepperoncini

FIRECRACKER SHRIMP 18

Blistered Shishito Peppers | Sweet Chili Siracha | Asian Slaw

GREENS

Curated with fresh ingredients from McDowell's Garden

BABY WEDGE 14

House Smoked Bacon | Blue Cheese Crumble | Cherry Tomato
Scallions | Dill | Everything Spice | Ranch

KALAMATA CAESAR* 14

Romaine | Purple Kale | Kalamata Olive Crouton
Artichoke Heart | Shaved Parmesan | House Caesar Dressing

SMOKED BABY GEM 13

Baby Gem Lettuce | Smoked Almonds | Grilled Red Onion
Smoked Cotija | Citrus Vineagretta

TUNA POKE* 18

Radish | Cucumber | Avocado | Edamame
Togarashi | Rice | Sweet Ponzu Dressing

BBQ CHICKEN SALAD 18

Romaine | Crispy Chicken | Tomato
Cheddar Jack | Corn | Cucumber | BBQ Ranch

Add: Chicken 7 | Grilled Shrimp 9 | Flat Iron* 14

CHEF'S FEATURES

Our House Creations

CHICKEN KATSU SANDWICH 16

Katsu Chicken Breast | Asian Slaw | Katsu Dressing | Brioche Bun
Choice of Side

CHICKEN QUESADILLA 15

Caramelized Onion | Flour Tortilla
House Salsa | Lime Crema | Avocado Crema

ACHIOTE PORK TENDERLOIN* 22

8oz Pork Tenderloin | Prickly Pear Reduction
Seasonal Vegetable | Fingerling Potato

HATCH PORK MELT 16

House Smoked Pork Shoulder | Hatch Green Chile
Pimento Cheese Avocado | Sourdough
Choice of Side

HAND HELDS

Choice of: Hand Cut Fries | Sweet Potato Fries 1 | Fruit | Coleslaw
House Salad 2 | Caesar 4

CLASSIC MCDOWELL BURGER* 16

Caramelized Onion | American Cheese | Lettuce
Tomato | Crush Sauce | Brioche Bun
Add: Bacon 2 | Avocado 3

SHORT RIB BURGER* 19

Burger Patty | Short Rib | BBQ | Havarti
Caramelized Onion | Brioche Bun

MANGO MAHI TACOS* 18

Blackened Mahi-Mahi | Slaw | Mango Pico | Chipotle Crema
Corn Tortilla | House Salsa | Lime | Side Rice

MCDOWELL CLUB 16

Smoked Turkey & Ham | Bacon | Avocado | Tomato | Lettuce
Tarragon Aioli | Sourdough

STUFFED PRIME RIB ROLL* 18

Shaved Prime Rib | Havarti | Mushrooms & Onion
Noble Roll | Au Jus

FORK & KNIFE

STEAK & FRITES* 32

8oz Flat Iron Steak
Chef's Seasoned Butter | Cajun Fries

SHORT RIB PAPPARDELLE 25

Braised Short Rib | Pappardelle Pasta
Shaved Parmesan | Seasoned Sunday Sauce

CHICKEN ESCALOPE 24

Wild Mushroom Hunter Sauce | Seasonal Vegetable
Parmesan Skin-on Mashed Potatoes

SONORAN SCALLOPS* 30

House Braised Bourbon Beans | Bacon
Fire Roasted Corn & Baby Squash | Blistered Cherry Tomatoes

OTHER THINGS

GARDEN SALAD 6

Mixed Greens | Carrot | Tomato | Cucumber
Choice of Dressing: Ranch | 1000 Island | Balsamic Vinaigrette | Blue Cheese

HAND CUT FRIES 5

SWEET POTATO FRIES 6

PARMESAN TRUFFLE FRIES 7

SEASONAL VEGETABLES 6

SEASONAL FRUIT 5

BLISTERED SHISHITO PEPPERS 8

Side Sweet Ponzu Sauce

**Consuming raw, cooked to order 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.*

drink

BREWS

Tap Beers

- VOODOO RANGER JUICY HAZE IPA** 8
- SCOTTSDALE BLONDE** 8
- LEINENKUGEL SEASONAL** 8
- FAT TIRE NEW BELGIUM AMBER ALE** 8
- TOWER STATION IPA** 8
- FOUR PEAKS SEASONAL** 8
- COORS LIGHT** 7
- BUD LIGHT** 7

Bottles & Cans

- MILLER LITE** 6 Btl
- BUDWEISER** 6 Btl
- MICHELOB ULTRA** 6 Btl
- GUINNESS** 7 Btl
- STELLA ARTOIS** 7 Btl
- BLUE MOON BELGIAN WHITE** 7 Btl
- CORONA EXTRA** 7 Btl
- CORONA LIGHT** 7 Btl
- MODELO ESPECIAL** 7 Btl
- WHITE CLAW HARD SELTZER** 7 Can
- HIGH NOON** 7 Can

WINE

Have a Sip

- LA MARCA** 10 Split
Prosecco
- J.P. CHENET** 10 Split
Champagne
- RUFFINO AQUA DI VENUS** 11
Pinot Grigio
- KIM CRAWFORD** 14
Sauvignon Blanc
- THE DREAMING TREE** 10
Rosé
- KENDALL JACKSON** 11
Chardonnay
- TALBOTT KALI HART** 14
Chardonnay
- ESTANCIA** 10
Pinot Noir
- FREI BROTHERS** 12
Merlot
- LOCATIONS CA** 14
Blend
- FRANCISCAN** 12
Cabernet Sauvignon

Have a Bottle

- MEIOMI** 61
Rosé
- CANYON ROAD** 35
Pinot Grigio
- J VINEYARDS** 53
Pinot Grigio
- UNSHACKLED** 64
Sauvignon Blanc
- CANYON ROAD** 35
Chardonnay
- SIMI SONOMA** 43
Chardonnay
- MEIOMI** 49
Pinot Noir
- ROMBAUER** 75
Chardonnay
- HARVEY & HARRIET** 61
Blend
- CANYON ROAD** 35
Cabernet Sauvignon
- MY FAVORITE NEIGHBOR** 75
Cabernet

COCKTAILS

Refreshing & Relaxing | Mixology to Enjoy

- RASPBERRY LEMONADE** 10
Wheatley Vodka | Raspberries | Simple Syrup
Lemon Juice
- BOURBON BERRY ALE** 12
Yellowstone Bourbon | Strawberry Puree
Lime Juice | Ginger Ale
- RUM MULE** 10
Bacardi Superior | Ginger Beer | Lime Juice
- HERRADURA SANGRIA** 16
Herradura Blanco | House Sangria Mix
- LEMON DROP TREE** 14
Svedka Citron | Cointreau | Lemon Juice Simple
Syrup
- MESQUITE'S SMOKEY OLD FASHION** 13
Bulleit Bourbon | Smoked Simple Syrup
Orange Bitters | Boudreaux Cherries
- 1 PAST NOON** 11
High Noon Grapefruit | St. Germaine Liqueur
- MAKER'S SOUR** 10
Maker's Mark | Simple Syrup | Lemon Juice
- PUMPKIN PIE MARTINI** 15
Tito's | Pumpkin | Vanilla | Cinnamon
Half & Half