

Starters

Ranch Favorites

Red Chili Elk Balls

Ground elk, pork, crushed corn tortillas, braised in red chili cream, cotija queso 12

Allison's Ranch Wagyu Tataki

Grilled asparagus, Fresno chili, smoked shallot and serrano ponzu, chicos, spicy radish greens 16 ★

Lobster & Crab Cakes

Smoked guajillo remoulade, SIFarms baby watercress, basil puree, red arrow radish sprouts 16

Grilled & Chilled Shrimp Cocktail

Smoked ancho chili cocktail sauce & grilled lemon 14

Cornmeal Dusted Calamari

Tossed with candied chilies and smoked chili aioli 11.

Ranch House Raw Bar

Fresh Shucked Oysters

Cilantro-lime mignonette, fresh horseradish, smoked ancho chili cocktail sauce & Arizona citrus 18 ★
- Rockefeller style add 8

Tuna Tartare

Ahi and Albacore, baby arugula, togarashi vinaigrette, sunflower seeds, avocado and wonton chips 16 ★

Sashimi Platter

Ahi, Albacore and salmon yuzu, toasted saguaro seeds, pickled Japanese ginger 18 ★

Spicy Tuna Maki Roll

Jalapeño, cucumber, pickled carrot, wasabi mayo, prickly pear, yuzu 14 ★

Sockeye Salmon Maki Roll

Pickled onion, dill aioli, chive, daikon sprout, crispy capers 14 ★

Soups

Sonoran Tortilla Soup

Chicken rajas, cotija queso, avocado salsa & tortilla frizzles

Cup 5
Bowl 7

Smoked Tomato Bisque

Arizona basil oil, serrano cream, smoked Asiago and epazote croûton

Salads

Ranch House

Mixed greens, fresh peas, tomatoes, cucumbers, radish, spiced pumpkin seeds & white balsamic vinaigrette 9

Turquoise Salad

Arizona field greens, artichokes, grilled asparagus, prickly pear dressing, local piñon nuts, avocado, crispy spinach tortilla, roasted peppers 10

Crunchy Club

Romaine & napa cabbage, bacon, avocado, tomato, cucumber, deviled egg, creamy bleu cheese ranch dressing 10

Caesar's Garden

Romaine, grilled olive croûtons, Spanish Manchego cheese, Queen Creek olives, pepperoncini, oven-dried & marinated tomatoes, preserved lemon and garlic vinaigrette 10

Ranch Burgers

From the mesquite wood-fire and complemented with: Lettuce, tomato, pickle planks, caramelized onions, house-made sweet potato bun
Served with choice of: Fries or house salad

Choice of 8 oz. Patty

All natural corn-fed beef 13.5 ★

-or-

Organic elk-bison buffalo 15 ★

Choice of Cheese

Pepper jack

-or-

White cheddar

Top it with some extras, \$1 each:

Local free range fried egg, fresh roasted green chili, roasted jalapeño, smoky Gorgonzola, bacon, avocado, mushrooms or crispy tobacco onions

Ranch House Specialties

Quail Mac & Cheese

Chorizo stuffing, Arizona red lime glaze, smoked Gouda, roasted corn, jalapeño, baby arugula 24

Beef, Elk & Buffalo Tip Stroganoff

Wide egg pasta, potato straws, marsala mushrooms, cornichon, caraway spiced crème fraîche 20.5 ★

Pork Shoulder Braised with Mulato Chili & Molasses

Cowboy beans, cipollini onions, green apple and pork cracklings 24

Pierogies & Sausage

House-made Potato & fresh cheese, Schreiner's Kielbasa, caramelized onion, house kraut, brown butter 17.5

Fresh Seafood

All of our seafood is sourced from reputable purveyors and fishermen we know. Our Chef Brett Vibber actually spends days on these boats working with the crews, building relationships and quality standards. Our tuna and salmon is all wild caught with hook and lines. Our shellfish come from day boats that use sustainable practices. Our trout comes from Mt. Lassen Trout Farm, a fish wise leader in farm raised trout since 1929.

Skeena River Salmon

Local squash and desert bean cassoulet, roasted corn and tomatillo marmalade, red pepper and piquillo pepper reduction 28 ★

Mt. Lassen Rainbow Trout

Crushed Arizona pecan butter, tart green apple, grilled lemon, and sun-dried apricot quinoa 27

Organic Ocean Ling Cod and Scallops

Pecan smoked tomato broth, grilled asparagus, foraged nopales, Lebanese cous cous salad, preserved lemon, SIFarms purple mizuna 38 ★

Duo of Tuna

British Columbia Albacore and Hawaiian Ahi, spiced avocado, purple basil pesto, shaved cucumber, cilantro infused sushi rice cakes 42 ★

Mesquite Wood-Grilled Steaks

It started more than 100 years ago when Manford Cartwright founded the Arizona Cattle Growers Association. The legacy of Cartwright's cattle still lives on today as our notable chef Brett Vibber hand butchers all of our steaks, prime cuts and wild-game daily. Steaks are seasoned with heirloom spices cooked to perfection over a crackling mesquite wood-fire, and paired with delectable sauces melding the base flavors of the American West. Cartwright's signature Modern Ranch Cuisine pays tribute to the ranching roots of the American West and seasonal items are still hand-harvested from the surrounding desert.

8 oz. Filet **38** ★

12 oz. Filet **49** ★

Smoked Gorgonzola & leek fondue, herbed potato & corn ravioli, roasted spaghetti squash with honey vinegar onions

10 oz. New York Strip **34** ★

18 oz. Bone-in KC Strip **48** ★

Red chili & hibiscus flower butter, tobacco onions, Manchego cheese scalloped potatoes and sautéed Brussels sprouts

12 oz. Rib Eye **36** ★

22 oz. Bone-In Cowboy Rib Eye **49** ★

Puebla mole demi glace, Anaheim chili & potato relleno, mesquite grilled & chilled calabacitas salad

Ranch House Trio Medallions **42** ★

3 oz. of each tenderloin, beef, elk and bison buffalo, cracked pepper whiskey demi, 5-mushroom risotto, sautéed asparagus, pine nuts & young heirloom tomatoes
- *Substitute any medallion with a 3 oz. Wagyu medallion, additional 18.*

6 oz Elk Tenderloin Filet **42** ★

6 oz Durham Ranch Bison Buffalo **45** ★

6 oz Allison's Ranch Wagyu **60** ★

Bacon & apricot marmalade, smoked garlic potatoes, and skillet Swiss chard

Additional Accompaniments

Mounted with Oregon truffle butter	5	3 oz Elk Tenderloin Filet	16 ★
Topped with smoked Gorgonzola cheese	5	3 oz Durham Ranch Bison Buffalo	18 ★
Mesquite wood-grilled scallop, each	6 ★	3 oz Allison's Ranch Wagyu	30 ★
Mesquite wood-grilled white shrimp, each	3		
Pacific lobster tail, 5 oz.	18 ★		

AZ Oscar style: Blue lump crab, New Mexico red chili béarnaise and grilled asparagus 15

Spicy Au Poivre: 5 Peppercorn-crust, grilled with a whiskey-peppercorn demi sauce 5

Items with a "★" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Cartwright's

Sonoran Ranch House



Draft Root Beer Float	5 / 8
Sonoran Brewing root beer, Villa Dolce vanilla gelato	
Kicked up ROC2 Grantia	10
Vanilla gelato, Baileys, Kahlua, Half & Half, ROC2 Cold Brew	
Mocha Margarita	10
Chocolate gelato, blanco Tequila & Tuaca ROC2 Cold Brew	
<u>Luscious Linger</u>	
Michele Chiarlo "Nivole" Moscato D'Asti	7
Inniskillin "Gold", Vidal Icewine	22
Justin "Obtuse", Late Harvest Cabernet	12
Tobin James "Liquid Love" Late Harvest Zin	13
Dow's 20 year Tawny Port	14

Cartwright's

Sonoran Ranch House

Crème brûlée

Cashew lace cookie & prickly pear berry compote
GFO

De-constructed blueberry pie

Cinnamon streusel, lemon curd, candied almond
marscapone dollops, fresh blueberry compote and
house-made frozen yogurt

Campfire s'mores in a mason jar

House-made graham cracker cookies, marshmallow,
dark chocolate ganache & chocolate sponge cake

"Inside Out" ooey gooey carrot cake

Cream cheese stuffed and soaked in a 3-milk
reduction, gingersnap cookie crumbs,
walnut cream & candied carrot puree

Chocolate almond coconut cake

Dark chocolate ganache, apricot marmalade, coconut
almond cookie dust, raspberries and candied Marcona almonds
GF & Vegan

Gelato and house-made sorbets

Garnished with Sonoran spiced peanut brittle

- Prickly pear
- Sea salt caramel
- Tahitian vanilla bean
- Double dark chocolate
- Seasonal sorbets

GFO are gluten-free optional desserts. Please let
your server know if you wish to order a gluten-free dessert.

Pastry Chef Amanda Crick