



THE ARIZONA OMAKASE - \$85 ★ (\$35 Wine Pairing)

Let our kitchen create a one of a kind dining experience that allows us to tell you a story with our food. From foraged ingredients to Prime beef and wild seafood, our tasting menu is the way to truly embrace all that Cartwright's has to offer.

SUSHI/COLD BAR

Salmon Cucumber Roll - Avocado, radish greens, cucumber, saguaro seed, dehydrated corn **\$14 ★**

Spicy Tuna Roll - Jalapeño, cucumber, pickled carrot, wasabi mayo, prickly pear yuzu infusion **\$14 ★**

Yellowtail Avocado Roll - Asparagus, avocado, radish greens, Fresno chili, smoked serrano ponzu **\$14 ★**

Wild Seafood Ceviche - Seasonal ceviche with the freshest farmed and foraged items, mesquite corn crackers **\$18 ★**

Sashimi Platter - Organic Ocean salmon and Haidacore tuna, ahi, hamachi, oyster, seasonal garnishes **\$24 ★**

Seasonal Oysters - Rhiba Farms kimchi mignonette, yuzu tabasco, horseradish, local citrus **\$18 ★**

STARTERS

Calamari - Humboldt squid, cornmeal, mesquite, yuzu chili aioli, candied sweet peppers **\$12**

Venison Meat Balls - Bacon and smoked apricot jam, Arizona pea tendrils, foraged watercress, wild flowers **\$16**

Dungeness Crab Cakes - Yuzu, ginger, local greens, Rhiba Farms chili remoulade **\$22**

Seasonal Soup - Foraged and farm inspired daily creations **\$6 cup / \$8 bowl**

Farm Sink Salad - Local farm greens, tomato, pickled cucumber, radish, sumac spiced pumpkin seeds, cactus fruit balsamic vinaigrette **\$9**

Cartwright's Caesar - Farm greens, mesquite buttermilk croutons, Crow's Dairy Feta, tomatoes, lemon garlic vinaigrette **\$10**

MODERN CLASSICS

Bolognese - Sonoran wheat pasta, venison, bison, wild and local mushrooms, Crow's Dairy gotija **\$32 ★**

Pork Shoulder - 12 hour braise, cowboy beans, house bacon, molasses lacquer, roasted Arizona apples and wild onions **\$28**

SUSTAINABLE SEAFOOD

Haida Gwaii Salmon - Native steamed corns, Pima wheat berries, carrots, sweet corn aioli, salmon roe **\$32 ★**

Pacific Tuna - Ahi and Haidacore, avocado, yuzu, cactus fruits, cucumber salad, sushi rice **\$38 ★**

PRIME BEEF & GAME

6oz. / 12oz. Filet **\$38 / \$68 ★**

12oz. New York Strip - **\$40 ★**

16oz. Rib Eye - **\$42 ★**

Cartwright's Trio - 3oz. of venison, bison, prime beef **\$46 ★**

Sides

Mesquite flour and desert herb gnocchi **\$8**

Wild Arizona mushroom risotto **\$8**

Roasted chili and potato relleno **\$8**

Creamed pea tendrils with house bacon **\$6**

Local roasted baby carrots **\$6**

Wild/Cultivated mushrooms **\$10**

Accompaniments

Foraged Truffle Butter \$5 | Au Poivre \$5 | Wild Shrimp \$4 | Sumac Demi \$2 | Leek Fondue \$2