



CARTWRIGHT'S MODERN CUISINE



GLUTEN-FREE MENU

VEGAN OPTIONS

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 ★**
- Vegan Maki Roll** - Pickled carrot, cucumber, avocado, asparagus, red pepper, daikon sprouts **\$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

- 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, Crow's Dairy feta, tomatoes, lemon garlic vinaigrette **\$10**

MODERN CLASSICS

- Bolognese** - Rice penne 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**
- Vegan Garden** - Truffle and mushroom risotto, seasonal roasted squash, local pea tendrils **\$22**

SUSTAINABLE SEAFOOD

- Haida Gwaii Salmon** - Native steamed corn, carrots, sweet corn aioli **\$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

- 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**

Items which are "★" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.