

FALL / WINTER

ADOBE BAR GRILLE

EXECUTIVE CHEF
JACOB ELLIS

WELCOMING LOCALS & LEGENDS SINCE 1928

ALL DAY BREAKFAST

FRUIT & YOGURT PARFAIT *gf veg fresh berries / greek yogurt / honey / house-made granola*

IRISH OATMEAL *gf cinnamon / pecan / maple syrup / milk*

PASTRIES FROM THE PANTRY

LOX & BAGEL *salmon lox / tomato / red onion / caper / lemon herb cream cheese*

AVOCADO TOAST *veg artisan bread / smashed avocado / feta / heirloom tomato / arugula / balsamic drizzle*
add egg +2 / add lox +4*

BREAKFAST BURRITO* *scrambled eggs / manchego / chorizo / crispy potatoes with peppers & onions / salsa roja on the side*

HUEVOS RANCHEROS* *gf tostadas / black beans / pico de gallo / two fried eggs / salsa macha*

BUTTERMILK PANCAKES *stack of three / fresh berries / maple syrup*
choice of classic buttermilk, blueberry, chocolate chip or gf blue corn

DOUBLE EAGLE* *two eggs any style / choice of two fluffy pancakes or toast / crispy potatoes with peppers & onions*
choice of bacon, chicken sausage, or pork sausage

ADOBE OMELET* *gf tomatillo cheese / truffle / watercress / radish / fennel / crispy potatoes with peppers & onions*

EGG WHITE FRITTATA* *gf butternut squash / scallion / fresno chili / goat cheese / crispy potatoes with peppers & onions*

EGGS BENEDICT* *shaved ham or smoked salmon / poached eggs / english muffin / hollandaise / crispy potatoes with peppers & onions*

STARTERS

NACHOS *veg cheddar / pico de gallo / jalapeno / guacamole / queso / crema*
add chicken or ground beef+4

DIP TRIO *gf veg pimento cheese / salsa roja / guacamole / tortilla chips*

CHICKEN WINGS *choice of lemon pepper, buffalo or bbq / served with ranch dressing*

SLIDERS *nieman ranch beef / caramelized onion / bacon jam / boursin / pickle*

SOUP & SALADS

add to any salad chicken + / steak + / scottish salmon* + / shrimp +*

TORTILLA SOUP *chicken tinga / avocado / cilantro / tortilla strips*

HOUSE-MADE CHILI *nieman ranch beef / kidney beans / onion / cheese*

CAESAR *romaine / sourdough croutons / shaved parmesan*

LINKS COBB *gf spring mix / herb chicken / bacon / hardboiled egg / heirloom tomato / white cheddar / avocado / sunflower seeds / white balsamic vinaigrette*

BEET & GOAT CHEESE *gf veg local lettuce / heirloom beets / goat cheese / hazelnut / maple dijon vinaigrette*

FLATBREADS

gf available upon request

PEPPERONI *bianco dinapoli tomatoes / house-made crust / pepperoni / fontina / mozzarella / fresh herbs*

MARGHERITA *veg bianco dinapoli tomato sauce / house-made crust / mozzarella / tomato / basil / reggiano*

PEAR, BRIE & CARAMELIZED ONION *veg brie / caramelized onion / bartlett pear / arugula / fresh herbs*

SANDWICHES & HANDHELDS

choice of french fries / sweet potato fries / fruit / salad / coleslaw

PORK BELLY BLT *braised pork belly / arugula / tomato jam / black garlic aioli*

REUBEN *corned beef / swiss / thousand island / sauerkraut / marble rye*

ADOBE BURGER* *nieman ranch beef / lettuce / tomato / caramelized onion / white cheddar / umami sauce*

THE CLUBHOUSE *slow roasted turkey / applewood bacon / lettuce / tomato / swiss / dijonnaise*

HOT HONEY CHICKEN *hot honey glaze / cabbage slaw / pickles / gochujang aioli*

BILTMORE DOG (Hot Dog Hall of Fame - Inducted 2018) *vienna beef / giardiniera / onion / relish*

SONORAN DOG *bacon wrapped vienna beef / pinto beans / pico de gallo / cotija / mustard / jalapeno aioli*

LOCALLY SOURCED, THOUGHTFULLY CRAFTED.

We believe that great food starts with great ingredients. We're proud to partner with local purveyors who share our passion for quality and community.
Bianco DiNapoli / Chula Seafood / Duncan Farms / Hickman Family Farms / Sonoran Pasta Co.

gluten free - gf / vegetarian - veg / vegan - v

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten free.

DINNER MENU AVAILABLE AFTER 5PM