

FALL / WINTER

ADOBE BAR GRILLE

EXECUTIVE CHEF
JACOB ELLIS

WELCOMING LOCALS & LEGENDS SINCE 1928

STARTERS

- TUNA CRUDO* *gf* *ahi tuna / aji amarillo chile / chive oil / radish / pepita / cilantro*
- 🌿* KABOCHA SQUASH TART *veg* *pumpkin crisp / pepita / balsamic glaze / watercress / goat cheese*
- CHARCUTERIE BOARD *cured meats / artisanal cheeses / house pickles*
- SHRIMP COCKTAIL *gf* *black tiger shrimp / fresno chili cocktail sauce / lime / tajin rim*
- 🌿* CRISPY BRUSSELS SPROUTS *gf veg* *red chili glaze / goat cheese / pomegranate seeds*
- 🌿* CHARRED CARROT *gf veg* *caramelized rainbow carrots / pickled shallot / sultana glaze / labneh*
- DIP TRIO *gf veg* *pimento cheese / salsa roja / guacamole / tortilla chips*

SALADS *add to any salad chicken +6 / steak* +10 / scottish salmon* +12 / shrimp +12*

- AZ GARDEN *gf v* *local lettuce / shaved vegetables / sunflower seed / agave lime vinaigrette*
- THE WEDGE *gf* *iceberg / cherry tomato / bacon / pecan / blue cheese*
- 🌿* BEET & GOAT CHEESE *gf veg* *local lettuce / goat cheese / heirloom beets / hazelnut / maple dijon vinaigrette*
- CAESAR *romaine / sourdough croutons / shaved parmesan / caesar dressing*

ENTREES

- TRUFFLE CHICKEN *gf* *pan seared bone-in chicken breast / celery root purée / seasonal greens / jus*
- 🌿* SMOKED EGGPLANT *gf v* *seared eggplant / brussels sprouts / cilantro pepita relish / caramelized squash / adobo sauce*
- SCOTTISH SALMON* *gf* *pan seared scottish salmon / fondant turnips / forbidden rice / sauce suprême*
- SEARED SCALLOP *gf* *cold water scallops / mushroom risotto / herb cream / crispy spinach*
- BRAISED SHORT RIB *gf* *polenta / charred carrot / chive gremolata / jus*
- KOBE BURGER* *grilled kobe beef / brie / butterleaf lettuce / tomato / caramelized onion / truffle fries*
- PORK WELLINGTON* *iberica pork / puff pastry / wild mushroom / whipped potato / demi-glaze*
- 🌿* ADOBE FLAT IRON* *gf* *black bean sofrito / sauteed seasonal vegetables / mint-cilantro chimichurri*
- TAGLIATELLE POMODORO* *tagliatelle / pomodoro / spinach / garden herbs*
- BILTMORE BOLOGNESE* *bucatini / bolognese / bianco dinapoli tomatoes / grana padano*
- NY STEAK* *gf* *10oz center cut / confit heirloom tomato / hummus / chickpea fries / arugula pesto / balsamic glaze*
- FILET MIGNON* *gf* *8oz center cut / gingered spinach / scalloped potatoes / red wine syrup / house butter*

SIDES

- WHIPPED YUKON MASHED POTATOES *gf veg*
- CHARRED BROCCOLINI *gf v*
- WILD MUSHROOM RISOTTO *gf veg*
- TRUFFLE FRIES *gf v*
- GINGERED SPINACH *gf v*
- CRISPY FRENCH FRIES *gf v*
- 🌿* CRISPY BRUSSELS SPROUTS *veg*

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 / Hayden Flour Mills / Hickman Family Farms / Sonoran Pasta Co.

gluten free - *gf* / vegetarian - *veg* / vegan - *v* / seasonal - *🌿*

*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.