

WINTER

ADOBE BAR GRILLE

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 / blue cheese*
- BEET & GOAT CHEESE *gf veg* *local lettuce / goat cheese / heirloom beets / hazelnut / maple dijon vinaigrette*
- CAESAR *baby gem lettuce / white anchovy vinaigrette / grana padano / crispy garlic and caper breadcrumbs*

ENTREES

- TRUFFLE CHICKEN *gf* *pan seared bone-in chicken breast / celery root purée / seasonal greens / jus*
- SEARED SCALLOP *gf* *cold water scallops / mushroom risotto / herb cream / crispy spinach*
- SCOTTISH SALMON* *gf* *pan seared scottish salmon / fondant turnips / forbidden rice / sauce suprême*
- PASSILLA AND ANCHO BRAISED CHICKPEAS *v* *black bean empanada / cilantro / fire roasted tomato*
- TAGLIATELLE POMODORO* *tagliatelle / pomodoro / spinach / garden herbs*
- BRAISED OXTAIL AND SHORT RIB MEATBALLS *rigatoni / bianco dinapoli tomatoes / basil / grana padano*
- ORECCHIETTE PASTA *italian sausage / broccolini / chili flake / grana padano*
- LEMON PASTA *veg* *linguini / olive oil / grana padano*
- TOMAHAWK PORK CHOP* *gaucho gigante beans / nueskies bacon / parsley*
- BRAISED SHORT RIB *gf* *polenta / charred carrot / chive gremolata / jus*
- 14OZ PRIME RIBEYE STEAK* *gf* *frites / house peppercorn sauce*
- FILET MIGNON* *gf* *8oz center cut / gingered spinach / scalloped potatoes / red wine syrup / house butter*
- FLAT IRON* *gf* *black bean sofrito / sauteed seasonal vegetables / mint-cilantro chimichurri*
- ADOBE BURGER* *niman ranch beef / iceberg / tomato / red onion / white cheddar / "bogey sauce"*

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 friendly - 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 friendly items, our kitchen is not gluten free. 20% gratuity may be added to parties of 7 or more.