

SPRING

ADOBE BAR GRILLE

WELCOMING LOCALS & LEGENDS SINCE 1928

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

CAESAR *baby gem lettuce / white anchovy vinaigrette / grana padano / crispy garlic and caper breadcrumbs*

LINKS COBB *gf romaine lettuce / iceberg lettuce / avocado / diced chicken / hardboiled egg / bacon / white cheddar / heirloom tomato / red onion / avocado ranch dressing*

THE WEDGE *gf iceberg lettuce / cherry tomato / bacon / blue cheese*

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

ADOBE SALAD *veg black beans / avocado / corn / cilantro / radish / red onion / cotija / chipotle buttermilk dressing*

SHARED

NACHOS *veg cheddar / pico de gallo / jalapeño / guacamole / queso / crema
add chicken tinga, green chili pork or ground beef+4*

CHICKEN WINGS *choice of lemon pepper, buffalo or bbq / choice of ranch or blue cheese dressing*

SONORAN QUESADILLA *veg flour tortilla / caramelized asadero cheese / salsa / chile de arbol crema
add chicken tinga, green chili pork or ground beef+4*

SHRIMP COCKTAIL *gf black tiger shrimp / fresno chili cocktail sauce / lime / tajin rim*

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

BASKET OF TRUFFLE FRIES *gf v local frites street fries / truffle essence / ketchup*

HOT PAPPAS *veg shishito peppers / street fries / roasted jalapeño aioli / ancho seasoning*

HOUSEMADE CHILI *nieman ranch beef / kidney beans / onion / cheese*

HANDHELDS *choice of french fries / sweet potato fries / fruit / salad*

SLIDERS* *nieman ranch beef / caramelized onions / american cheese / "bogey sauce" / pickle*

GREEN PORK CHILI STREET TACOS* *cabbage / cilantro / red onion*

ADOBE BURGER* *nieman ranch beef / iceberg / tomato / red onion / white cheddar / "bogey sauce" / pickles*

REUBEN *ale-braised corned beef / swiss / 1000 island / caraway sauerkraut / marble rye*

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

FLATBREADS *gf available upon request +2*

PEPPERONI *bianco dinapoli tomatoes / house-fermented dough / pepperoni / mozzarella / basil*

MARGHERITA *veg bianco dinapoli tomatoes / house-fermented dough / mozzarella / tomato / basil*

SMOKED SALMON *crème fraiche / shaved red onion / chive*

WILD MUSHROOM *veg pesto / charred onions / olive oil / arugula*

MAINS

HATCH CHILI SPICED HALF CHICKEN *sweet potatoes / peppers / pimento mash / lemon chicken jus*

ACHIOTE GLAZED SALMON* *green zucchini mole / corn succotash / ancho oil*

BRASIED GAUJILLO AND ANCHO CHICKPEAS *v fresh masa mushroom empanada / cilantro / lime*

GRILLED PRIME RIBEYE* *mustard poblano demi sauce / pave potatoes / asparagus*

BRAISED OXTAIL AND SHORT RIB MEATBALL RIGATONI *bianco dinapoli tomatoes / basil / grana padano*

LEMON PASTA *veg linguini / olive oil / grana padano*

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.