

SPRING

# ADOBE BAR GRILLE

WELCOMING LOCALS & LEGENDS SINCE 1928

## BAR MENU

**CAESAR SALAD** *baby gem lettuce / white anchovy vinaigrette / grana padano / crispy garlic and caper bread crumbs*

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

**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** *shishito peppers / street fries / roasted jalapeño aioli / ancho seasoning*

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

## HANDHELDS

**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*

## HAPPY HOUR / DAILY 3-6 PM

### WELL COCKTAILS 10

#### WATER HAZARD

*deep eddy vodka / lemonade / blue powerade*

#### PRICKLY PEAR MARGARITAS

*lime / agave / salt rim*

#### JOHN DALY

*lemonade / iced tea / deep eddy lemon vodka*

#### NEGRONI

*mcqueen gin / campari / sweet vermouth / orange twist*

#### HIGHBALL FADE

*grants triple wood scotch / orange bitters / club soda*

#### PALOMA

*jose cuervo / grapefruit / lime / club soda*

### BEER 5

TAP HANDLES - 16OZ POURS

*coors draft / guinness draft / michelob ultra*

*kilt lifter / scottsdale blonde kolsch*

*shiner bock can / pacifico can*

*huss, ruby red pale ale / 12oz can*

*huss, it's a dry hop west coast ipa / 12oz can*

*mother road tower station / 12oz can*

### WINES BY THE GLASS 9

6OZ POUR

*Unshackled, Pinot Noir*

*House Red Sangria*

*Unshackled, Chardonnay*

*Decoy, Sauvignon Blanc*

*Willamette Valley, Riesling*

*La Marca, Prosecco*

*Klinker Brick, Cabernet Sauvignon*

*Scarpetta, Pinto Grigio*

### 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.