



soup & salads

SOUTHWESTERN MINISTRONE V	5.50
Vegetable broth, heirloom beans, corn & roasted poblano chilies	
TOMATO BISQUE	5.00
Basil, parmesan & crostini	
FARMERS MARKET V	7.50
Greens, radishes, cucumbers, cherry tomatoes, grated parmesan & a citrus vinaigrette	
with grilled chicken	10.50
with grilled salmon	12.50
with grilled flat iron steak	13.50
CLASSIC CAESAR	8.00
Hearts of romaine, shaved parmesan, herb croutons, cherry tomatoes & classic Caesar dressing	
BIG HIPPIE V	9.50
Mesclun greens, red quinoa, sunflower seeds, peppers, queso fresco & lemon vinaigrette	
MEDITERRANEAN	9.00
Field greens, crumbled feta, cucumbers, cherry tomatoes, olives, salami & balsamic vinaigrette	
PAPAGO V	7.50
Mesclun greens, avocado, cucumber, pico de gallo, roasted corn, queso fresco & tortilla strips	
BUFFALO CHICKEN	9.50
Mesclun greens, cherry tomatoes, cucumbers, red onion, bleu cheese crumbles topped with spicy buffalo chicken	
GREEK SALMON	12.50
Spinach, spiced walnuts, dried fruit, feta crumbles & balsamic vinaigrette	
SOUTHWEST CAESAR	8.50
Hearts of romaine, queso fresco, roasted corn, poblanos, cherry tomatoes & chipotle Caesar dressing	

hot sandwiches

All sandwiches served with shoestring potatoes

RBG-BLT	9.50
12 grain, Nuskie apple smoked bacon, roasted tomatoes, greens, fried egg & truffle aioli	
SALMON FOCCACIA	12.50
Grilled salmon, caramelized onions, greens & honey mustard dressing	
PULLED PORK	9.00
Pretzel bun, barbecued pork, aged cheddar, crispy onions & avocado	
MONTE CRISTO	9.00
French toast sandwich with ham, swiss & a sunny side egg Maple crème	
SPICY CHICKEN	9.50
Golden chicken tossed in our buffalo sauce, swiss cheese, lettuce, roasted tomato & a side of bleu cheese dipping sauce	
GRILLED VEGETABLE SANDWICH V	8.50
Zucchini, squash, tomatoes, roasted peppers, mozzarella, spinach & tofu pesto on toasted foccacia	
BBQ CHICKEN CLUB	9.50
Grilled BBQ chicken with sharp cheddar, bacon, baby greens & tomatoes	

cold sandwiches

All cold sandwiches served with potato chips

RBG CLUB	9.00
Smoked turkey, bacon, pepper jack, cheese & avocado aioli	
TUNA AND GRAPES	8.50
Pita pocket with curried tuna salad, celery & grapes	
CAPRESSE V	8.00
Fresh mozzarella, tomatoes, arugula, E.V.O.O. & balsamic	
MUFFULETTA	9.00
Genoa salami, ham, provolone, olive spread & gardenia	
HAM & PINEAPPLE	9.00
Croissant, hardwood smoked ham, grilled pineapple, aged cheddar & avocado aioli	

burgers

All sandwiches served with shoestring potatoes

CHEESEBURGER	9.50
Black Angus beef, pretzel bun, cheddar, lettuce, tomato & pickle	
WESTERN BURGER	10.50
Black Angus beef, pretzel bun, chorizo & potato hash, pico de gallo & avocado aioli	
TURKEY BURGER	9.50
All natural turkey white meat, pretzel bun, provolone, lettuce, tomato, & sundried tomato aioli	
PATTY MELT	9.50
Black Angus beef, swiss, aged cheddar & caramelized onions on marble rye	
BLACK BEAN V	9.00
Black bean patty topped with melted pepper jack cheese, avocado & lime- tomato cabbage	

this & that

FISH TACOS	11.50
Corn tortillas, seared fish fillet, vegetable slaw, guacamole, queso fresco, & salsa roja	
CRISPY CALAMARI & SHRIMP	12.50
Zucchini, bell peppers & sundried tomato aioli	
SAUSAGE & TOMATO FLATBREAD	10.00
Fennel sausage, tomato sauce, fresh mozzarella & roasted garlic	
SPINACH & SHRIMP FLATBREAD	10.00
bay shrimp, spinach, mozzarella, parmesan crema & chili flakes	
PORK & CHORIZO TACOS	10.00
Pork carnitas, chorizo, pico de gallo, queso fresco & salsa roja	

side dishes

TRUFFLE TATER TOTS V	4.50
Garlic & truffle oil	
HEIRLOOM BEANS & GREENS V	4.50
Parmesan cheese	
SMALL GREEN SALAD V	4.50
Tomato, cucumber, radishes & parmesan cheese	

*Consuming raw or undercooked meats or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

V = VEGETARIAN



dessert

RASPBERRY SORBET & BERRIES V Lime zested berries	4.50
PRICKLY PEAR FLAN Prickly pear custard w/ caramel	7.00
TRES LECHES CAKE & ROMPOPE Vanilla pound cake soaked in a three milk sauce & rompope ice cream	7.00
CHOCOLATE SOUFFLE CAKE Vanilla & chocolate ice cream	8.50
KAHLUA CHEESECAKE Kahlua flavored cheesecake & Ibarra chocolate sauce	7.50

coffee, tea & soft drinks

SELECTION OF RISHI HOT TEAS	3.50
TODAY'S RISHI ICE TEA	2.00
LAVAZZA COFFEE OR DECAFFEINATED	2.50
HOT CHOCOLATE	2.50
COCA COLA PRODUCTS	2.00

draught beer

11AM-4PM

KILT LIFTER (Arizona)	5.00
STELLA ARTOIS (Belgium)	5.00
HOPSHOCK SEASONAL (Arizona)	5.00
SUNBRU (Arizona)	5.00
BLUE MOON (Colorado)	5.00

bottle beer

WIDMER (Oregon)	5.00
Budweiser / BUD LIGHT (16 ounce)	5.00
Heineken / AMSTEL LIGHT (Holland)	5.00
SAM ADAMS (Boston)	5.00
SIERRA NEVADA (USA)	5.00
CORONA (Mexico)	5.00
Dos Equis Lager (Mexico)	5.00

cocktails

SEDONA RED ROCK Stoli Strawberry, Limoncello, fresh strawberries, basil leaves, and lemonade	10.00
ULTIMATE MARGARITA Patron Silver tequila, fresh squeezed lime juice & simple syrup	10.00
PERFECT BLOODY MARY Skyy vodka, tomato juice, horseradish & spice	7.95
COSMOPOLITAN Skyy vodka, Cointreau, lime & cranberry juice	8.95
MARTINI vodka or gin, dry vermouth & olives	8.95
MOJITO Bacardi light rum, simple syrup, lime & mint	7.95

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