

this & that

TAPENADE & ARTISAN BREAD extra virgin olive oil, roasted pepper & olive tapenade single portion	4.50 2.50
CRAB CAKE DUO arugula, frisee, roasted peppers, cherry tomatoes & tarragon aioli	14.50
BAKED ARTICHOKE & 4 CHEESE DIP tallegio, ricotta, mascarpone, parmigiano & olive oil crackers	9.50
PORK & CHORIZO TACO pork carnitas, chorizo sausage, pico de gallo, queso fresco & salsa roja	11.50
SPICY CHICKEN LOLIPOPS celery, carrots & blue cheese	12.00
SAUSAGE & TOMATO FLATBREAD fennel sausage, tomato sauce, fresh mozzarella & roasted garlic	11.00
MUSHROOM & RICOTTA FLATBREAD beech mushrooms, roasted peppers, farm egg & herbs	12.00
PULLED PORK SLIDERS barbecued pork, brioche, aged cheddar, crispy onions & avocado	10.50
CRISPY CALAMARI & SHRIMP zucchini, bell peppers & sundried tomato dressing	12.50

soup & salad

SOUTHWESTERN MINESTRONE vegetable broth, heirloom beans, corn & roasted poblano chile	6.50
TOMATO BISQUE basil, parmesan & crostini	6.50
FARMERS MARKET greens, radishes, cucumbers, cherry tomatoes, grated parmesan & vinaigrette	7.50
with grilled chicken	12.50
with grilled salmon	14.50
with grilled flat iron steak	16.50
CLASSIC CAESAR hearts of romaine, shaved parmesan, herb croutons, cherry tomatoes & classic Caesar dressing	8.00
BIG HIPPIE mesclun greens, quinoa, sunflower seeds, peppers, queso fresco & lemon vinaigrette	11.50
GREEK SALMON arugula, frisee, spiced walnuts, dried fruit, feta crumble & yogurt vinaigrette	14.50

burgers & sandwiches

CHEESEBURGER Black Angus beef, pretzel bun, cheddar, lettuce, tomato & pickle	12.00
WESTERN BURGER Black Angus beef, pretzel bun, chorizo & red potato hash, pico de gallo & avocado aioli	13.50
GRILLED VEGETABLE SANDWICH zucchini, squash, tomatoes, roasted peppers, mozzarella, frisee & kale-tofu pesto	10.50
RBG-BLT 12 grain toast, Nuskie apple smoked bacon, roasted tomatoes, greens & fried egg & truffle aioli	11.50
SALMON & FOCCACIA grilled salmon, caramelized onions, greens, honey mustard dressing	12.50
OPEN FACED FLAT IRON cibatta bread, grilled flat iron steak, horseradish potatoes, greens & crispy onions	14.50

local favorites

FISH TACOS corn tortillas, seared fish fillet, guacamole, vegetable slaw, queso fresco & salsa roja	15.50
BLACK ANGUS SHORT RIBS 6 hour braised with potato & chorizo cake	25.00
MESQUITE SALMON heirloom beans, rainbow chard & crispy bacon	23.00
NEW YORK STRIP LOIN aromatic butter & truffle tater tots	27.00
HERB ROASTED CHICKEN half free ranged chicken, roasted vegetables, wilted greens & chicken gravy	23.00
FUSILLI PASTA minted lamb bolognese, sundried tomato & parmesan fondue	17.00
LOBSTER RAVIOLI lobster butter, bay shrimp, zucchini & tarragon	19.50

side dishes

TRUFFLE TATER TOTS garlic & truffle	4.50
HEIRLOOM BEANS AND GREENS parmesan cheese	4.50
ROASTED VEGETABLES rosemary & thyme	4.50
SMALL GREEN SALAD tomato, cucumber, radishes & parmesan cheese	4.50

childrens menu

RBG KIDS BURGER with fries	7.00
CHICKEN TENDERS with tots	6.00
MAC AND CHEESE	5.00
GRILLED CHEESE AND TOMATO SOUP	5.00
CHICKEN TACO with heirloom beans	6.00

dessert

RASPBERRY SORBET & BERRIES lime zested berries	4.50
KAHLUA FLAN Kahlua flavored custard w caramel	7.00
TRES LECHES CAKE & ROMPOPE vanilla pound cake soaked in three milk sauce & rompope ice cream	7.00
CHOCOLATE SOUFFLE CAKE vanilla & chocolate ice cream	8.50
DOUGHNUT HOLES fried pastries, powder sugar & chocolate sauce	7.50

coffee, tea & soft drinks

SELECTION OF RISHI TEAS	3.50
TODAY'S RISHI ICE TEA	3.00
LAVAZZA COFFEE OR DECAFFEINATED	3.25
HOT CHOCOLATE	2.50
COCA COLA PRODUCTS	3.00

draught beer

KILT LIFTER (Arizona)	6.00
STELLA ARTOIS (Belgium)	5.50
LOCAL SEASONAL (Arizona)	5.50
SUNBRU (Arizona)	5.50
BLUE MOON (Colorado)	5.50

bottle beer

WIDMER (Oregon)	5.50
BUDWEISER / BUD LIGHT (Missouri)	5.50
HEINEKEN / AMSTEL LIGHT (Holland)	5.50
SAM ADAMS (Boston)	5.50
SIERRA NEVADA (California)	5.50
CORONA (Mexico)	5.50
DOS EQUIS LAGER (Mexico)	5.50

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
NEGRONI Campari, gin, sweet vermouth & orange	7.95
MARTINI vodka or gin, dry vermouth & olives	8.95
MOJITO Bacardi light rum, simple syrup, lime & mint	7.95

whites

	glass	bottle
PINOT GRIGIO delle VENEZIE, STELLA, 2010, (UMBRIA) clean and stylish, vibrant on the palate with fruit aromas of pears and citrus, balanced yet zesty acidity.	7.00	26.00
SAUVIGNON BLANC, YEALANDS, 2010, (MARLBOROUGH, N.Z) straw yellow in color with a greenish hue, guava and fresh grass aromas with fresh herbs balanced by ripe passion fruit and grapefruit with a racy acidity and mineral finish.	8.50	30.00
MOSCATO, MENAGE A TROIS, 2010, (CALIFORNIA) sails nicely on the palate with apples, peaches and flower; fresh and lively in the finish.	8.00	28.00
RIESLING, CLEAN SLATE, 2010, (MOSEL, GERMANY) ripe peach flavor, lime notes and an element of mineral imparted from the slate soil.	7.75	27.50
CHARDONNAY, TILIA, 2011, (MENDOZA, ARGENTINA) fresh aromatic profile of ripe citrus fruit, layers of floral notes and a touch of vanilla. Clean and crisp with pear, apple and a touch of grapefruit along with sweet spice.	8.50	32.00
CHARDONNAY, FLORA SPRINGS, 2010, (NAPA VALLEY, CALIFORNIA) explodes with ripe apple, pear and white peaches, followed by crisp grapefruit with hints of jasmine.	12.00	39.00

sparkling wine

	glass	bottle
PROSECCO, BRUT, ZARDETTO, NV. (Veneto, Italy) exuberant, extroverted wine that is full of flowers, pears and spices. Delivers much pleasure	8.25	34.00

reds

	glass	bottle
MERLOT, FLYING FISH, 2011. (WASHINGTON STATE) concentrated mocha, vanilla and blueberry aromas along with a very deep purple hue, a hint of oak and a lingering finish.	8.50	32.00
SHIRAZ, 2 UP, 2010, (SOUTH AUSTRALIA) deep crimson in color with blackberry and soft vanilla aromas, ripe dark berries on the palate followed by soft tannins.	8.00	28.00
PINOT NOIR, LEYDA, 2010, (SAN ANTONIO, CHILE) bright and intense, the fruit-driven bouquet boasts plum, cherry and soft smokiness. Fresh on the palate with cherry fruit, spices and soft, sweet tannins.	8.50	32.00
MALBEC "VISTA FLORES" CATENA, 2010, (MENDOZA, ARGENTINA) dark violet color, rich and explosive with dark fruit intermingled with delicate floral notes and a touch of anise. The mouthful is ripe and juicy with black cherry and raspberry flavors layered with notes of spice cake and a touch of tobacco.	8.50	32.00
CABERNET SAUVIGNON, CATENA, 2010, (MENDOZA, ARGENTINA) aromas of red fruit, sweet spice and a touch of fresh mint. Full and soft with layers of red currant and hints of clove and pepper.	9.00	34.00
CABERNET SAUVIGNON, "815" JOEL GOTT, 2011, (CALIFORNIA) ripe with blueberry, cherry soda and dark cherry, soft ripe tannins and a balanced long velvety finish.	12.00	39.00

liquors

VODKA/GIN	
ABSOLUT	7.25
ABSOLUT MANDARIN	7.25
KETEL ONE	8.95
SKYY	7.00
STOLICHNAYA	7.50
BEEFEATER	7.25
BOMBAY SAPPHIRE	8.95
TANQUERAY	8.95
RUM/TEQUILA	
SAUZA GOLD	8.00
JOSE CUERVO	7.50
PATRON SILVER	9.00
PATRON ANEJO	9.00
BACARDI SILVER	7.25
CAPTAIN MORGAN	7.95
MEYERS ORIGINAL DARK	7.95
BOURBON/SCOTCH/BLENDS	
JACK DANIELS	7.95
SOUTHERN COMFORT	7.25
KNOB CREEK	8.95
CUTTY SARK	8.95
GLENFIDDICH 12 YEAR	8.95
CHIVAS REGAL	8.95
CORDIALS	
CAMPARI	8.25
BAILEY'S IRISH CREAM	8.00
COINTREAU	8.25
DRAMBUIE	8.00
TIA MARIA	8.25