

Thursdays Under the Stars

SMALL PLATES

GUACAMOLE - *flash fried corn and flour tortillas, and house made chiltepin salsa* 9

SHRIMP FLAUTAS - *rock shrimp and scallions wrapped in a flour tortilla, flash fried and finished with crispy wonton, spicy chipotle tomatillo sauce, and candied ginger aioli* 12

BACON & BLEU POPPERS - *bacon wrapped jalapeño peppers stuffed with creamy bleu cheese served with cool strawberry salsa* 10

CHORIZO SOMBREROS - *jumbo mushrooms stuffed with chorizo and poblano chiles finished with smokey tomatillo cream and asadero cotija cheese brûlée* 9

TAQUITOS - *crispy shredded tequila chicken taquitos with guacamole, cotija cheese and baja sauce* 9

DINNER FEATURES

GRILLED CHICKEN & CHEESE STUFFED CHILE RELLENO - *poblano chile stuffed with achiote grilled chicken, asadero cheese, and roasted corn served over a hatch green chile and cotija cheese polenta cake with chipotle ancho chile spiked tomatillo sauce, charro black beans, pico de gallo, and cilantro lime crema* 18

SUNSET STEAK - *charbroiled 12 oz choice N.Y. steak served with tomato basil tower, tumbleweed onions, and hatch green chile and cotija cheese polenta cake* 28

ENCHILADAS DE VEGETALES - *seared tofu, squash, roasted onions, peppers, mushrooms, and sonoran white wheat berries rolled in corn tortillas, with asadero cheese, red chile sauce, avocado, sweet dried corn, cilantro crema, and charro black beans* 17

*Undercooked eggs, meats & fish may increase risk of food borne illness
20% gratuity will be added to all parties of six or more*

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SALADS & SANDWICHES

TOHONO TOPOPO SALAD - crispy tortilla basket with black bean purée, crisp mixed greens, avocado, cherry tomatoes, poblano chiles, english cucumber, grilled green onion, sour cream and cilantro vinaigrette; with choice of carne asada, grilled chicken or silken tofu **16**

CHUL CHEF SALAD - crisp greens, topped with grilled chicken (or substitute silken tofu), pecan smoked bacon, cheddar and swiss cheese, tomatoes, shaved onions, boiled egg, avocado, and herb croutons with choice of dressing **15**

WOK CHOP SALMON SALAD - wok charred salmon filet, iceberg lettuce, napa cabbage, carrots, snow peas, bell pepper, radish sprouts, mandarin oranges, sesame seeds, wonton chards, and miso orange vinaigrette **16**

TRES ENSALADAS - caper dill tuna salad, chicken salad with tart dried cherries and prickly pear dressing and classic egg salad presented on butter leaf lettuce with a buttery croissant **15**

CROISSANT - served with choice of french fries, potato salad, fresh fruit or please add 1.5 for sweet potato fries; choice of caper dill tuna salad, chicken salad with tart dried cherries and prickly pear dressing, or classic egg salad with lettuce, tomato, and onion **14.5**

HALF CROISSANT SANDWICH - with choice of soup or bistro salad **13.5**

THE GRILL

Served with choice of french fries, potato salad, fresh fruit or please add 1.5 for sweet potato fries
Angus Beef Burger or Vegan Split Pea & Brown Rice Burger with lettuce, tomato, onion, and pickle

CLASSIC - choice of cheddar, bleu, havarti or american cheese; with lettuce, tomato, onion, and pickle **14**

CHUL - pecan smoked bacon, sharp cheddar cheese, tumbleweed onions, chul sauce, lettuce, tomato, onion, and pickle **16**

CHICKEN CLUB PANINI - focaccia, grilled chicken, pecan smoked bacon, avocado, vine ripe tomato, and basil aioli **16**

GARDEN PANINI - sourdough, havarti cheese, fire roasted portobello mushroom, red peppers, bermuda onion, spinach, vine ripe tomato, and garlic balsamic aioli **15**

SPECIALTIES

TOHONO CHUL QUESADILLA - crispy flour tortilla stuffed with cheddar and jack cheese, fire-roasted poblano chiles, and your choice of grilled chicken or carne asada; served with charro black beans, sour cream and our signature chiltepin salsa **14**

TRES LOCOS TACOS - one each: carne asada, grilled chicken, and beer battered haddock with a trio of chef's paints, queso cotija, sun dried sweet corn, chopped cabbage, limes, chiltepin salsa and charro black beans. Choice of corn or flour tortillas **15**

QUICHE OF THE MOMENT - baked in a buttery house-made pie crust and served with choice of seasonal fresh fruit and berries or bistro salad **14.5**

SPLIT PLATE CHARGE - item is served on two plates with choice of side on each plate **5**

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Garden Bistro Bar

Domestic Beer 4

Coors Light, Miller Light, MGD, Clausthaler Non-Alcoholic

Import & Craft Beer 5

Dos Equis Amber & Lager, Blue Moon, Fat Tire & Seasonal Selection

Wine by the Glass 6.5

*Robert Mondavi Woodbridge Cabernet,
Pinot Noir, White Zinfandel
Chardonnay & Pinot Grigio*

Robert Mondavi Woodbridge - 750 ml bottle 24

J. Roget Champagne-Split 7

Traditional Mojito 8

Traditional mojito with Cruzan rum, simple syrup, fresh garden mint, lime & soda water

Prickly Pear Margarita 8

Sauza tequila, prickly pear syrup, fresh lime & lemon juice served over ice with a salted rim

Prickly Pear Mimosa 8

Fresh orchard orange juice, prickly pear syrup & J. Roget sparkling wine

Bloody Mary or Bloody Maria 8

Premium vodka or tequila with house-made bloody mary mix, served with a salted rim

Beam Old Fashioned 8

Served over ice

Cosmopolitan 7

Stolichnaya Vodka, cranberry juice & triple sec

Prickly Pear Punch 7

Vodka, peach schnapps & prickly pear lemonade topped with pineapple juice

Tohono Island Tea 8

Vodka, gin, rum & triple sec with fresh brewed Maya tea

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