



Appetizers

“Z Bar Cattle Co.” Sirloin Steak Skewer

Navajo Fry Bread/Mixed Greens/Red Onion/Cucumber/Charred Tomato/
Fennel & Preserved Meyer Lemon/ Harissa/Achiote Vinaigrette

17

Oyster Nachos

Cornmeal Fried Oysters/Cracker Garlic Aioli/Habanero Salsa/Cotija Cheese

15

Shrimp Campechana

Gulf Shrimp/Spicy Cucumber Cocktail/Tostones/Avocado/

Cilantro

15

Trost Salad

Baby Lettuce Mix/Toasted Pecans/Celery/Red Onion/Six Minute Egg/

Bacon/Honey Mustard Vinaigrette/Peas/Corn/Tomato

12

Southwest Romaine & Kale Caesar Salad

Romaine Lettuce/Lacinato Kale/Chipotle Caesar Dressing/Tortilla strips/Avocado/Tomato/
Parmigiano Reggiano

13

12 Gage Garden Salad

Baby Lettuce Mix/Radishes/Red Onions/Carrots/Cucumber/Tomatoes/Toasted Pumpkin
Seeds/Cotija Cheese

7

Chef's Soup Du Jour

11

Add Sugar Cured Quail 7 Add Grilled Chicken 6

Add Grilled Shrimp 9

20% GRATIUTY WILL BE ADDED TO PARTIES OF 6 OR MORE

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORN ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED



Entrees

"44 Farms" Ribeye

Potato Cake/Broccolini/Foie Gras & Leek Butter/

Green Peppercorn Sauce

49

Beef Tenderloin Filet

Roasted Yukon Golden Potato/Baby Carrots/Wild Mushrooms/

Brussel Sprout/Parmesan/Bordelaise Sauce/12 Gage Butter

45

Smoked Bison Strip Loin

Coffee & Cocoa Rub/Patatas Bravas/Charred Tomato & Morita Salsa Brava/

Grilled Knob Onion

45

Yellow Fin Tuna

Fried Plantains/Bok Choi/Carrots/Red Bell Pepper

Snow Peas/Pineapple & Lemon Grass Mojo

35

Roasted Half Chicken

Goat Cheese & Herb Grits/Brussel Sprouts/

Chicken Broth & Butter Jus

27

Beet Tournedo

Yukon Gold Potato/Lacinato Kale/Peral Onions/

Charred Root Vegetable Demi

23

\$5 SPLIT PLATE FEE

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