### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread and Spread</td>
<td>$10</td>
<td>Rustic Baguette, House-Made Spreads</td>
</tr>
<tr>
<td>Date Bruschetta</td>
<td>$14</td>
<td>Date Jam, Goat Cheese, Candied Pecans, Micro Greens</td>
</tr>
<tr>
<td>Crispy Cauliflower</td>
<td>$16</td>
<td>Spiced Honey, Candied Jalapenos, Candied Pecans, Radish</td>
</tr>
<tr>
<td>Calamari Fritto</td>
<td>$16</td>
<td>Green Harissa, Smoked Paprika Aioli, Grilled Lemon</td>
</tr>
<tr>
<td>Yucatan Shrimp Cocktail</td>
<td>$18</td>
<td>Heirloom Tomatoes, Avocado, Radish, Cilantro, Bloody Mary Broth, Crispy Tortilla Chips</td>
</tr>
<tr>
<td>Marinated Ahi, Avocado, Sweet Soy, Ginger Aioli</td>
<td>$19</td>
<td>Fresno Chile, Furikake, Crispy Won Tons</td>
</tr>
<tr>
<td>Charcuterie Board</td>
<td>$24</td>
<td>Chefs Choice of Four Cheese, Three Meats Accouterments</td>
</tr>
</tbody>
</table>

### From the Garden

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ratatouille Cannelloni</td>
<td>$20</td>
<td>Whipped Ricotta, Ratatouille, Roasted Bell Pepper Marinara, Micro Basil</td>
</tr>
<tr>
<td>Wild Mushroom Flatbread</td>
<td>$22</td>
<td>Basil Pesto, Gruyere, Pine Nuts, Truffle Oil, Arugula, Black Truffles</td>
</tr>
</tbody>
</table>

### From the Land

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Breast</td>
<td>$22</td>
<td>Roasted Fingerling Potatoes, Wild Mushrooms, Tarragon Buere Blanc</td>
</tr>
<tr>
<td>Steak Pomme Frites</td>
<td>$28</td>
<td>8oz Skirt Steak, Rustic Fries, Chimichurri</td>
</tr>
<tr>
<td>Pork Chop Al Pastor</td>
<td>$42</td>
<td>16oz Karabuto Pork Chop, Masa Corn Cake, Pineapple Pepper Salsa, Tajin Pineapple Broth</td>
</tr>
<tr>
<td>8 Oz Prime Beef Tenderloin</td>
<td>$56</td>
<td>Jalapeno Au Gratin Potato, Grilled Asparagus, Cheviron Sauce</td>
</tr>
<tr>
<td>20 Oz Prime Rib Eye</td>
<td>$64</td>
<td>Garlic Mash Potatoes, Wild Mushrooms, Smoked Shallot Butter</td>
</tr>
</tbody>
</table>

### Soup & Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup of the Day</td>
<td>$6/8</td>
<td>Romaine, Ciabatta Croutons, Parmesan Cheese, House-Made Caesar Dressing</td>
</tr>
<tr>
<td>Iceberg Wedge</td>
<td>$12</td>
<td>Smoked Bacon, Point Reyes Blue Cheese, Heirloom Tomatoes, Cherkins, Crispy Onions, House-Made Buttermilk Ranch</td>
</tr>
<tr>
<td>Spring Salad</td>
<td>$12</td>
<td>Mixed Greens, Strawberries, Sumac Pitschios, Goat Cheese, Spiced Honey, House-Made Champagne Vinaigrette</td>
</tr>
<tr>
<td>Roasted Beet Salad</td>
<td>$12</td>
<td>Roasted Beets, Pecan Crusted Goat Cheese, Arugula, Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Lobster Bisque</td>
<td>$16</td>
<td>Garlic Poached Lobster, Cognac Creme, Chives</td>
</tr>
</tbody>
</table>

### From the Sea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penne Jambalaya</td>
<td>$28</td>
<td>Tiger Shrimp, Smoked Bacon, Penne Pasta, Blisted Tomatoes, Old Bay Guerier Blanc</td>
</tr>
<tr>
<td>Miso Honey Glazed Salmon</td>
<td>$36</td>
<td>Pad Thai Brussels Sprouts, Peanuts, Bean Sprouts, Fresh Herbs</td>
</tr>
<tr>
<td>Creole Scallop</td>
<td>$42</td>
<td>Andouille Sausage, Charred Corn, Bell Pepper Rice Pilaf, Crispy Potato, Micro Greens</td>
</tr>
</tbody>
</table>

### The Beet

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Kale Salad</td>
<td>$16</td>
<td>Baby Kale, Dates, Cranberries, Blueberries, Quinoa, Hemp Seed, Almonds, Apple, Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Smoked Mushroom Sandwich</td>
<td>$16</td>
<td>BBQ Sauce Glazed Mushrooms, Vinegar Slaw, Pickles Pickled Red Onion, Ciabatta Bun</td>
</tr>
<tr>
<td>Al Pastor Tacos</td>
<td>$16</td>
<td>Plant Fane Soy Protein, Achiote, Pineapple Salsa, Cilantro, Roasted Salsa, Lime, Tortillas</td>
</tr>
</tbody>
</table>

*All menu items are subject to change due to seasonal availability. The menu is subject to change without notice. We reserve the right to make changes to our menu in order to accommodate our seasonally available ingredients. All prices include tax. Group discounts and specials are available upon request. We do not allow outside alcohol or food. We reserve the right to decline service to anyone who is not safe for or expresses any particular food allergies or sensitive dietary requirements. ©Cotogazarecipe. All rights reserved. 480-019-15*
WINES BY THE GLASS

SPARKLING
Poema, ‘Brut’, Cava, ESP $8
Beau Joie, ‘Brut’, Champagne, FR $25
Beau Joie, ‘Rosé’, Champagne, FR $25

ROSE
Chateau de Berne, Provence, FR $8

CHARDONNAY
Mer Soleil, Central Coast, CA $14
Tre Terre, Russian River Valley, CA $15
Rombauer, Napa Valley, CA $22
Jordan, Sonoma, CA $30

SAUVIGNON BLANC
Craggy Range, Marlborough, NZ $13
Cakebread, Napa Valley, CA $20

OTHER WHITES
Conundrum, White Blend, CA $12
Kung Fu Girl, Riesling, Washington $12
King Estate, Pinot Gris, Oregon $16

PINOT NOIR
Ferrari-Carano, Sonoma Valley, CA $13
Resonance, Willamette Valley, OR $20

CABERNET SAUVIGNON
Wines of Substance, Washington $12
Daou, Paso Robles, CA $14
Justin, Paso Robles, CA $16
Austin Hope, Paso Robles, CA $24
Jordan, Sonoma, CA $60

MERLOT
Velvet Devil Merlot, Washington $13

OTHER REDS
Conundrum, Red Blend, CA $10
Ruta 22 Malbec, Mendoza, AR $12
Seghesio ‘Old Vine’ Zinfandel, CA $15
Harvey & Harlitt, Paso Robles, CA $24
Prisoner Red Blend, Napa Valley, CA $28

COCKTAILS

BY PAR, THE BEST DRINK | $13
Woodford Reserve Bourbon, Bitterman’s Tepache
Simple Syrup, Orange Bitters

TEE TIME | $13
Tito’s Vodka, Iced Tea, Peach Syrup

TRANSFUSION | $13
Tito’s Vodka, Grape Juice
Fresh Lime Juice, Sierra Mist

TROPICAL SWEET SMOKE | $13
Jose Cuervo Trad Blanco, Coïntreau
Fresh Lime Juice, Chipotle Pineapple Syrup

COCONUT GROVE | $13
1800 Coconut Tequila, Honey Water
Fresh Lemon Juice, Peach Green Tea

LAVENDER DREAMS | $13
Tito’s Vodka, Lavender Syrup
Poema Cava, Fresh Lemon Juice

GREEN GODDESS | $13
Hendrick’s Lunar Gin, Carpano Bianco
Fresh Lime Juice, Arugula, Simple Syrup

BUMBU BABALU | $13
Bumbu Rum, Fresh Lime Juice
Maple Syrup, Ginger Beer

PARADISE CITY | $13
Bacardi Silver Rum, Chinola Passion Fruit Liqueur
Hibiscus Syrup, Fresh Lime Juice, Fresh Mint

KENTUCKY THAI UP | $13
Buffalo Trace Bourbon, Gillard Uchi-Li Syrup
Gillard Ginger Syrup, Orgeat, Orange Bitters

BREWS
bottle - domestic | $7
bottle - craft or import | $8
bottle - non-alcoholic (heineken zero) | $5
draft - domestic (22oz) | $8
draft - craft or import (22oz) | $9

NON-ALCOHOLIC
pepsi, diet pepsi, sierra mist, lemonade
gingerale, root beer, ice tea | $2
coffee, decaf, assorted tea | $3
press pot coffee | $10
hawaiian volcanic water (777ml bottle)
still or sparkling | $7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage prices are subject to an automatic 20% Service Charge, a portion of which may be designated by the Club to certain food and beverage service employees. The Service Charge is not to be added to your bill. Please refer your server if you are aware of any dietary restrictions or allergies. ©2022 CÓTE DE CAZA, LLC. All rights reserved. 6/2022 COTD 9565.