

SOUPS & SALADS

Vegetarian Soup of the Week or Soup of the Day Cup \$4 Bowl \$5

Ventana Bleu Salad - \$14/\$8

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing.
Chicken - \$3 or Salmon - \$5

Spinach, Avocado & Grapefruit Salad - \$12/\$7

Baby spinach, grapefruit segments, avocado, strawberries, toasted pine nuts, goat cheese, raspberry white balsamic vinaigrette.
Chicken - \$3 or Salmon - \$5

Trio of Salads - \$12/\$8

House salad, chicken, egg, tuna salad served in served in artichoke bottoms.

***Traditional Cobb Salad - \$14/\$8**

Romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing.

Cashew Chicken Salad - \$13/\$8

Romaine lettuce, sesame crusted chicken, mandarin orange segments, red pepper, scallions, cashews, chow mein noodles, won ton cup, soy ginger vinaigrette.



THE LODGE AT VENTANA CANYON LUNCH

STARTERS

***Spiced Chicken Wings - \$14**

Twelve breaded chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing).

***Shrimp Cocktail - \$14**

Five jumbo shrimp, classic cocktail sauce, lemon.

Quesadilla - \$10

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream. Chicken - \$12 or Beef - \$13

Nachos - \$10

Tri color tortilla chips, cheese blend, pickled jalapenos, poblano beans, pico de gallo, guacamole & sour cream. Chicken - \$12 or Shredded Beef - \$15

Trio Sampler - \$9

Battered pickles, mozzarella sticks, crispy zucchini fries (ranch dressing, marinara sauce).

SANDWICHES & SUCH

Served with one of the following: French Fries, Sweet Potato Fries, Cole Slaw, Fruit, Cottage Cheese, Salad, Caesar Salad or Chips

***Gyro Sandwich - \$12/\$7**

Spiced beef slices, red onion, tomato, lettuce, tzatziki yogurt sauce, Greek pita.

Falafel Southwest Wrap - \$12/\$8

House made vegetarian falafel, red onion, tomato, lettuce, cucumber, chipotle ranch, flour tortilla.

Fish N' Chips - \$14/\$9

Beer battered market fish, french fries, cole slaw, tartar sauce.

***Ventana Burger - \$13**

8oz harris ranch beef patty, bacon, fried onions, fried poblano, avocado, bbq sauce, pepper jack, smoked cheddar.

***House Burger - \$10**

8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side.

Tuna Melt - \$12

Albacore tuna, tomato, avocado, cheddar cheese, rye bread.

Italian Beef Sandwich - \$12

Roast beef au jus, grilled sweet peppers, onions, provolone cheese, giardiniera, Italian roll.

***Salmon BLT - \$14/\$9**

Seared salmon, bacon, lettuce, tomato, ciabatta, lemon chive aioli.

Chicken Sandwich - \$12

Grilled chicken, bacon, cheddar cheese, guacamole, tomato, bbq aioli, parmesan crusted ciabatta.

Reuben Sandwich - \$12/\$7

Corned beef, thousand island dressing, sauerkraut, swiss cheese, grilled rye bread.

Croissant Club Sandwich- \$12/\$7

Turkey, apple smoked bac on, avocado, lettuce, tomato.

Deli Sandwich - \$10

Choice of Bread - Wheat, White, Sourdough, Rye

Choice of Meat - Turkey, Roast Beef, Ham, Tuna Salad, Egg Salad, Chicken Salad

Choice of Cheese - Cheddar, American, Provolone, Swiss, Pepper Jack

Sandwich comes with Lettuce and Tomato

Please inform your server if you have food allergies or special dietary requirements.

*Consuming raw or undercooked meats poultry, seafood or eggs may increase your risk of food borne illness.

*Advise us of any dietary needs such as allergies, Gluten Free, Dairy Free etc.

MARGARITAS

Prickly Pear & Cilantro Margarita - 9

Sauza silver tequila, prickly pear puree, triple sec, cilantro, fresh lime juice, fresh orange juice

Aged Cadillac Margarita - 12

Three-week aged sauza silver tequila & grand marnier, fresh lime juice, triple sec, sun orchard organic margarita mix

Jalapeno Margarita - 8

Sauza silver tequila, muddled Jalapeno, fresh lime juice, sweet & sour, splash agave nectar

Raspberry Margarita - 8

Sauza silver tequila, fresh muddled raspberries, triple sec, agave nectar, sun orchard organic margarita mix

SIGNATURE

Berry White

"SAACA Salsa & Tequila First Place" - 10

Sauza silver tequila, fresh pineapple, pina colada, fresh raspberries, alchemist raspberry, coconut shavings.

"Three Week" Barrel Aged Manhattan 11

Templeton rye, carpano "antica formula" sweet vermouth, AZ orange sunshine bitters, luxardo cherry.

Carlos Sangria

"SAACA Salsa & Tequila Third Place" - 9

Sauza silver tequila, fresh lime juice, simple syrup, pineapple juice, fresh orange juice, merlot.

Lavendar Mojito - 9

Bacardi rum, home-made lavender simple syrup, mint, fresh lime, club soda.

Bee's knees - 8

Juniper grove american dry gin, fresh lemon, honey simple syrup.

Cucumber Cocktail - 9

Kettle one cucumber & mint vodka, st. germain, muddled cucumber, lemon lime soda, fresh lemon juice.

Arizona Mule - 7

Sauza silver tequila, ginger beer, rose's lime juice, fresh lime.

Moscow Mule - 7

Vodka, fresh lime juice, ginger beer.

DRAFT BEER

Dragoon IPA (Tucson, AZ) - 6 | **Barrio Blonde** (Tucson, AZ) - 6 | **Cigar City IPA** (Tampa, FL) - 6

Blue Moon (Golden, CO) - 6 | **Dales Pale Ale** (Longmont, CO) - 6 | **Odell 90 Schilling** (Ft Collins, CO) - 6

BOTTLE BEER

Bud Light (St. Louis, MO) - 5 | **Coors Light** (Golden, CO) - 5 | **Budweiser** (St. Louis, MO) - 5

Miller Lite (Milwaukee, WI) - 5 | **Michelob Ultra** (St. Louis, MO) - 5

Corona (Mexico) - 6 | **Dos Equis Amber** (Mexico) - 6 | **Modelo Especial** (Mexico) - 6

Negra Modelo (Mexico) - 6 | **Heineken** (Holland) - 6 | **Stella Artois** (Belgium) - 6

Fat Tire (Fort Collins, CO) - 6 | **Guinness** (Dublin, Ireland) - 6 | **Ballast Point Sculpin IPA** (San Diego, CA) - 6

2019 WINE SPECTATOR, AWARD OF EXCELLENCE

CHARDONNAY

Sonoma Cutrer, Russian River Ranches - 12 Glass

Adelsheim, Willamete Valley - 11 Glass

Simi, Sonoma County - 7 Glass

SAUVIGNON BLANC

Kim Crawford, New Zealand - 8 Glass

Justin, Central Coast - 10 Glass

INTERESTING WINES

Scarpetta Pinot Grigio, Italy - 8 Glass

Tenuata San Lorenzo Gavi, Italy - 8 Glass

King Estate, Pinot Gris, Oregon - 8 Glass

Kung Fu Girl Riesling, Columbia Valley - 9 Glass

Pine Ridge Chenin Blanc/Viognier, California - 10 Glass

Miraval, Cotes de Provence Rose, France - 9 Glass

SPARKLING

Dom Perignon - 42 | **Vueve Clicquot** - 17.5

Chandon - 9 | **Chandon Rose** - 9 | **Prosecco** - 8

CABERNET

Cypress By J Lohr, California - 6 Glass

Bonanza by Caymus, California - 11 Glass

Quilt, Napa Valley - 15 Glass

PINOT NOIR

Soter Planet Oregon, Willamette Valley - 11 Glass

Meiomi "Belle Glos", Sonoma County - 11 Glass

MERLOT

Charles Smith "The Velvet Devil", Washington - 9 Glass

Cannonball, Central Coast - 7 Glass

INTERESTING REDS

Locations CA Red Blend by Orin Swift, California - 10 Glass

Vina Cobos Malbec by Paul Hobbs, Argentina - 9 Glass

Seghesio Zinfandel, Sonoma County - 9 Glass

Zirtari Nero D'Avola Syrah, Italy - 7 Glass