



SNACKS

AZ DEVILED EGGS

Lightly Spiced Chipotle Dijonnaise |
Chicharron Dust | Pico

14

CAULIFLOWER "WINGS"

Cilantro Gochujang Sauce | Wasabi Ranch
Dipping Sauce

14.5

WHIPPED FETA HUMMUS

Cannellini + Feta Whipped Hummus Dip | Grilled Country Bread
| Chilled Vegetable Crudite

12

TEMPURA SHRIMP

Kilt Lifter Tempura | Sweet Chili Aioli |
Chives

16

BURRATA + BLISTERED TOMATOES

Warm Caprese Tomatoes | EVOO | Balsamic |
Crusty Bread

14

HANDHELD

OVERLOOK BURGER*

Certified Angus Hand Patty | Sharp Cheddar
| Baby Brie | Chipotle Aioli |
Roasted Roma Tomato | Balsamic Onion with House Fries

18

KONA TACOS

Pulled Pork | Shaved Lime Cabbage |
Avocado | Chipotle Crema | Oaxacan Cheese

16

PRIME RIB SWISS DIP

Shaved Prime Rib | Sliced Swiss | Pan Jus
Dipping Sauce | Classic Amoroso Roll

16

TURKEY AVO WRAP

Shaved Turkey | Sliced Avocado | Lettuce + Roasted Tomato |
Mixed Cheese | Chipotle Crema | Flour Tortilla

16.5

FILET SLIDER DUO*

Boursin | Balsamic Caramelized Onions |
Dejonaise

19

SALADS

GEM WEDGE

Bacon | Heirloom Tomato | House Blue
Dressing | Fig Balsamic | Green Onions |
Crunched Croutons

16

POKE BOWL*

Saku Ahi Tuna | Sushi Rice | Shaved Cabbage
| Avocado | Japanese Seaweed Salad | Picked
Ginger | Edamame | Cucumber | Sweet Chili
Aioli | Togarashi Spice | Crispy Wonton

19

CRISPY CHICKEN COBB

Romaine | Egg | Blue Cheese Crumble |
Bacon | Avocado | Tomato | Dried
Cranberries | AZ Desert Honey Mustard

17

PINSA ROMANA

AHI *

Sushi Tuna | Sweet + Spicy Aioli | Togarashi Spice
| Avocado | Shaved Cabbage | Pico

17

ROMANA

Campania San Marzano Tomatoes | Torn Fresh Burrata |
Pecorino Romano | Fresh Basil | Maldon Sea Salt

16

GRECO

Whipped Feta | Persian Cucumbers | Herb Salad | Olives |
Pickled Red Onion | Marinated Eggplant

15

BUTCHER BLOCK

PRIME GRILLED RIBEYE*

Harris Ranch Meats | Spiced Garlic
Butter

42

CAJUN BARRAMUNDI

Key Lime Garlic Butter

24

ROASTED ORGANIC CHICKEN

Mary's Semi Boneless | Peruvian Aji
Salsa Verde

27

DINNER PROVISIONS

PETIT FILET + FRITES*

Center Cut Filet Mignon | Truffle Herb Fries |
Bourbon Demi

33

SESAME SALMON

Sticky Rice | Miso "Caramel" Sauce | Edamame Slaw

32

BRISKET SAUSAGE CAMPANELLE

Chopped Prime Rib + Brisket Sausage | Red Onion, Heirloom
Tomato, Green Bean | Veal Demi Pasta Cremosa Sauce

23

SIDES

TRUFFLE PECORINO FRIES

VEGETABLES OF THE MOMENT

BOURSIN WHIPPED POTATOES

PETIT HOUSE SALAD

BLISTERED BRUSSELS CAESAR

WHAT'S IN

Chef Inspired Weekly Features

QUESABIRRIA SHAREABLE

Mini Corn Tortillas | Braised Beef
| Queso Oaxaca | Classic Braising
Consommé Dipping Sauce

14

POKE WONTON "NACHOS"

Wonton Chips | Sweet Chili Aioli |
Poke Tuna | Green Onions | Avocado |
Togarashi | Jalapenos | Shaved Cilantro
Cabbage

16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



COCKTAILS

CALA SUNRISE

Hornitos Blanco Tequila | Grapefruit | Grenadine
12

TEQUILA DAISY

Flecha Azul Blanco Tequila | Melon | Lemon
12

HIBALL

House-Infused Svedka Vodka | Chateau Aloe | Mint |
Cucumber | Lemon | Rhubarb
12

LILIKOI MARTINI

Tito's Handmade Vodka | Lychee | Gomme Syrup
12

CLOVER CLUB

New Amsterdam | Dry Vermouth | Raspberry
12

MAI TAI

Myer's Dark Rum | Don Q Rum | Cointreau | Lime |
Orgeat
12

PINK MANHATTAN

Yellowstone Bourbon | Howler Head Banana Bourbon |
Lustau Rosé Vermouth
12

SEASONAL BARREL-AGED OLD FASHIONED

Woodford Reserve Bourbon | Kronan Swedish Punsch
Liqueur | Plum Bitters
12

BREWS

BOTTLES & CANS

Miller Lite	6
Coors Light	6
Corona Light	6
Corona Premier	6
Modelo Especial	6
Voodoo Ranger Juicy Haze IPA	7
High Noon Tequila Seltzer	6
Coors Edge	5
High Noon Vodka Seltzer	6
White Claw Hard Seltzer	6
Red Bull Energy Drink	6

Blue Moon Belgian White Beer | Exotico Tequila |
Pineapple & Lime Juices
10

FEATURED BEER ON TAP

Coors Light	7
Modelo Especial	8
Voodoo Ranger Juicy Haze IPA	8

WINE

SPARKLING

La Marca | Prosecco 9 | 36

WHITE

Canyon Road | Chardonnay 9 | 36

Talbott Kali Hart | Chardonnay 14 | 56

Maso Canali | Pinot Grigio 10 | 40

Kim Crawford | Sauvignon Blanc 14 | 56

La Jolie Fleur | Rosé 15 | 60

RED

Meiomi | Pinot Noir 14 | 56

Frei Brothers | Merlot 12 | 48

Poggio al Tesoro
Solosole | Vermentino 12 | 48

Prati by Louis M.
Martini | Cabernet Sauvignon 9 | 36

Poggio al Tesoro
Mediterra | Toscana Blend 12 | 48

Canyon Road | Cabernet Sauvignon 9 | 36

The automatic 18% service charge collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.