



## Appetizers

**\*CLASSIC SHRIMP COCKTAIL | 19 (GF)**  
5 LARGE CHILLED PRAWNS  
SPICY CILANTRO LIME COCKTAIL SAUCE

**TRUFFLED ELOTE | 12 (GF)**  
CREAMY TRUFFLED ELOTE DIP, HOUSE MADE SALSA  
FRESH CORN CHIPS

**FRIED NACHO CHEESE RAVIOLI | 10**  
GRILLED TOMATO CHIPOTLE SAUCE  
QUESO FRESCO, CILANTRO LIME CREMA

**EVERYTHING EDAMAME | 11 (GF)**  
SESAME SEASONING, SOY GINGER SAUCE  
SRIRACHA, LEMON

**\*BANGKOK SHRIMP | 21 (GF)**  
5 LARGE PRAWNS, ROASTED CASHEWS, SCALLIONS  
SESAME GINGER SLAW, SRIRACHA

**CAULIFLOWER BITES | 12**  
SWEET & SPICY GOCHUJANG  
BANG BANG SAUCE, LIME

### DAILY HAPPY HOUR | 3PM TO 5PM

20% OFF ALL APPETIZERS — TACOS—WINES BY THE GLASS — DRAFT BEER—CRAFT COCKTAILS

## Tacos

**\*BANG BANG SHRIMP | 16 (GF)**  
ROASTED CASHEWS, SCALLIONS, ORANGE  
SESAME GINGER SLAW, SRIRACHA

**CHICKEN TINGA | 12 (GF)**  
HOUSE MADE SALSA, QUESO FRESCO  
PURPLE CABBAGE, CILANTRO & LIME CREMA

## Burgers & More

INCLUDES CHOICE OF FRIES OR SMALL  
GARDEN OF EDEN SALAD.

ALL BURGERS MADE WITH PREMIUM ARIZONA BEEF  
FROM K4 RANCH IN PRESCOTT.  
GF BUNS AVAILABLE.

**\*DESERT BLUE BURGER | 18**  
BLUE CHEESE, CARAMELIZED ONIONS  
WILD ARUGULA, CHIPOTLE AIOLI

**\*MUTOMBO BURGER | 18**  
SMOKED BACON, ONION RINGS  
FRIED JALAPENOS, CHEDDAR CHEESE  
PRICKLY PEAR BBQ SAUCE

**VILLA GRINDER | 17**  
MESQUITE SMOKED TURKEY, GENOA SALAMI  
PROVOLONE, ROASTED RED PEPPERS, FRESH PESTO  
PEPPERONCINI, LETTUCE, SUNDRIED TOMATO AIOLI

**BLTA | 17**  
GRILLED SOURDOUGH, BEELER'S PEPPERED BACON  
HEIRLOOM ROMAINE, SLICED AVOCADO, TOMATO  
CHIPOTLE AIOLI

**GARDEN OF EDEN WRAP | 15**  
CUCUMBERS, ARUGULA, TOMATOES, JICAMA  
CARROTS, ONIONS, CHEDDAR CHEESE  
HONEY CILANTRO VINAIGRETTE

## Salads

**HEIRLOOM WEDGE | 16**  
BABY HEIRLOOM ROMAINE, CRISP BACON  
CRUMBLED BLUE CHEESE, CHERRY TOMATOES  
SOFT BOILED EGG, ZESTY BUTTERMILK RANCH

**CLASSIC CAESAR | 19**  
HEIRLOOM ROMAINE, GARLIC & HERB CROSTINI  
PARMESAN CRISPS, BOQUERONES  
GRILLED LEMON & PINK PEPPERCORN  
HOUSE CAESAR DRESSING

**CHOPPED GREEK | 16**  
GARBANZO BEANS, CUCUMBER, CHERRY TOMATOES  
KALAMATA OLIVES, RED ONION, FETA  
SWEET RED PEPPER, PEPPERONCINI  
GREEK LEMON YOGURT DRESSING

**GOLDEN TEMPLE | 20**  
GRILLED OR FRIED SHRIMP, SPINACH, JICAMA  
CARROTS, CUCUMBER, MANDARINS  
CASHEWS CITRUS VINAIGRETTE

**GARDEN OF EDEN SIDE SALAD | 8**  
FIELD GREENS, CUCUMBER, CARROTS  
CELERY, CHERRY TOMATOES  
HONEY CILANTRO VINAIGRETTE

### ADDITIONS & EXTRAS

CRISPY TOFU 6 / LOCAL K4 RANCH FLAT IRON 18 / WILD NORDIC SALMON FILET 17  
ALL NATURAL RED BIRD CHICKEN 12 / 5 GRILLED ARGENTINE RED SHRIMP 18  
CHEESE 3 / BREAD 4 / CHIPS 4 / DRESSING 2

**MAMA E'S FAMOUS CHICKEN TORTILLA SOUP — CUP \$4 | BOWL \$8**  
SAVORY & SPICY TO WARM THE SOUL - FRESH CHIPS, CILANTRO, LIME, QUESO FRESCO

\*These items are served raw or undercooked, or contain ( may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

22% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE



## Steaks

WE PROUDLY SERVE ONLY PREMIUM ARIZONA BEEF  
FROM K4 RANCH IN PRESCOTT, AZ.

\*FILET MIGNON 8 OZ | 55

PEPPERED BACON & TOMATO JAM  
CITRUS & ALEPPO PEPPER GRILLED BROCCOLINI

CHOICE OF  
TRUFFLE FRIES *OR* GARLIC PARMESAN  
WHIPPED POTATOES

\*STEAK FRITES | 35  
MARINATED & GRILLED  
LOCAL K4 RANCH FLAT IRON  
SOUTHWEST CHIMICHURRI, TRUFFLE FRIES  
PECORINO ROMANO, BLACK GARLIC RANCH

## Chef's Favorites

ROASTED FULL RACK OF LAMB | 45 (GF)

CITRUS OLIVE CHUTNEY  
HARISSA WHITE BEAN RAGU  
TOMATO CONFIT, KALE  
CITRUS & ALEPPO PEPPER GRILLED  
BROCCOLINI

CHICKEN PICCATA | 28 (GF)

RED BIRD BREAST  
LEMON CAPER HERB SAUCE  
SEASONAL VEGETABLES  
GARLIC PARMESAN POTATOES

GARDEN OF EDEN STIR FRY | 22 (GF)

SNOW PEAS, CARROTS, BROCCOLI  
PEPPERS, GINGER TERIYAKI SAUCE  
SESAME SCALLION RICE



## Pasta & Seafood

\*WILD NORDIC SALMON FILET | 38

TRUFFLED PORCINI RAVIOLI  
WILD MUSHROOM CREAM SAUCE  
POMEGRANATE GLAZED CARROTS  
SPICED PECAN & FRESH HERB SALAD

SHRIMP SCAMPI | 40

ARGENTINE RED SHRIMP  
LINGUINE

WINE HERB SAUCE  
GARLIC, LEMON  
GRILLED SOURDOUGH  
SHAVED PARMESAN

TRUFFLED PORCINI RAVIOLI | 24

WILD MUSHROOM CREAM SAUCE  
POMEGRANATE GLAZED CARROTS  
SPICED PECAN & FRESH HERB SALAD

FISH N CHIPS | 26

BEER BATTERED ICELANDIC FRESH COD  
CHIPS, LEMON CAPER DILL TARTAR SAUCE  
SESAME GINGER KALE SLAW

SHRIMP N CHIPS | 26

5 ARGENTINE RED SHRIMP, CHIPS  
BANG BANG SAUCE  
SESAME GINGER KALE SLAW

### A LA CARTE

TRUFFLE PARMESAN FRIES 9 / SWEET POTATO FRIES 8 / REGULAR FRIES 6 / SESAME GINGER KALE SLAW 4  
POMEGRANATE GLAZED CARROTS WITH PISTACHIO DUKKAH 7 / CITRUS & ALEPPO PEPPER GRILLED BROCCOLINI 7  
CRISPY TOFU 6 / \*WILD NORDIC SALMON FILET 17 / \*5 GRILLED ARGENTINE RED SHRIMP 18  
ALL NATURAL RED BIRD CHICKEN 12 / LOCAL K4 RANCH FLAT IRON 18 / EXTRA BREAD 4

## Desserts

CHOCOLATE FLOURLESS TORTE 9 / SEASONAL CHEESECAKE 9 / SEASONAL ICE CREAM CAKE 12

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