

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
CRUMBLLED 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

Entrées

STEAKS | 55

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

*RIBEYE 12 OZ
OR

*FILET MIGNON 8 OZ

SERVED WITH

PEPPERED BACON & TOMATO JAM
CITRUS & ALEPPO PEPPER GRILLED BROCCOLINI

TRUFFLE FRIES OR GARLIC PARMESAN
WHIPPED POTATOES

STEAK FRITES | 32

MARINATED & GRILLED
LOCAL K4 RANCH FLAT IRON
SOUTHWEST CHIMICHURRI, TRUFFLE FRIES
PECORINO ROMANO, BLACK GARLIC RANCH

ROASTED HALF RACK OF LAMB | 36 (GF)

CITRUS OLIVE CHUTNEY
BABY YUKON GOLD POTATOES
POMEGRANATE GLAZED CARROTS
PISTACHIO DUKKAH

CHICKEN PICCATA | 25 (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

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

Pasta & Seafood

TRUFFLED PORCINI RAVIOLI | 24

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

BOLOGNESE | 28

SLOW SIMMERED BEEF RAGU
GARLIC HERB PAPPARDELLE
GRILLED SOURDOUGH
SHAVED PARMESAN

SEAFOOD SCAMPI | 40

ALASKAN SNOW CRAB
ARGENTINE RED SHRIMP
LINGUINE, WINE HERB SAUCE
GARLIC, LEMON
GRILLED SOURDOUGH, SHAVED PARMESAN

*WILD NORDIC SALMON FILET | 38

TRUFFLED PORCINI RAVIOLI
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
ORANGE, BANG BANG SAUCE
SESAME GINGER KALE SLAW

Desserts

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

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