

LUNCH MENU

Our menu draws from the roots of the Southwest—crafted with heritage ingredients, bold desert flavors, and a deep respect for the land. We focus on sustainability, seasonality, and scratch cooking methods to create food that feels both grounded and elevated.

SOUP OF THE DAY **COMING SOON** \$8

today's house-made recipe inspired by the bold flavors of the sonoran desert

HERITAGE CORN BISQUE \$9

poblano rajas, chili oil, micro cilantro, with huitlacoche

FRIED SONORAN QUESADILLAS \$14

squash blossom, smoked house blend cheeses, salsa negra

4 CHEESE NACHOS **COMING SOON** \$13

heirloom corn chips, pinto beans, cheese sauce, pickled jalapeno, lime crema, pico de gallo, fresh guacamole + fire roasted salsa. add chicken \$5 | add carne asada \$6

HOUSE SMOKED CHICKEN WINGS \$17

with choice of: smoky morita & bacanora BBQ (not spicy); sour orange & agave (not spicy); arizona gunslinger (mild spicy). served with cilantro ranch

GUAYMAS SHRIMP TOSTADAS **COMING SOON** \$14

corn tostada, avocado, cheese + nopalitos (cactus strips), radish, cilantro + salsa negra

add protein to any salad: chicken breast \$5 | shrimp \$7 | carne asada \$6

CREOSOTE \$14

pivot farm greens, roasted corn, cherry tomatoes, cotija, breadcrumbs, persian cucumber, pickled cactus strips, smoked tomatillo + chile piquin vinaigrette

HEIRLOOM TOMATO **COMING SOON** \$15

purslane, aged balsamic, olive oil, marinated burrata, oregano croutons, lemon vinaigrette

THE WEDGE \$12

baby iceberg, shropshire blue cheese, heirloom tomato, soft egg, pork belly, pickled onion, buttermilk dressing

CAESAR \$14

little gem lettuce, house made caesar dressing, breadcrumbs, white anchovies, lemon zest + parmesan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SANDWICHES SERVED WITH FRIES

PUEBLO CLUB \$16

turkey, smoked jalapeño aioli, gem lettuce, tomato, bacon, avocado, cheddar, toasted sourdough

VEGGIE LOVER WRAP \$14

tomato-basil wrap, marinated burrata, roasted peppers, roasted eggplant, tomato, smoked mushrooms, sprouts

CHICKEN TORTA \$16

grilled chicken breast, pork belly, lettuces, sun dried tomato, roasted poblano, pepper jack, avocado aioli

THE ORIGINAL SONORAN DOG \$11

bacon wrapped hotdog, pinto beans, tomato, avocado salsa, mustard, mayo, caramelized onions, charred chile güero

OLD SCHOOL SMASH BURGER \$14

2 4oz patties, cheddar, iceberg lettuce, tomato, onion, pickles, brioche bun

TACOS

QUESABIRRIA \$14

slow-braised beef birria, tortilla, melted cheese, served with a rich consommé, pickled red onion

FRIED FISH \$15

tortilla, melted cheese, battered fish, smoked jalapeño-jicama slaw, lime-guajillo crema

SMOKED MUSHROOM **COMING SOON** \$12

melted cheese, tortilla, onion, salsa negra

GRILLED CHICKEN \$13

corn tortilla, cotija, pico de gallo, guacamole, watermelon radish, pickled cabbage

SIDES

CUP OF SOUP \$8

SMOKED JALAPEÑO-JICAMA SLAW \$9

SONORAN STYLE FRUIT \$9

honey + lime tajin

STARTERS

SALADS

COCKTAILS

Our rotating cocktails and elixirs showcase the healing power of the Sonoran Desert, crafted with foraged herbs, wild botanicals, and agave spirits. The spring and summer remedies emphasize renewal, awakening, and hydration.

THE APOTHECARY BAR

AT CREOSOTE

MARGARITA CLASICA \$13

Mi Campo Blanco Tequila, Cointreau, Lime Juice, Lemon Juice, Tres Agaves Agave Nectar



Paloma Fresca \$12

Codigo Blanco Tequila, Lime Juice, Jarritos Grapefruit



Rain Bringer \$13

Tito's Vodka, Ginger Beer, Lemon Juice, Liquid Alchemist Tamarindo, Creosote Spritz



GOLDEN HOUR Tonic \$14

Pineapple Infused Del Maguey Vida Mezcal, Lime Juice, Agave Nectar, Tonic Water



Cactus Blossom Elixir \$14

Las California Gin, St. Germain Elderflower Liqueur, Lemon Juice, Prickly Pear Syrup, *Egg Whites



OJO DE JAVELINA \$15

High West Bourbon, Licor 43, Tobacco Bitters



SONORAN SUNSET \$13

Mango Vodka, Lime Juice, Butterfly Pea Blossom Tea



THE MEDICINE MAN \$14

Nocheluna Sotol, Aperol, Fontebonne Herbal Liqueur, Liquid Alchemist Turmeric Ginger Syrup, Lime Juice



NON ALCOHOLIC ELIXIRS

CACTUS COOLER SPRITZ \$9

Liquid Alchemist Prickly Pear, Lime, Coconut Water, Mionetto NA Prosecco



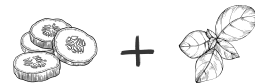
DESERT ROSE SPRITZ \$9

Watermelon, Fee Bros Rosewater, Cucumber, Lime, Mint, Mionetto NA Prosecco



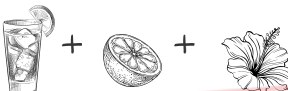
SONORAN SERENITY \$10

Cucumber, Tres Agaves Agave Nectar, Basil, Almave Ambar NA Tequila



MONSOON BLOOM \$9

Green Iced Tea, Fee Bros Hibiscus Water, Lime, Fee Bros Plum Bitters



BEER

Beer on Draft	\$8+
Pitcher of Draft Beer	\$32+
Domestic	\$8+
Import/Craft	\$9+
Seltzers	\$9+

MODERN DAY FAVORITES

Pepsi Products	\$5
Drip Coffee/Esspresso Shot	\$6
Cloud Coffee drip coffee with a melting candy cloud	\$9
Café Latte	\$6
Sparkling/Still Water	\$9



BEVERAGES

WINE | WHITE + ROSÉ

	GLASS	BOTTLE
Ruffino Prosecco	\$10	\$36
Mionetto N/A Prosecco	\$9	\$34
Mumm Sparkling Brut Prestige		\$50
Drylands Sauvignon Blanc	\$12	\$42
Robert Mondavi Sauvignon Blanc	\$14	\$50
Stemmari Pinot Grigio	\$10	\$36
Terlato Pinot Grigio	\$14	\$50
Kenwood Chardonnay Six Ridges	\$12	\$42
Flowers Chardonnay		\$80
Kim Crawford Rosé	\$12	\$42
Fleurs de Prairie Rosé	\$12	\$42

WINE | RED

A to Z Pinot Noir	\$13	\$45
Lingua Franca Pinot Noir		\$70
Harvey and Harriet Red Blend	\$16	\$56
Prisoner Red Blend		\$85
Cline Zinfandel Ancient Vines	\$14	\$50
Rodney Strong Cabernet Sauvignon	\$17	\$60
Unshackled Cabernet Sauvignon	\$14	\$50

DINNER MENU

Our menu draws from the roots of the Southwest—crafted with heritage ingredients, bold desert flavors, and a deep respect for the land. We focus on sustainability, seasonality, and scratch cooking methods to create food that feels both grounded and elevated.

STARTERS

SOUP OF THE DAY **COMING SOON** \$8
today's house-made recipe inspired by the bold flavors of the sonoran desert

HERITAGE CORN BISQUE \$9
smoked charred corn and rajas bisque, with huitlacoche

FRIED SONORAN QUESADILLAS \$14
squash blossom, smoked house blend cheeses, salsa negra

4 CHEESE NACHOS **COMING SOON** \$13
heirloom corn chips, pinto beans, cheese sauce, pickled jalapeno, lime crema, pico de gallo, fresh guacamole + fire roasted salsa. add chicken \$5 | add carne asada \$6

HOUSE SMOKED CHICKEN WINGS \$17
with choice of: smoky morita & bacanora BBQ (not spicy); sour orange & agave (not spicy); arizona gunslinger (mild spicy). served with cilantro ranch

GUAYMAS SHRIMP TOSTADAS **COMING SOON** \$14
corn tostada, avocado, pickled jalapeno + nopalitos (cactus strips), radish, cilantro + salsa negra

CHEF'S SALSA TASTING \$12
3 house made salsas (secret recipes), served with corn chips

add protein to any salad: chicken breast \$5 | shrimp \$7 | carne asada \$6

CREOSOTE \$14
pivot farm greens, roasted corn, cherry tomatoes, cotija, breadcrumbs, persian cucumber, pickled cactus strips, smoked tomatillo + chile piquin vinaigrette

HEIRLOOM TOMATO **COMING SOON** \$15
purslane, aged balsamic, olive oil, roasted burrata, oregano croutons, lemon vinaigrette

THE WEDGE \$12
baby iceberg, shropshire blue cheese, heirloom tomato, soft egg, pork belly pickled onion, buttermilk dressing

CAESAR \$14
little gem lettuce, house made caesar, breadcrumbs, white anchovies, lemon zest + parmesan

SALADS

TACOS

QUESABIRRIA \$14
slow-braised beef birria, tortilla, melted cheese, served with a rich consommé, pickled red onion

FRIED FISH \$15
tortilla, melted cheese, battered fish, smoked jalapeño-jicama slaw, lime-guajillo crema

SMOKED MUSHROOM **COMING SOON** \$12
melted cheese, tortilla, pickled red onion, salsa negra

GRILLED CHICKEN \$13
corn tortilla, cotija, pico de gallo, guacamole, watermelon radish, pickled cabbage

THE ORIGINAL SONORAN DOG \$11
bacon wrapped hotdog, pinto beans, tomato, avocado salsa, mustard, mayo, caramelized onions, charred chile güero

OLD SCHOOL SMASH BURGER \$14
2 4oz patties, cheddar, iceberg lettuce, tomato, onion, pickles, brioche bun

SEARED SCALLOPS **COMING SOON** \$28
summer succotash, blistered tomatoes, cotija, salsa verde

GRILLED RIBEYE \$32
prickly pear demi glaze, mashed potato, vegetable of the day

ROASTED HALF CHICKEN \$24
peewee potato, roasted mushrooms, salsa macha

RAINBOW TROUT \$24
seasonal vegetables, cous cous, roe lemon butter sauce

CUP OF SOUP \$8

SMOKED JALAPEÑO-JICAMA SLAW \$9

SOUTHWEST MAC + CHEESE \$9

SONORAN STYLE FRUIT \$9
honey + lime tajin

MAINS

SIDES

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COCKTAILS

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THE APOTHECARY BAR

AT CREOSOTE

MARGARITA CLASICA \$13

Mi Campo Blanco Tequila, Cointreau, Lime Juice, Lemon Juice, Tres Agaves Agave Nectar



PALOMA FRESCA \$12

Codigo Blanco Tequila, Lime Juice, Jarritos Grapefruit



RAIN BRINGER \$13

Tito's Vodka, Ginger Beer, Lemon Juice, Liquid Alchemist Tamarindo, Creosote Spritz



GOLDEN HOUR TONIC \$14

Pineapple Infused Del Maguey Vida Mezcal, Lime Juice, Agave Nectar, Tonic Water



CACTUS BLOSSOM ELIXIR \$14

Las California Gin, St. Germain Elderflower Liqueur, Lemon Juice, Prickly Pear Syrup, *Egg Whites



OJO DE JAVELINA \$15

High West Bourbon, Licor 43, Tobacco Bitters



SONORAN SUNSET \$13

Mango Vodka, Lime Juice, Butterfly Pea Blossom Tea



THE MEDICINE MAN \$14

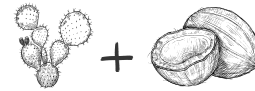
Nocheluna Sotol, Aperol, Fontebonne Herbal Liqueur, Liquid Alchemist Turmeric Ginger Syrup, Lime Juice



NON ALCOHOLIC ELIXIRS

CACTUS COOLER SPRITZ \$9

Liquid Alchemist Prickly Pear, Lime, Coconut Water, Mionetto NA Prosecco



DESERT ROSE SPRITZ \$9

Watermelon, Fee Bros Rosewater, Cucumber, Lime, Mint, Mionetto NA Prosecco



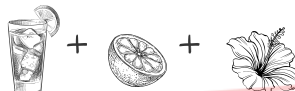
SONORAN SERENITY \$10

Cucumber, Tres Agaves Agave Nectar, Basil, Almave Ambar NA Tequila



MONSOON BLOOM \$9

Green Iced Tea, Fee Bros Hibiscus Water, Lime, Fee Bros Plum Bitters



BEER

BEER ON DRAFT	\$8+
PITCHER OF DRAFT BEER	\$32+
DOMESTIC	\$8+
IMPORT/CRAFT	\$9+
SELTZERS	\$9+

MODERN DAY FAVORITES

PEPSI PRODUCTS	\$5
DRIP COFFEE/ESPRESSO SHOT	\$6
CLOUD COFFEE drip coffee with a melting candy cloud	\$9
CAFÉ LATTE	\$6
SPARKLING/STILL WATER	\$9



BEVERAGES

WINE | WHITE + ROSÉ

	GLASS	BOTTLE
RUFFINO PROSECCO	\$10	\$36
MIONETTO N/A PROSECCO	\$9	\$34
MUMM SPARKLING BRUT PRESTIGE		\$50
DRYLANDS SAUVIGNON BLANC	\$12	\$42
ROBERT MONDAVI SAUVIGNON BLANC	\$14	\$50
STEMMARI PINOT GRIGIO	\$10	\$36
TERLATO PINOT GRIGIO	\$14	\$50
KENWOOD CHARDONNAY SIX RIDGES	\$12	\$42
FLOWERS CHARDONNAY		\$80
KIM CRAWFORD ROSÉ	\$12	\$42
FLEURS DE PRARIE ROSÉ	\$12	\$42

WINE | RED

A TO Z PINOT NOIR	\$13	\$45
LINGUA FRANCA PINOT NOIR		\$70
HARVEY AND HARRIET RED BLEND	\$16	\$56
PRISONER RED BLEND		\$85
CLINE ZINFANDEL ANCIENT VINES	\$14	\$50
RODNEY STRONG CABERNET SAUVIGNON	\$17	\$60
UNSHACKLED CABERNET SAUVIGNON	\$14	\$50