

LUNCH

STARTERS

HERITAGE ROASTED CORN SOUP	9
Poblano rajas, chili oil, micro cilantro	
FRIED SONORAN QUESADILLAS	14
Smoked house blend cheeses, salsa negra	
4 CHEESE NACHOS	13
House made tortilla chips, topped with a 4 cheese bechamel, pinto beans, pico de gallo, pickled jalapenos, and crema. Served with fresh guacamole, and fire roasted salsa.	
Add Shredded Chicken Tinga +3.50 Add Shredded Beef Birria +4.50	
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	

Add protein to any salad: Chicken breast 5 | Shrimp 7 | Shredded Beef Birria 6

SALADS

CREOSOTE	14
Pivot farm greens, roasted corn, cherry tomatoes, cotija, breadcrumbs, persian cucumber, pickled cactus strips, smoked tomatillo + chile piquin vinaigrette	
HEIRLOOM TOMATO & BURRATA	15
Garlic herb marinated burrata over heirloom tomatoes and baby gem lettuce, topped with balsamic glaze, harissa verde, and zaatar panko	
THE WEDGE	16
Baby iceberg, shropshire blue cheese, heirloom tomato, soft egg, pork belly, pickled onion, buttermilk dressing	
CAESAR	14
Little gem lettuce, house made caesar dressing, crostini, white anchovies, lemon zest + parmesan	



CREOSOTE

SONORAN KITCHEN AND COCKTAILS

SANDWICHES

SERVED WITH FRIES

PUEBLO CLUB	16
Turkey, smoked jalapeño aioli, gem lettuce, tomato, bacon, avocado, cheddar, toasted sourdough	
VEGGIE LOVER WRAP	16
Tomato-basil wrap, marinated burrata, roasted peppers, roasted eggplant, tomato, smoked mushrooms, sprouts	
CHICKEN TORTA	16
Chicken Tinga, pork belly, lettuces, sun dried tomato, roasted poblano, pepper jack, avocado aioli	
THE ORIGINAL SONORAN DOG	11
Bacon wrapped brisket beef hotdog, pinto beans, tomato, avocado salsa, mustard, mayo, caramelized onions, charred chile güero	
OLD FASHION WAYGU SMASH BURGER	16
2 Waygu patties, cheddar, iceberg lettuce, tomato, onion, pickles, brioche bun	

TACOS

QUESABIRRIA	16
Slow-braised beef birria, cheese crusted tortilla, melted cheese, served with a rich consommé, pickled red onion	
BEER BATTERED COD	15
Tempura beer battered cod, corn tortillas, melted cheese, jicama slaw, lime guajillo crema	
CHICKEN TINGA	13
Corn tortilla, cotija, pico de gallo, guacamole, watermelon radish, pickled onion	

SIDES

CUP OF SOUP	8
SMOKED JALAPEÑO-JICAMA SLAW	9
SONORAN STYLE FRUIT	9
Honey - lime tajin	

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.

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

DINNER

STARTERS

HERITAGE ROASTED CORN SOUP	9
Poblano rajas, chili oil, micro cilantro	
FRIED SONORAN QUESADILLAS	14
Smoked house blend cheeses, salsa negra	
4 CHEESE NACHOS	13
House made tortilla chips, topped with a 4 cheese bechamel, pinto beans, pico de gallo, pickled Jalapenos, and crema. Served with fresh guacamole, and fire roasted salsa	
Add Chicken Tinga +3.50 Add shredded beef Birria +4.50	
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	

Add protein to any salad: Chicken breast 5 | Shrimp 7 | Shredded beef Birria 6

SALADS

CREOSOTE	14
Pivot farm greens, roasted corn, cherry tomatoes, cotija, breadcrumbs, persian cucumber, pickled cactus strips, smoked tomatillo + chile piquin vinaigrette	
HEIRLOOM TOMATO	15
Garlic herb marinated burrata, served over heirloom tomatoes and baby gem lettuce, topped with a balsamic glaze reduction, harissa verde, and zaatar panko crumbles.	
THE WEDGE	16
Baby iceberg, shropshire blue cheese, heirloom tomato, soft egg, pork belly, pickled onion, buttermilk dressing	
CAESAR	14
Little gem lettuce, house made caesar dressing, crostini, white anchovies, lemon zest + parmesan	



CREOSOTE

SONORAN KITCHEN AND COCKTAILS

TACOS

QUESABIRRIA	16
Slow-braised beef birria, cheese crusted tortilla, melted cheese, served with a rich consommé, pickled red onion	
BEER BATTERED COD	15
Tempura beer battered cod, corn tortillas, melted cheese, jicama slaw, lime guajillo crema	
CHICKEN TINGA	13
Corn tortilla, cotija, pico de gallo, guacamole, watermelon radish, pickled onion	

MAINS

THE ORIGINAL SONORAN DOG	11
Bacon wrapped brisket beef hotdog, pinto beans, tomato, avocado salsa, mustard, mayo, caramelized onions, charred chile guero	
OLD FASHION WAYGU SMASH BURGER	16
2 Waygu patties, cheddar, iceberg lettuce, tomato, onion, pickles, brioche bun	
PRICKLY PEAR SHORT RIB	32
Braised short rib, prickly pear demi glaze, pomme puree, seasonal vegetables	
ROASTED HALF CHICKEN	28
Peewee potato, roasted mushrooms, salsa macha	
CAMARON CULICHI	26
Sautéed shrimp in a creamy roasted poblano sauce, served with cilantro lime rice	
RAINBOW TROUT	24
Zaatar crusted rainbow trout, brown butter, cous cous, seasonal vegetables, lemon beurre blanc sauce	

SIDES

CUP OF SOUP	8
SMOKED JALAPEÑO-JICAMA SLAW	9
SOUTHWEST MAC + CHEESE	9
SONORAN STYLE FRUIT	9
Honey - lime tajin	

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.

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

THE APOTHECARY BAR

AT CREOSOTE

COCKTAILS

MARGARITA CLÁSICA  +  +  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  +  14
High West Bourbon, Licor 43, Tobacco Bitters

SONORAN SUNSET  +  14
Mango Vodka, Lime Juice, Butterfly Pea Blossom tea

THE MEDICINE MAN  +  +  14
Nocheluna Soñol, Aperol, Fontebonne, Herbal Liqueur, Liquid Alchemist, Turmeric Ginger Syrup, Lime Juice

CACTUS COOLER SPRITZ  +  14
Liquid Alchemist Prickly Pear, Lime, Coconut Water, Mionetto NA Prosecco

DESERT ROSE SPRITZ  +  +  14
Watermelon, Fee Bros Rosewater, Cucumber, Lime, Mint, Mionetto NA Prosecco

SONORAN SERENITY  +  14
Cucumber, Tres Agaves Agave Nectar, Basil, Almave Ambar NA Tequila

MONSOON BLOOM  +  +  14
Green Iced Tea, Fee Bros Hibiscus Water, Lime, Fee Bros Plum Bitters

NON ALCOHOLIC ELIXIRS

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

BEER

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

MODERN DAY FAVORITES

PEPSI PRODUCTS	5
ESPRESSO SHOT	6
CAFÉ LATTE	6+
CAPPUCCINO	6
HOT CHOCOLATE	4
SPARKLING/STILL WATER	9