

## this & that

GF/V	<b>FRIED KALE TACOS</b> sweet chile fried kale, cabbage, avocado, mango, cilantro & gluten free corn tortillas	9
GF	<b>SONORAN FISH TACOS</b> blackened seared white fish, sweet chile slaw, pico de gallo, cilantro, lime & gluten free corn tortillas	12
	<b>SAUSAGE &amp; TOMATO FLATBREAD</b> fennel sausage, tomato sauce, fresh mozzarella & roasted garlic	10
	<b>MARGHERITA FLATBREAD</b> tomato sauce, buffalo mozzarella & basil	10
	<b>BBQ CHICKEN FLATBREAD</b> bbq sauce, chicken, corn pico & shaved red onion	10

## soup & salad

GF	<b>GREEN CHILE CAULIFLOWER SOUP</b>	6
	<b>TOMATO BISQUE</b>	6
GF	<b>OLD FASHIONED VEGETABLE</b>	6
	<b>RBG SOUP AND SALAD</b> choice of soup, choice of salad green chile cauliflower tomato bisque old fashion vegetable garden-romaine, tomato, carrot, cucumber, radish greek-romaine, pepperoncinis, green olives, tomato tuscan-roasted tomatoes, roasted red pepper, black olives	8
V	<b>FARMERS MARKET</b> greens, radishes, cucumbers, cherry tomatoes, grated parmesan, citrus vinaigrette & breadstick	8
	<b>CAESAR WEDGE SALAD</b> half a romaine head dredged in cilantro cucumber caesar dressing, fried capers, roasted red peppers, cherry tomatoes & crostini	9
V	<b>BLUEBERRY KALE SONORAN SALAD</b> kale, blueberries, cabbage, pepitas, corn de gallo, julienned bell peppers, sweet chile vinaigrette & breadstick	10
	<b>NICOISE SALAD</b> green beans, egg, olives, house croutons, albacore tuna salad & tomatoes	12
	<b>ADD:</b> *grilled chicken *grilled salmon *grilled steak	3 5 5

## local favorites

all entées come with choice of one side

GF*	<b>BEEF!</b> locally grown arizona 12oz new york strip steak with duncan farms chimichurri	29
GF*	<b>FISH!!</b> seared 8oz north atlantic salmon with a poblano bacon relish	22
GF	<b>CHICKEN!!!</b> char grilled 6oz chicken breast, creme fraise reduction, spanish chorizo, abby lee tomato jam	17
	<b>PORK!!!!</b> dongpo braised pork belly: confit pork belly, then braised, then pan seared and served with a cilantro, jalapeno soy glaze	17

## burgers & sandwiches

burgers & sandwiches include house cured pickles & choice of:  
small tomato soup  
small garden salad  
chips  
french fries

*	<b>CHEESEBURGER</b> arizona grown angus beef, cheddar, lettuce & tomato	11
*	<b>THE GREAT BIG RBG BURGER</b> arizona grown angus beef, onion hay, avocado, caramelized pork belly, cheddar, provolone, fried egg, hash browns, butterleaf lettuce, thick sliced tomato & red onion	15
GF/V	<b>BLACK BEAN PATTY LETTUCE WRAP</b> topped with chimichurri and pico	9
V	<b>VEGGIE WRAP</b> tomato tortilla, cilantro hummus, sweet chile slaw & char grilled veggies	9
	<b>CRANBERRY DILL TUNA ROLL</b> tuna salad, tomato & butterleaf lettuce on a baguette	10
	<b>BLFNT</b> house cured bacon, butterleaf lettuce, fried green tomato, goat cheese & red pepper mayo	10
	<b>CLUB WRAP</b> turkey, ham, bacon, cheddar cheese, lettuce, tomato & avocado mayo	11
	<b>HOT PASTRAMI</b> house cured pastrami, sweet chile slaw & swiss on marbled rye	13
	<b>GRILLED GREEN CHILE MAC-N-CHEESE SHORT RIB SANDWICH</b> (enough said)	13
	<b>RBG FRENCH DIP</b> slow roasted prime rib, super secret cream spread & pan drippin's	12

## side dishes

GF	<b>BRAISED BRUSSEL SPROUTS AND BACON</b>	4
	<b>GREEN CHILE SPAETZL</b>	4
GF/V	<b>CHAR GRILLED SEASONAL VEGETABLES</b>	4
GF/V	<b>ANASAZI COWBOY BEANS</b>	5
	<b>ROASTED GARLIC VICTORIAN MASHED POTATO</b>	5
GF/V	<b>ABBY LEE'S ROASTED BEET AND TOMATO SALAD WITH PINK HIMALAYAN SALT</b>	4
	<b>SMALL GARDEN, CAESAR OR TUSCAN SALAD</b>	4

## dessert

	<b>BROWNIE MACCHIATO</b> oven warmed brownie, coffee fudge, house caramel, vanilla gelato & pulverized grandpas' brittle served in a mug	8
GF	<b>GELATO AND BERRIES</b> choice of vanilla bean, dark chocolate, chefs choice (ask server) topped with a mixed berry and champagne compote	8
	<b>CHOCOLATE ORANGE SOUFFLÉ CAKE</b> chocolate ganache and candied orange rind	8
GF	<b>LAVENDER CREAM BRULEE</b> with sun kissed fruit	8

## coffee, tea & soft drinks

	<b>SELECTION OF GOURMET TEAS</b>	3
	<b>GOURMET COFFEE OR DECAFFEINATED</b>	3
	<b>COCA COLA PRODUCTS</b>	3
	<b>ESPRESSO, SINGLE</b>	3
	<b>ESPRESSO, DOUBLE</b>	4
	<b>CAFFE LATTE</b>	4
	<b>CAPPUCCINO</b>	4

## non spirited drinks

	<b>STRAWBERRY LEMONADE</b>	3
	<b>PELLEGRINO</b>	3
	<b>IBC ROOT BEER AND CREAM SODA</b>	4
	<b>RED BULL</b>	4

GF denotes gluten free items.

V denotes vegetarian items. Additional items may be able to be prepared vegetarian. Please ask your server.

\*This establishment serves egg, steaks, seafood, and burgers cooked to order. Consuming raw or undercooked meats or seafood may increase food borne illness, especially if you have certain medical conditions



## sparkling wine

	split	bottle
PROSECCO, BRUT, ZARDETTO, NV. (Veneto, Italy) exuberant, extroverted wine that is full of flowers, pears and spices. Delivers much pleasure	8	34

## wines

ASK YOUR SERVER ABOUT OUR SELECTION OF WINE ON TAP

## draught beer

KILT LIFTER (AZ) Four Peaks Brewing Co.	6	
HOP SHOCK IPA (AZ) San Tan Brewing Co	6	
STELLA ARTOIS (Belgium)	6	
BLUE MOON (Colorado)	6	
ROTATING HANDLE	market price	

## bottle beer

BUDWEISER / BUD LIGHT (Missouri)	5	
MICHELOB ULTRA (Missouri)	5	
MILLER LITE (Wisconsin)	5	
COORS LIGHT (Colorado)	5	
HEINEKEN (Holland)	6	
SAM ADAMS (Boston)	6	
SIERRA NEVADA (California)	6	
CORONA (Mexico)	6	
DOS EQUIS LAGER (Mexico)	6	
SPECIALTY BREW Ask About our Featured Brew	market price	

## cocktails \$10

LEMON DROP absolute citron, lemon juice and a dash of lemonade with a sugar rim	6
BAHAMA BREEZE bacardi superior rum, meyer's dark rum, pineapple, orange and cherry juice with a splash of soda	6
PERFECT BLOODY MARY absolute peppar vodka with spicy bloody mary mix and a seasoned rim	6
MONKEY BUSINESS bacardi banana rum & piña colada mix	
ULTIMATE MARGARITA patron silver tequila, fresh lime, orange juice and simple syrup. Topped and swirled with gran marnier.	
CUCUMBER GINGER MARTINI svedka cucumber lime vodka & ginger syrup with a cucumber garnish	
MOJITO bacardi superior rum, simple syrup, fresh lime juice and mint leaves	
CITRUS COSMO grey goose L'orange vodka, fresh lime and cranberry juice	
DIRTY RED BIRD absolute vodka, olive juice, a dash of tomato juice, garnished with olives & a seasoned rim	