



STABLES

Ranch Grille

Breakfast Menu

*Welcome to the historic Spanish Stables Restaurant.
On the ranch, a large breakfast with a hot mug of black coffee was an absolute necessity to start the day. Cowhands would have their chow down and be on horseback before the first daylight burned. Established in 1789, the ranch was built by the Otero family who moved from Spain in search of a prized area in which to raise their cattle. The Oteros found abundant grass along with the flowing Santa Cruz River and deemed it the perfect place. The Otero house was used as the main headquarters for all seven of their working cattle ranches. It is with pride that the Otero family history and culture lives on...*

Beverages

Juices: Fresh Squeezed Orange or Grapefruit 4.

Apple, Cranberry or V8 3.

Fresh Brewed Coffee: Regular or Decaf 3.

Hot Tea: Tazo Herbal Selection 3.

Farm Fresh Milk: Nonfat or 2% 3.

Hot Cocoa with Mexican Chocolate 3.

Fresh Fruit, Cereal & Oats

House-Made Granola Parfait, Dried Fruits & Organic Agave Syrup 7.

Fresh Fruit & Seasonal Berries with Choice of Cottage Cheese or Yogurt 10.

Fresh Ginger- and Mint-Marinaded Cantaloupe Melon with Champagne Spritzer & Agave Syrup 8.

Old-Fashioned Hot Oatmeal with Mexican Piloncillo Brown Sugar, Arizona Sun-dried Cherries & Milk 7. ... add Fresh Berries 4.

★ Farm-Fresh Egg Selections ~All served with Ranch Potatoes & choice of Toast ~

The Otero: Two Farm-Fresh Eggs any style with choice of Sausage, Ham or Bacon 10.

Steak & Eggs: Grilled 5 oz. New York Steak & Two Eggs any style 15.

Eggs Benedict: Two Fresh Poached Eggs on Canadian Bacon & English Muffins, Hollandaise Sauce 12.

Crab Cake Benedict: Two Fresh Poached Eggs on Crab Cakes, Dill Hollandaise 14.

Stables Huevos Rancheros: Two Eggs any style, Corn Tortillas, Chorizo, Refried Beans & Jack Cheese 11.

Corned Beef Hash Tamales: Two Fried Eggs with House-Made Tamales & Horseradish Crema 12.

Chicken Fried Steak: Breaded Filet of Beef, Country Gravy, Two Fried Eggs & Biscuits 15.

★ Ranch-Made Omelettes ~ All served with Ranch Potatoes & choice of Toast ~

The Stables Omelette: Sautéed Peppers, Smoked Ham, Onion, Jack Cheese & Aged Cheddar 10.

Pork Chili Omelette: Pork Chili, Pepper Jack Cheese & Avocado Crema 12.

Florentine Omelette: Grilled Chicken, Spinach, Feta & Jack Cheese 10.

Shrimp & Mozzarella Frittata: Bay Shrimp, Mozzarella Fresca 13.

★ From the Griddle

Buttermilk Pancakes: Three Hot Griddle Cakes with a side of Butter & Maple Syrup 9.

Belgian Waffle: Fresh Berries, side of Butter & Maple Syrup 11.

Pâte à Choux Doughnuts: Fresh Homemade Doughnuts with Berries Compote 11.

Crunchy French Toast: Corn Flakes-Crusted French Toast, Strawberries & Bananas 11.

★ A la Carte Sides

Toast, English Muffin or Warm Flour Tortilla 3.

Fresh Fruit & Seasonal Berries 6.

Smoked Ham, Sausage or Bacon 3.

Ranch Breakfast Potatoes 3.

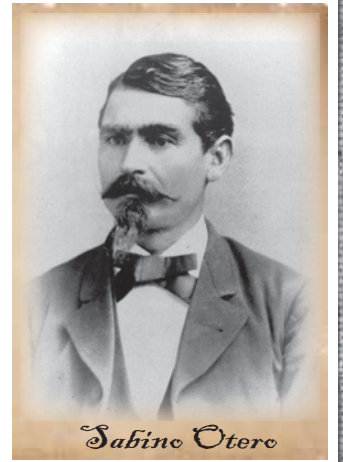
18% gratuity will be added for parties of 8 or more.

Items which are ★ may contain raw or under cooked 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.



STABLES

Ranch Grille



Sabino Otero



Welcome to the historic Stables Restaurant.

Stables is named in honor of the historic Spanish stable in which it is located.

Established in 1789, the ranch was built by the Otero family who moved from Spain in search of a prized area for raising cattle. The Oteros found abundant grass along with the flowing Santa Cruz River and deemed it the perfect place. The resort continues to keep the culture alive with its well-preserved buildings such as the stable, dos silos, the dairy barn and the Otero house, which was used as the main headquarters for all seven of their working cattle ranches. It is with pride that the Otero family history and culture lives on. . .

Tapas & Appetizers

Grilled & Chilled Shrimp Cocktail with Guajillo Chili Cocktail Sauce, Celery Hearts & Arizona Limes 12.

Albóndigas: Catalan Meatballs of Pork, Beef and Chorizo, Tomato Sofrito & Pecorino 9.

★ Coriander-Seared Rare Ahi Tuna with Fresh Corn & Roasted Pepper Salad, Jerez Sherry Vinaigrette 9.

Skillet of Garlic Sautéed Local Desert Sweet Shrimp with Serrano Ham, Sherry & Spanish Olive Oil 12.

Spanish Torta: Honey-Scented Local Fossil Creek Goat Cheese & Piquillo Peppers, Roasted Garlic, Spanish Red Onions, Sunchokes & Chayote Squash, Served with Chipotle Tortilla Crisp 9.5.

Dungeness Crab Cakes with Coriander Aioli, Black Beans & Teeny Greens 12.

Soups Cup 4.5 / Bowl 6.

Golden Corn Chowder with Smoked Bacon, Chicken, Thyme and Yukon Gold Potatoes

Roasted Pork & Green Chili Soup with Asadero Cheese Tamale Dumplings and Avocado Crema

Appetizer Salads

Tender Mâche with Cherry Tomatoes, Red Radish, Pine Nuts, Chevre Cheese and Chardonnay Vinaigrette 8.

Caesar Salad with Garlic Croutons and Asiago Cheese 7.5.

Arizona Field Greens with Jicama, Toasted Pepitas and Prickly Pear Vinaigrette 7.5.

Compressed Arugula & Spanish Manchego Cheese Salad with Candied Arizona Pecans, Sun-dried Cherries, Tart Green Apples & Pistachio Vinaigrette 8.

Entree Salads

Cowboy Cobb with Lemon Herb Vinaigrette and Crumbled Bleu Cheese Lg. 11.5 / Sm. 9.5

★ Tumbleweed Salad Tossed with BBQ Ranch Dressing, Black Beans, Corn Relish, Tomatoes, Green Onions, Pepper Jack Cheese & Grilled Pork Tenderloin Lg. 13.5 / Sm. 10.5

★ Grilled Flat Iron Steak Salad on Field Greens with Spanish Sherry Vinaigrette and Grilled Shrimp, Avocado & Mango Relish Lg. 16. / Sm. 13.

Caesar Salad with Garlic Croutons, Pecorino Cheese and Choice of:

Sonoran Grilled Chicken Breast Lg. 11.5 / Sm. 9.5

Grilled Local Desert Sweet Shrimp Lg. 15.5 / Sm. 12.5

Sandwiches & Such Choice of: Fries or Pasta Salad

Add any extras at \$1.5 each: Green Chili, Portabella Mushroom, Bacon, Avocado, Guacamole or Bleu Cheese

Otero Ranch Club with Mesquite Turkey, Bacon, Asadero Cheese and Guacamole on Toasted Wheat Bread 9.5

★ Tubac Burger: Half Pound All Natural Beef with Roasted Onions and Pepper Jack Cheese on a Fresh-Baked Potato Bun 11.5

Open-Face Reuben with Thinly Sliced Corned Beef, Fresh Sauerkraut, Thousand Island and Melted Gruyere Cheese on Toasted Rye Bread 11.5

Fresh Herb-Grilled Chicken Breast with Manchego Cheese, Roasted Red Peppers, Arugula and Pesto Aioli on Focaccia Bread 11.5

★ Open-Face 8 oz. Flat Iron Steak Sandwich on a Sourdough Bread with Demi~Braised Onions & Creamed Horseradish 14.5

Pastas (available vegetarian style)

Red Pepper Penne with Pulled Free Range Chicken, Roasted Garlic, Cherry Tomatoes, Sunchokes and Broccoli in a Light Red Chili Sauce with Manchego Cheese 18.5

Gemelli Pasta with Grilled Shrimp & Langoustines, Roasted Shallots, Red Peppers & Wilted Spinach in a Scampi Butter Sauce 24.

Fish Entrees

Grilled Salmon over Lemon Risotto with Sautéed Spinach & Garlic, topped with Cucumber-Dill Relish 26.

Pan-Seared Grouper on Smoked Bacon Swiss Chard, Roasted Red Beet & Pickled Red Onion Relish, Riesling Beurre Blanc & Mashed Potatoes 28.

Onion-Crusted Walleyed Pike with Quick-Fried Yukon Gold Mashed Potatoes, Sautéed Seasonal Vegetable with a Horseradish-Chive Cream Sauce 22.5

Pepper-Seared Chilean Sea Bass on Sautéed Spinach with Roasted Fennel Bouillabaisse Broth 29.

Meat Entrees

Pork Schnitzel with Warm German Potato Salad, Lemon Caper Butter & Green Beans 18.5

★ Sautéed Veal Liver with Apples, Onions and Bacon in a Veal Demi Glace, Hash Brown Potatoes, Grilled Mushrooms and Seasonal Vegetables 18.5

★ Seared Tender Veal Medallions with Creamy Morel Mushroom Sauce, Spätzle & Sautéed Green Beans 29.

Free Range Chicken Breast Roulade, Prosciutto, Caramelized Onions, Herb Pesto & Manchego Cheese, Lemon Risotto, Grilled Asparagus & Marchand de Vin Sauce 19.5

★ Grilled All Natural Beef Tenderloin Medallions with Fire Roasted Grand Canyon Onions, Red Pepper Mashed Potatoes, Portabella Mushrooms and Five Peppercorn Sauce 30.

★ *Fire Grilled Ranch House Favorites*

All served with Bordelaise Sauce, Onion Hash Brown Potatoes & Seasonal Vegetables

8 oz. All Natural Filet of Beef 30.

12 oz. All Natural Rib Eye 29.

12 oz. All Natural NY Strip 30.

Whole Rack of Lamb, Pistachio Crusted 29.

12 oz. Cold Water Lobster Tail 47.

Add Bacon, Onion & Bleu Cheese Butter for your Steak 3.

Vegetarian Nosh 18.5 Choose any 5 vegetables or starch combination and 1 sauce, additional items 3. each

VEGGIES

Sunchokes

Grilled Asparagus

Sautéed Broccoli

Sautéed French Beans

Grilled Portabella Mushroom

STARCH

French Fried Potatoes

Crispy Yukon Gold Potatoes

Red Pepper Mashed Potatoes

Penne Noodles with Feta Cheese

Fried Yukon Gold Mashed Potatoes

SAUCES

Coriander Aioli

Lemon Caper Butter

Cucumber Dill Relish

Fennel Bouillabaisse Broth

Beet & Pickled Onion Relish

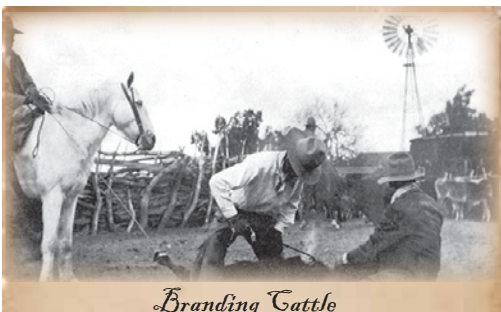
Chef John Wooters Menu Changes Seasonally Please NO: Cell Phones, Cigars or Pipes

18% gratuity will be automatically added on for parties of 8 or more

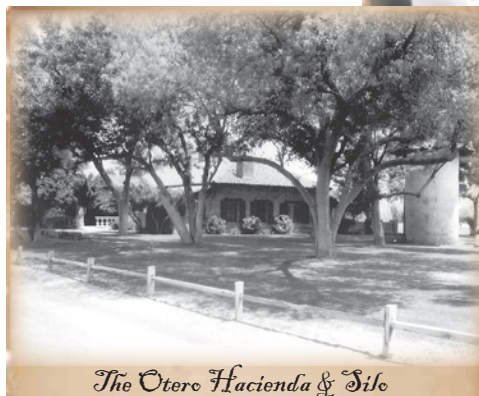
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Stables Bar



Branding Cattle



The Otero Hacienda & Silo



STABLES

Ranch Grille

Dessert Menu \$8

Dulce de Leche Cheesecake

Served with Butterscotch Anglaise and
Fresh Mixed Seasonal Berries

Warm Fallen Chocolate Soufflé

Chocolate Cake with Chocolate Ganache, Kahlúa
Anglaise, Fresh Seasonal Berries & Vanilla Bean Ice Cream

House Made Crème Brûlée

Seasonal Berries & Biscotti Cookie

Warm Granny Smith Apple Tartin

Fresh Baked Green Apples with Pastry
Crust and Cinnamon Ice Cream

Banana and Bing Cherry Bread Pudding

Fresh Bananas and Bing Cherries Baked in a
Pudding Custard and served with Warm Anglaise

Mexican Key Lime Pie

Mexican Lime Curd in Granola Crust
Served with Coconut Mango Salsa