

province

URBAN KITCHEN & BAR

FIRST BITES

BEEF CHEEKS – 13

SMOKED BACON-BEEF BRODO /
HOPI BLUE CORN GRITS / FIRE-ROASTED WHITE CORN / (GF)

7 – BEER FONDUE

LOCAL IPA/MAHON CHEESE/
BROKEN POMODORO SAUCE/CRUSTY -BREAD / (VG)

CAULIFLOWER CROQUETTES – 8

SAFFRON ROASTED GARLIC AIOLI / (VG)

12 – SALMON CAKES

WILD ISLE ORGANIC SALMON /
LEMON DILL CAPPER AIOLI / PIMENT D 'ESPELLETE

STUFFED MEATBALLS – 10

ARIZONA GRASS-FED BEEF / CAGE-FREE EGG /
AGED PROVOLONE / HARISSA SAN MARZANO SAUCE

11 – CHILAQUILES

DUCK CONFIT / ANCHO / BLUE CORN / PEPITAS / (GF)

SOMETHING LIGHT

WATERMELON SALAD – 9

CROW'S DAIRY FETA / PISTACHIOS /
ROSEMARY-MINT / PIMENT D 'ESPELLETE / (GF & VG)

8 – DOWNTOWN SALAD

MCCLENDON'S BABY MIXED LETTUCES
APPLES / MARCONA ALMONDS / CABRALES /
LOCAL HONEY VINAIGRETTE / (GF & VG)

URBANO SALAD – 9

TATSOI-MIZUNA LETTUCE / LENTILS / FARRO / QUINOA /
GRILLED CORN / AVOCADO / CROW'S DAIRY FETA / (VG)

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO A. GARCIA

SOUS CHEFS

ALLISON BIRD & JOSE AVILA

DINNER TIME

26 – RUBY RED TROUT

MCCLENDON ORGANIC TENDER GREENS / LOCAL GRILLED CITRUS VINAIGRETTE /
SEASONAL ORGANIC SHAVED APPLES / CANDIED ROASTED ARIZONA PECANS / (GF)

PAN ROASTED SEA BASS * – 35

GOLDEN RAISIN AGRO DULCE / FORBIDDEN RICE /
PEA TENDRILS / CAPER / MARCONA ROMESCO / (GF)

33 – DIVER SCALLOPS *

MESQUITE CORN COULIS / MICRO SALAD /
HEIRLOOM POTATOES WITH LARDONS / (GF)

MARY'S ORGANIC CHICKEN – 27

PUMPKIN SEED SAUCE / HEIRLOOM POTATO & DARK MEAT HASH
SQUASH / MCCLENDON CAMPARI TOMATOES / (GF)

36 – PETITE FILET MIGNON *

MESQUITE GRILLED / CAULIFLOWER FRITTER / ROASTED TOMATO BROTH
ORGANIC CHEF MUSHROOMS WITH POBLANO RELISH /

NEW ZEALAND RACK OF LAMB * – 37

WHITE VER JUS GASTRIQUE / PEAS
ROASTED PARSNIP-SALSIFY FENNEL ROOT PUREE / (GF)

ROASTED CAULIFLOWER STEAK – 24

ORGANIC COCONUT OIL/SEASONAL VEGETABLES/FENNEL TOMATO SAUCE/
LOCAL OLIVE OIL/CREMA DE BALSAMICO/(GF & V)

WE PROUDLY SUPPORT LOCALLY:

CROW'S DAIRY

MEDITERRA BAKEHOUSE

MCCLENDON'S SELECT ORGANIC FARMS

SWEET CORNER

STICKY BANANA TOFFEE PUDDING – 8

PLANTATION RUM ICE CREAM / TOASTED BANANA

9 – CHURROS

LIME CURD / AGAVE BLACKBERRIES / MERINGUE

ARROZ CON LECHE – 8

COCONUT STREUSEL / FREEZE DRIED FRUIT

VG-VEGETARIAN | V-VEGAN | GF-GLUTEN FREE

SPLIT ENTRÉE PLATE CHARGE – \$5

*AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.
PRICES ARE SUBJECT TO APPLICABLE SALES TAX.*

* ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.