



## starters

**bruschetta** | butternut | cranberry | walnut | ricotta | sage | crostini 12

**dumplings** | spinach | goat cheese | tomato jam | basil breadcrumb 10

**black mussels\*** | chorizo | fennel | orange | fresno | chive | garlic baguette 15

**pork belly\*** | polenta | blueberry mustard | pickled onion | candied jalapeño 14

**chef's board\*** | inspired selection of charcuterie & cheese | seasonal accompaniments 18

## salads & soup

**arugula** | apple | pomegranate | walnut | feta cheese | cider vinaigrette 10

**romaine** | sweet pepper | shallot | parmigiano | crouton | anchovy dressing 10

**beet** | blackberry | cashew | goat cheese | basil | lemon vinaigrette 10

**tomato soup** | parmigiano | rosemary | crouton | olive oil 9

## entrees

**spaghetti\*** | beef tenderloin | kale | artichoke | tomato | garlic butter | chive 22

**scottish salmon\*** | brussels sprout | wild mushroom | bacon | onion | red wine 27

**european sea bass\*** | celery root | green apple | pomegranate | black kale 32

**diver sea scallops\*** | risotto | butternut squash | spinach | cranberry | sage 32

**free range chicken\*** | fingerling potato | pearl onion | grain mustard | rosemary 24

**yorkshire pork chop\*** | white bean | barbeque | cucumber slaw | jalapeño | scallion 27

**wagyu short rib\*** | cheddar polenta | green apple | red onion | parsley 36

**california ribeye\*** | house fries | parmigiano | parsley | red wine 38

**arizona filet mignon\*** | green bean | bacon | shallot | balsamic 37

### accompaniments

**asparagus** | béarnaise 8  
**mushrooms** | thyme 8  
**green bean** | bacon 8  
**house fries** | parmigiano 8  
**mac & cheese** | gouda 8  
**yukon mash** | sour cream 8

### additions

**shrimp** 8  
**roasted chiles** 3  
**sautéed onions** 2  
**blue cheese** 3  
**béarnaise** 2  
**port reduction** 2

**Jason Paterno** | *Chef de Cuisine*

We proudly use the following local farms, dairies, mills and artisans:  
Hayden Mills | Crow's Dairy | Hickman Family Farms | Arizona Beef  
Crockett's Desert Honey | Queen Creek Olive Mill | Local Produce | Litchfield's Garden

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Litchfield's

## cocktails 10

**barrel aged bourbon manhattan** | bulleit | sweet vermouth | bitters | luxardo

**litchfield cooler** | jack daniel's | cucumber | club soda | sprite

**peach cosmo** | ciroc peach | cointreau | lime juice | cranberry juice

**mojito** | rum | garden mint | citrus infused simple syrup

**belvedere bloody mary** | belvedere | house made mary mix | spicy salted rim

**prickly pear margarita** | herradura blanco | triple sec | prickly pear syrup

**berry margarita** | don julio blanco | triple sec | lime juice | fresh berries

**sangria** | fresh fruit | korbel brandy | red wine

**grey goose fizz** | grey goose | st. germain | lime juice | soda water

**woodford old fashioned** | woodford reserve | bitters | orange | cherry

**strawberry caipirinha** | bacardi rum | fresh strawberry | lime

**cucumber martini** | hendrick's | dry vermouth | fresh cucumber

**belvedere basil** | belvedere | basil | lemon juice | soda water

## domestic, import, craft beer

### draught 7

**stella artois** | belgian lager

**sam adams** | seasonal

**wigwam ale** | pale ale

**lagunitas** | ipa

### import & craft bottle 7

**amstel light** | light lager

**dos equis** | lager especial

**bass** | pale ale

**heineken** | pale lager

**corona** | pale lager

**anchor steam** | american lager

**hoegaarden** | wheat ale

**odell 90 schilling** | scottish ale

**four peaks kiltlifter** | scottish ale

**sierra nevada** | pale ale

**la fin du monde** | tripel ale

**four peaks hop knot** | ipa

### domestic bottle 6

**bud light** | light lager

**coors light** | lager

**miller lite** | lager

**michelob ultra** | light lager

**budwiser** | lager

**o'doul's n/a** | lager

*Thank you from the Litchfield's family to yours.*