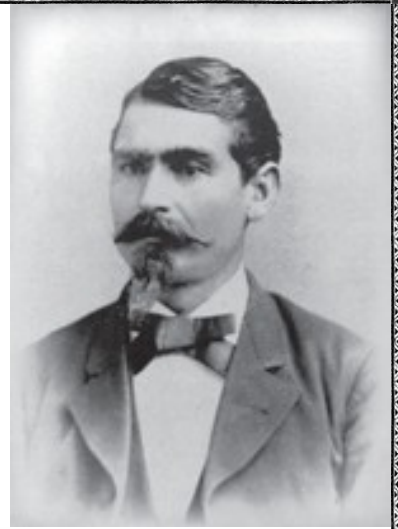


STABLES

Ranch Grille



Welcome to historic Stables Ranch Grille, named in honor of the stable in which it is located. Established in 1789, following a land grant from the King of Spain, our ranch was originally built by Don Toribio de Otero to support the Tubac Presidio. Years later, his grandson Sabino, took advantage of our prized area for raising cattle. He found abundant grasslands along the flowing Santa Cruz River, earning him the title "Cattle King of Arizona". We at Tubac Golf Resort & Spa are pleased to carry on the Otero tradition with its well preserved buildings including Stables, Dos Silos, The Dairy Barn and the Otero House.

~Appetizers~

Roasted Baby Beet: with Figs, Frisée, Beet Greens, Mache & Toasted Hazelnut Vinaigrette 8

Grilled Prawn Gazpacho: White Crab, Tomato, Cucumber, Lime, Jalapeño, Avocado 12

Spanish Torta: Honey Infused Goat Cheese, Oven Roasted Vegetables with Balsamic Reduction & Flat Bread Crackers 8

Albondigas: Pork, Veal, Chorizo Meatballs with Sofrito Sauce & Manchego Cheese 9

Dungeness Crab Cakes: Pan Seared with Saffron Mayonnaise & Micro Cilantro 12

Ever Changing Cheese Board: Fine Selection of Artisan Cheese, Sliced Meats & Breads Market Price

~Soup & Salad~

Chicken Tortilla Soup: Free Range Chicken, Sonoran Spiced Broth, Avocado, Pico de Gallo & Sour Cream 6

Green Chili Stew: Braised Pork, Poblanos & Masa Dumplings cup 5 bowl 7

Arizona Field Greens: Toasted Pepitas, Jicama, Cherry Tomatoes & Balsamic 6

The Wedge: Ice Berg, Tomatoes, Bacon, Green Onion, Bleu Cheese & Radish 9

Compressed Arugula: Fuji Apple, Tart Cherries, Manchego, Candied Pecans with Sherry Vinaigrette 9

Caesar: Anchovies, Garlic, Lemon with Crouton & Asiago 8
add Chicken 3 add Shrimp 5

Derby Cobb: Apple Wood Bacon, Free Range Chicken, Bleu Cheese, Avocado with Lemon Vinaigrette Full 12.5 Half 9.5

Grilled Steak & Shrimp Salad: Field Greens, Tomatoes, Radish, Sherry Vinaigrette & Mango Relish Full 16 Half 13

