

DUSTCUTTER

FOR THE TABLE

Sonoran Skillet Cornbread \$13

green chile cornbread,
whipped butter, hot honey drizzle (V)

Sonoran Wings \$18

sonoran dry rub, honey tamarind glaze,
blue cheese chive whip, jicama, celery

Devils on Horseback \$16

bacon wrapped Yuma dates, local goat cheese,
Copper City bourbon glaze

Elote Tostada \$16

charred corn, elote spice, crema, cotija cheese, cilantro (V)

AZ Gunslinger Chicken Sliders \$17

crispy hot chicken, creamy slaw,
Mrs. Klein's pickles, jalapeño pepper sauce

SALADS

Citrus Beet & AZ Feta Cheese Salad \$17

kale & spinach blend, local beets poached in Arizona
lemon & orange, feta cheese, toasted almonds,
Crockett honey, dijon vinaigrette (V)

Hatch Chile Caesar \$16

romaine, shaved manchego, Noble Bread croutons,
sundried tomato, hatch chile caesar dressing (V)

(V) - vegetarian (GF) - gluten free (DF) - dairy free

CHEF'S SIGNATURE SELECTIONS

A tribute to the craft and
creativity of our kitchen

Saloon Board \$22

Crow's Dairy whipped feta, herb roasted tomatoes,
artisanal cured meats & cheeses, Queen Creek
olives, bread-n-butter pickles, mustard, smoked
almonds, Yuma dates, Noble Bread lavosh

Smoked Brisket Empanadas \$13

house-smoked beef brisket, sweet pepper jam,
tomatillo-avocado crema

Charred Calabaza Salad \$17

arugula, baby romaine, charred squash, blistered
tomato, corn, pickled red onion, cotija cheese,
jicama, whipped goat cheese & herb dressing (V)

Birria Torta \$22

braised beef brisket, oaxaca cheese, pickled hot
peppers, cilantro, onion, Ranch Market bolillo roll,
birria consommé, tortilla chips

Meat & Potatoes \$34

ancho chile-braised short rib, housemade gnocchi,
arugula, root vegetables, horseradish crema

ENHANCEMENTS

FLAT IRON STEAK \$13

GRILLED CHICKEN \$8

SEARED SALMON \$14

SAUTÉED SHRIMP \$11

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY NEEDS

*some items may contain raw or undercooked ingredients. consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

an additional 18% gratuity will be added to parties of 6 or more

MAINS

Chimayo Seared Salmon \$35

sweet corn, anasazi beans, roasted squash,
90-day corn broth, swiss chard, basil oil

DC Steak & Frites \$42

12oz NY strip, desert chimichurri,
red wine reduction, garlic Frite St. fries

AZ Shrimp and Grits \$30

chile spiked baja shrimp, pima corn polenta,
hatch green chile, desert heat spice, wilted swiss
chard, smokey tomato sauce

State 48 Smashburger \$22

two local K4 Ranch beef patties, american cheese,
lettuce, tomato, onion, Mrs. Klein's pickles,
DC sauce, Noble Bread bun, Frite St. fries

Aji Amarillo Fish Tacos \$19

grilled white fish, Arizona citrus & jicama slaw,
roasted poblano & pickled jalapeño remoulade,
smoky morita salsa, pico de gallo, lime,
flour tortillas

DC Desert Grain Bowl \$20

quinoa & forbidden rice, scarlet runner beans,
roasted squash, spiced pecans, blistered cauliflower,
Queen Creek olive oil, prickly pear
balsamic reduction (V) (GF) (DF)

SWEET FARE

Sonoran Root Beer Float \$11

housemade vanilla ice cream,
local sarsaparilla poured tableside

Desert Citrus Pound Cake Jar \$14

Arizona lemon curd, blueberry compote,
whipped cream

Mexican Spiced Chocolate

Pot-a-Crème \$14

sweet & spicy pecan crumble,
whipped chantilly

THE FINAL POUR

Carajillo \$17

Espresso & Licor 43.

Repo-Spresso Martini \$18

Casamigos reposado, espresso, vanilla syrup

REN Private Barrel Del Bac Bourbon \$18

Arizona straight bourbon for us by us
neat or big cube

Classic Negroni \$15

gin, campari, vermouth

Licor 43 Horchata \$14

Licor 43, rice milk, cinnamon

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