

# DINNER

## STARTERS

### MESQUITE SMOKED CHICKEN WINGS ... 18 <sup>GF</sup>

Choice of Hot, Medium or Honey BBQ

### HOUSE BATTERED CALAMARI ... 15

Served Over Pomodoro Sauce, Italian Parsley, Grilled Lemon, Lemon Aioli

### CILANTRO LIME HUMMUS ... 13

Red Pepper Chili Oil, Heirloom Vegetables, Toasted Naan

### MOZZARELLA CAPRESE ... 14 <sup>GF</sup>

Mozzarella Cheese, Heirloom Tomatoes, Pickled Red Onion, Pesto, Balsamic Glaze & Lemon Oil

### PARMESAN TRUFFLE FRIES ... 10

Parmesan, Truffle Oil, Chopped Herbs, Lemon Garlic Aioli Dipping Sauce

### PEPPERONI FLATBREAD ... 12

House-Made Marinara, Mozzarella, Pepperoni

### MARGHERITA FLATBREAD ... 13

Heirloom Tomato, Mozzarella, Tomato Sauce, Fresh Basil, Garlic Oil

## SALADS

Add Chicken \$8, Beef \$9, Shrimp \$10

Spinach Flour Tortilla Wrap \$1

### TAPATIO SIGNATURE ... 14

Baby Romaine, Radicchio, Mixed Romaine, Heirloom Cherry Tomato, Red Onion, Focaccia Croutons, Shaved Parmesan, Cilantro Infused Caesar Dressing

### YUMA WINTER HARVEST GREENS ... 15 <sup>GF</sup>

Mixed Leaf, Shaved Radish, Blackberry, Strawberry, Shredded Carrot, Cucumber, Goat Cheese, Candied Pecan, Raspberry Vinaigrette

## POINTE IN TYME

A 20% gratuity will be automatically added for parties of six or more guests.

All to go orders are subject to a 15% service charge.

## ENTRÉES

### CHIMICHURRI HOUSE CUT RIBEYE\* ... 53

Fingerling Potato, Heirloom Baby Carrot, Sautéed Asparagus, Cipollini Onion

### SONORAN RUBBED SHORT RIB ... 35 <sup>GF</sup>

Butternut Squash Risotto, Sautéed Asparagus, Roasted Tri-Colored Cauliflower, Pickled Red Onion, Au Jus

### CAST IRON CHICKEN ... 29 <sup>GF</sup>

Pan Seared Chicken Breast, Red Smashed Potato, Roasted Butternut Squash, Seared Broccolini, Baby Carrot, Lemon Thyme Au Jus

### BONE-IN DUROC PORK CHOP\* ... 36

Cilantro Lime Rice, Sautéed Brussels Sprout, Cremini Mushroom, Pineapple Salsa, Honey Marinade Reduction

### GUAJILLO GLAZED SEARED SALMON\* ... 33

Grilled Sweet Potato Medallion, Toasted Mexican Onion, Sweet Corn Puree, Haricot Vert, Red Chili Crema

### SHRIMP SCAMPI PASTA ... 27

Pappardelle, Seared Shrimp, Heirloom Cherry Tomato, Spinach, Roasted Garlic Butter, White Wine Scampi Sauce

### BAKED TOFU ... 22 <sup>VEGAN</sup>

Broccoli, Carrot, Mushroom Sautéed in Shallot and Garlic, Tossed in a Smoked Paprika-Maple Glaze, Basmati Rice

### CLASSIC CHEESEBURGER\* ... 18

Juicy ½ Lb Angus Burger, Choice of American, Cheddar or Pepper Jack, Lettuce, Tomato & Onion, French Fries.

\* Substitute Truffle Fries \$1.50 \*

## DESSERT

### CARROT CAKE ... 13

Layered with Cream Cheese Icing and Spiced with Cinnamon, Chopped Walnuts, Pineapple & Raisins

### CRÉMÉ BRÛLÉE CHEESECAKE ... 13

New York Style Cheesecake with Brûlée Topping, Fresh Berries

### FLOURLESS LAVA CAKE ... 12

Callebaut Chocolate Cake filled with a Chocolate Ganache, Vanilla Ice Cream

### ICE CREAM OR SORBET ... 9

Vanilla, Chocolate Ice Cream or Raspberry Sorbet

(\*) 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.