



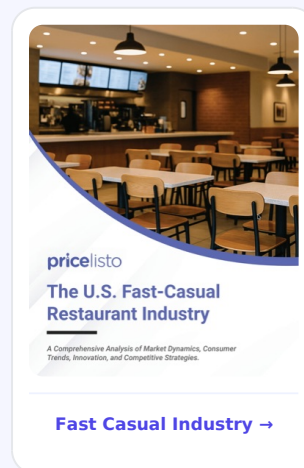
Tonto Bar & Grill

Menu Prices — October 17, 2026

Tonto Bar & Grill menu with prices in United States, updated October 2021:

45 items across 11 categories, prices from \$4.50 to \$49.00.

Restaurant & Food Industry Reports



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Tonto Bar & Grill Menu with Prices (United States)

Tonto Bar & Grill menu with prices in United States, updated October 2021: 45 items across 11 categories, prices from \$4.50 to \$49.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/tonto-bar-grill

Menu categories: Fresh Baked Bread · Appetizers · Fresh Salads (Appetizer) · Fresh Salads (Entrée) · Wood-Grilled Burgers & Such · Southwestern Specialties · Pasta · Fish Entrées · Meat Entrées · Vegetarian Nosh · Desserts

Fresh Baked Bread

ITEM	PRICE
Gluten-Free Bread Basket	\$5.50
Four-Seed Baguette Basket	\$4.50

Appetizers

ITEM	PRICE
Golden Corn Chowder, Bowl (Cup) Applewood bacon, pulled chicken, fresh thyme & Yukon gold potatoes	\$6.00
Golden Corn Chowder, Bowl (Bowl) Applewood bacon, pulled chicken, fresh thyme & Yukon gold potatoes	\$9.00
Golden Corn Chowder, Bowl (Quart) Applewood bacon, pulled chicken, fresh thyme & Yukon gold potatoes	\$20.00
Golden Corn Chowder, Quart Applewood bacon, pulled chicken, fresh thyme & Yukon gold potatoes	\$12.00
Three Sister Salsas and Guacamole Trio of chips: Corn, flour & fry bread Salsas of: – Corn & tomato – Chayote squash & tomatillo – Tepary bean & red chil...	\$17.50
Buttermilk Fried Calamari Tossed with candied chilies, chipotle aioli, grilled AZ lemon	\$15.00
Tortilla-Crusted Crab Cakes Fresh jicama & roasted chili slaw, smoked ancho chili aioli	\$17.00
Ahi Tuna Roll Tempura Ahi tuna roll, wasabi-soy vinaigrette & gari shoga	\$17.50
Sun-dried Tomato Hummus Grilled pita bread,sliced English cucumbers, heirloom tomatoes, rainbow carrots, sumac crusted chickpeas, and feta chees...	\$17.50

Fresh Salads (Appetizer)

ITEM	PRICE
Appetizer Arugula Salad Compressed Manchego, candied Arizona pecans, sun-dried cherries, tart green apple & pistachio vinaigrette V GF	\$12.00
Appetizer Cobb Salad Iceberg, romaine, and watercress, tomato, bacon, egg, avocado, chives, Roquefort cheese, and lemon-herb vinaigrette V GF	\$12.00
Appetizer Tumbleweed Salad Romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, chicos, tortilla strips, avocado crema, pepper jack	\$12.00
Appetizer Harvest Salad Butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted Marcona al...	\$12.00

Fresh Salads (Entrée)

ITEM	PRICE
Entrée Arugula Salad Compressed Manchego, candied Arizona pecans, sun-dried cherries, tart green apple & pistachio vinaigrette V GF	\$19.00
Entrée Cobb Salad Iceberg, romaine, and watercress, tomato, bacon, egg, avocado, chives, Roquefort cheese, and lemon-herb vinaigrette V GF	\$19.00
Entrée Tumbleweed Salad Romaine, iceberg, black beans, chipotle ranch, heirloom tomatoes, chicos, tortilla strips, avocado crema, pepper jack V...	\$19.00
Compressed Arugula Salad Manchego, candied Arizona pecans, sun-dried cherries, tart green apple & pistachio vinaigrette V GF	\$15.00
Entrée Harvest Salad Butter lettuce, spinach, balsamic fig dressing, strawberries, roasted beets, berry goat cheese, honey roasted Marcona al...	\$19.00

Wood-Grilled Burgers & Such

ITEM	PRICE
AZ Organic Grass-Fed Burger 8 oz wood-grilled patty with sharp cheddar -or- pepper jack. Lettuce, tomato, pickle, and crispy onions on a freshly bak...	\$19.00
Rancho Reuben Housemade corned beef & sauerkraut, Thousand Island dressing, Jarlsberg cheese, freshly baked marble rye bun	\$18.00
Tonto Burger (Corn-Fed) 8 oz wood-grilled corn-fed patty, sharp cheddar -or- pepper jack. Lettuce, tomato, pickle, and crispy onions on a freshl...	\$18.00
Tonto Burger (Grass-Fed) 8 oz wood-grilled corn-fed patty, sharp cheddar -or- pepper jack. Lettuce, tomato, pickle, and crispy onions on a freshl...	\$19.00

Southwestern Specialties

ITEM	PRICE
Pork Tamale Relleno Roasted poblano chile pepper stuffed with braised mojo pork, diablo pepper mix, roasted hatch chile salsa, Oaxaca cheese...	\$21.00
Puerto Nuevo Mexican Tacos (Vegetables) Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado crema & white corn tortillas	\$18.00
Puerto Nuevo Mexican Tacos (All Natural Chicken) Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado crema & white corn tortillas	\$20.00
Puerto Nuevo Mexican Tacos (Mexican White Shrimp) Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado crema & white corn tortillas	\$21.00
Puerto Nuevo Mexican Tacos (All Natural Beef) Sonoran spice, garlic, peppers and onion, shaved cabbage-lime slaw, avocado crema & white corn tortillas	\$23.00

Pasta

ITEM	PRICE
Gemelli Pasta Garlic chicken, artichokes, red onions, bell peppers, peas, heirloom tomatoes, tossed in basil cream and topped with fre...	\$22.50
Yakisoba Pasta Stir-fried beef tips, sugar snap peas, baby bok choy, kimchi, and smoked soy vinaigrette tossed with Yakisoba wheat nood...	\$27.00

Fish Entrées

ITEM	PRICE
Cast Iron Seared Scallops Guajillo gastrique, blue corn grits, caramelized shallots, roasted heirloom cauliflower, and sunchoke chips	\$45.50
Onion-Crusted Walleye Snipped chive remoulade sauce, Yukon potato roesti cake, heirloom carrots, blistered cherry tomatoes and fried capers	\$32.00
Pacific Coast Sanddabs Pan-seared with tomato jam, sautéed patty pan squash and smashed fried fingerling potatoes	\$30.00
Mediterranean Grilled Salmon Tzatziki sauce and pickled red onions. Israeli couscous tossed with sautéed spinach, cherry tomatoes, mint & basil	\$36.00

Meat Entrées

ITEM	PRICE
Coffee and Port Braised Boneless Short Rib Brown butter whipped white yams, heirloom carrots with shallots, parsley and a Port wine jus lie	\$38.50
German Pork Schnitzel Housemade German potato salad with bacon, lemon caper butter, braised red cabbage with apples, and a grilled lemon	\$29.00
Ancho Chili-Rubbed Filet (8 oz.) Adobo demi-glace, mashed potato with Parmesan butter-crumb, braised forest mushrooms, and charred broccolini	\$49.00
Wood-Grilled 10 oz NY Strip Five peppercorn compound butter, IPA mustard greens, loaded crispy potato, with caramelized shallots	\$49.00

Vegetarian Nosh

ITEM	PRICE
Harvest Bowl Israeli couscous, tossed with sautéed spinach, cherry tomatoes, mint, and basil, topped with tzatziki sauce, pickled red...	\$24.50
The Mañana Roesti potato cake, roasted heirloom cauliflower, charred broccolini, sautéed patty pan squash and housemade tomato jam	\$24.50

Desserts

ITEM	PRICE
Blood Orange Crème Brûlée Caramelized blood orange supremes, blueberry gelée, candied citrus chip	\$15.50
Chocolate Fudge Brownie Cake Chocolate chunk brownie, caramel sauce, butter pecan ice cream, candied pecans, chocolate twist This item is Vegan & Glu...	\$15.50
Lemon Lime Prickly Pear Meringue Tart Almond graham crust, lemon lime curd filling, prickly pear Italian meringue, lime coulis, lemon curd, almond florentine...	\$15.50
Strawberry Shortcake Vanilla pound cake, strawberry compote, shortbread crumble, Tahitian vanilla chantilly crème	\$15.50