

TORREON[®]

GRILLE

HORS D'OEUVRES

choice of house focaccia or pickled seasonal vegetables

SMALL BITES

locally sourced micro greens

**PARMESAN TRUFFLE
FINGERLING POTATOES (GF) 12.99**
with fresh herbs

ARTICHOKE FRITTE (GF) 12.99
parmesan and calabrian aioli, chives

BRUSCHETTA 14.99
tomato and basil drizzled with balsamic redux
or prosciutto, goat cheese, peppered grape confeturra

GRILLED OCTOPUS (GF) 18.99
chimi churri, crispy chickpeas, calabrian aioli,
arugula, balsamic redux

BURRATA (GFO) 13.99
heirloom tomato, balsamic redux,
served with house focaccia

SPINACH & ARTICHOKE DIP 13.99
served with choice of house focaccia **or** rustic crackers

MEATBALLS 14.99
butter poached, pork, beef, charcuterie,
shaved parmesan, mascarpone polenta, truffle

SOUP OF THE DAY 6 / 9

SALADS

add shrimp **8** salmon **10** chicken **6** steak **12**

CAESAR (GFO) 12.99
house croutons, shaved parmesan, cracked pepper

SPINACH (GF) 14.99
peppered grape confeturra, candy bacon,
candy walnuts, chevre

ARUGULA (GF) 10.99
fennel, shaved parmesan, lemon citronet

WEEKLY SPECIALS

CATCH OF THE DAY MV
halibut, branzino, trout, etc.

21 DAY DRY AGE STEAK MV

SANDWICHES

served with fries or arugula salad
onion rings, fingerling potatoes, truffle fries **3**
all bread is locally sourced from Baked in Pinetop

TORREON BURGER (GFO) 19.99
choice of 3 seasonal cheeses plus LTO, add green chili,
balsamic glazed wild mushrooms, served on ciabatta

CUBAN (GFO) 17.99
house ham, pork, swiss, pickles, mustard, served on hoagie

BLT (GFO) 14.99
well, it's just that...bacon, lettuce, and tomato...spruced up
with house mayo and mustard, served on sourdough

49'ER (GFO) 14.99
house ham, swiss, house pickles, served on sourdough

RUBEN 15.99
house corned beef, house kraut, house thousand,
swiss, local marbled rye

HOUSE CLUB 14.99
house turkey, bacon, lettuce and tomato,
swiss, house mayo, served on sourdough

FOR THE LITTLES

choice of sides for burger and
chicken tenders: fries or fruit cup

**BURGER / CHICKEN STRIPS /
BUTTER NOODLES /
NOODLES IN MARINARA WITH MEATBALL 10**

DESSERTS

TIRAMISU 10
mascarpone cream, lady fingers, espresso liqueur

GRASSHOPPER (GF) 8
chocolate cookie crumble, mint whip, chocolate straws

BUTTERSCOTCH BUDINO (GF) 12
creamy Italian butterscotch pudding,
madagascar vanilla whip, topped with praline

PECAN CHOCOLATE TORTE (GF) 15
topped with brulé banana,
scoop of your choice of gelato

GELATO BY THE SCOOP 4 / 6
choice of Madagascar vanilla bean,
Belgian dark chocolate, Old World spumoni
ask about special flavors

SORBETTO 4 / 6
choice of Sicilian blood orange,
Rosanna raspberry



*consuming raw or undercooked meats and eggs may increase your risk of food-borne illness.