



starters

bruschetta | stone fruit | ricotta | walnut | honey | mint | crostini 12

ahi poke* | avocado | cucumber | red onion | jalapeno | citrus | wonton 14

dumplings | spinach | goat cheese | tomato jam | basil breadcrumb 10

black mussels* | chorizo | corn | lime | fresno | cilantro | garlic baguette 15

calamari* | zucchini | squash | lemon | scallion | paprika | red pepper aioli 14

chef's board* | inspired selection of charcuterie & cheese | seasonal accompaniments 18

salads & soup

arugula | blueberry | peach | blue cheese | candied pecan | lemon vinaigrette 10

romaine | sweet pepper | shallot | parmigiano | crouton | anchovy dressing 10

watermelon | cucumber | red onion | olive | feta | parsley | oregano vinaigrette 10

heirloom tomato | avocado | pickled onion | basil | balsamic | olive oil 10

gazpacho | yellow tomato | cilantro crema | spiced pepita | chile oil 9

entrees

spaghetti* | beef tenderloin | spinach | artichoke | tomato | garlic butter | chive 22

scottish salmon* | asparagus | wild mushroom | lardon | pearl onion | parsley 27

pacific halibut* | squash | zucchini | red pepper | black olive | caper | lemon 32

diver sea scallops* | risotto | sweet corn | tomato | bacon | mascarpone | basil 32

free range chicken* | marble potato | arugula | grain mustard | salsa verdé 24

maple leaf duck* | forbidden rice | sweet corn | black plum | fennel | tarragon 32

yorkshire pork chop* | white bean | barbeque | cucumber slaw | jalapeno | scallion 27

california ribeye* | house fries | parmigiano | parsley | red wine 38

arizona filet mignon* | green bean | bacon | shallot | balsamic 37

accompaniments

asparagus | béarnaise 8
mushrooms | thyme 8
green bean | bacon 8
house fries | parmigiano 8
mac & cheese | gouda 8
yukon mash | sour cream 8

additions

shrimp 8
roasted chiles 3
sautéed onions 2
blue cheese 3
béarnaise 2
port reduction 2

Jason Paterno | Chef de Cuisine

We proudly use the following local farms, dairies, mills and artisans:
Hayden Mills | Crow's Dairy | Hickman Family Farms | Cedar River Farms
Crockett's Desert Honey | Queen Creek Olive Mill | Stern Produce | Litchfield's Garden
*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.



Litchfield's

cocktails 10

litchfield cooler | jack daniel's | cucumber | club soda | sprite

peach cosmo | ciroc peach | cointreau | lime juice | cranberry juice

mojito | rum | garden mint | citrus infused simple syrup

belvedere bloody mary | belvedere | house made mary mix | spicy salted rim

prickly pear margarita | herradura blanco | triple sec | prickly pear syrup

berry margarita | don julio blanco | triple sec | lime juice | fresh berries

sangria | fresh fruit | korbel | brandy | red or white wine

grey goose fizz | grey goose | st. germain | lime juice | soda water

woodford old fashioned | woodford reserve | bitters | orange | cherry

strawberry caipirinha | bacardi rum | fresh strawberry | lime

arizona sky | kettle one | blue curacao | lemon juice

cucumber martini | hendrick's | dry vermouth | fresh cucumber

belvedere basil | belvedere | basil | lemon juice | soda water

domestic, import, craft beer

draught 7

stella artois | belgian lager

sam adams | seasonal

wigwam ale | pale ale

lagunitas | ipa

import & craft bottle 7

amstel light | light lager

dos equis | lager especial

bass | pale ale

heineken | pale lager

corona | pale lager

anchor steam | american lager

hoegaarden | wheat ale

odell 90 schilling | scottish ale

four peaks kiltlifter | scottish ale

sierra nevada | pale ale

la fin du monde | tripel ale

four peaks hop knot | ipa

domestic bottle 6

bud light | light lager

coors light | lager

miller lite | lager

michelob ultra | light lager

budwiser | lager

o'doul's n/a | lager

Thank you from the Litchfield's family to yours.