



LA FOGATA

OPEN FLAME STEAKHOUSE

BREAKFAST MENU

RISE & SHINE

STILLMAN ACAI BOWL \$18
coconut yogurt acai, laura's granola, seasonal berries, chia seeds

SEASONAL FRUITS & BERRIES \$16

STEEL CUT OATMEAL \$13
brown sugar, cinnamon

***PROTEIN BOWL** \$17
pork belly, fried egg, grilled chicken, spinach potatoes, red chili munster cheese

EGGS & MORE

***LA FOGATA BREAKFAST** \$18
two eggs your way, chicken apple sausage, pork sausage or bacon, toast, roasted fingerling potatoes

***STEAK & EGGS** \$24
6oz beef tenderloin, southern style sopas, refried tepary beans, two eggs your way, nopal pico de gallo, roasted fingerling potatoes

***SCOTTSDALE AVOCADO TOAST** \$20
smashed avocado, heirloom tomato, baby arugula, egg your way, crow's dairy goat cheese, lemon thyme vinaigrette, everything seeds, artisan bread, sourdough

***CHILI VERDE & EGGS** \$17
southwest pork green chili, two eggs your way, flour tortilla, roasted fingerling potatoes

ESPRESSO STREUSEL PANCAKE \$19
vanilla bean streusel pancake, espresso butter

***ROLLED OMELET** \$20
sausage or bacon, peppers, tomato, caramelized onion, spinach, mushroom, cheddar, swiss, pepper jack cheese, asparagus, toast, roasted fingerling potatoes

***HOT SMOKED SALMON EGGS BENEDICT** \$21
hot smoked salmon, poached egg, english muffin, chopped chives, hollandaise, roasted fingerling potatoes

BREAKFAST LAYERED SONORAN ENCHILADA \$19
scrambled eggs, sausage, potato, peppers, tomato, oaxaca cheese, flour tortilla, caramelized onion, salsa

extra: steak \$8

CRÈME BRULÉE FRENCH TOAST \$20
toasted brioche, mixed berries, vanilla crust, granulated sugar

BUTTERMILK PANCAKES \$18
honey butter, blueberries, huckleberries, strawberries, maple syrup

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

THE LITTLE THINGS

CROISSANT \$5

BAGEL & CREAM CHEESE \$8

CINNAMON BUN \$6

BREAKFAST MEATS \$7

BREAKFAST POTATOES \$5

SIDE OF FRUIT \$8

***TWO EGGS YOUR WAY** \$7



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OPEN FLAME STEAKHOUSE

LUNCH MENU

BOWLS

*BARNABY'S BEEF BOWL

diyaki beef, coconut black rice, avocado carrot pea sprout slaw, green onion, broccolini, poached egg, toasted sesame seeds, soy vinaigrette, fresh cilantro substitute tofu or pork belly

BENNIE'S CHICKEN BOWL

grilled chicken, corn, tepary bean, tomato, jalapeño, fresh cilantro, avocado, cilantro chimichurry, crispy tortilla strips substitute tofu or pork belly

SALADS

KALE GREEK SALAD

baby spinach, romaine, baby kale, persian cucumber, heirloom cherry tomato, feta cheese, kalamata olives, red wine vinaigrette

ARUGULA PEAR SALAD

orange supremes, pears, pomegranate arils, candied walnuts, goat cheese, citrus champagne vinaigrette

*BAHN MI STEAK SALAD

diyaki marinated steak, arugula, petite heirloom tomatoes, pickled red onion, spiced pepitas, cous cous, laura's crunchy grain, soy ginger dressing

ROASTED BEET SALAD

roasted beets, pickled blueberries, yellow frisée, baby arugula, dried cherries, roasted shallot vinaigrette

FIRE ROASTED SALAD

grilled chicken, iceberg lettuce, roasted corn, bacon, tomato, egg, avocado, bleu cheese, honey thyme vinaigrette

*HOUSE CEASAR SALAD

crisp romaine, spiced pumpkin seeds, olive oil crostini, white anchovy dressing, hand shaved manchego, poached egg

extra: chicken, salmon, shrimp

FLATBREAD

\$21

CALABRIAN PEPPERONI FLATBREAD

spanish pepper infused pepperoni, mozzarella, red sauce, pepperoncini

\$19

MARGHERITA FLATBREAD

roasted tomatoes, fresh buffalo mozzarella, garlic EVOO, fresh basil

\$19

MUSHROOM & GOAT CHEESE FRICASSEE

fricassee, toasted focaccia, basil pesto, crow's dairy goat cheese, roasted field mushroom, garilc

\$21

\$20

\$17

HANDHELDS & MORE

SONORAN FIRE ELOTE

house made chorizo, mesquite grilled corn, chili aioli, cotija cheese, blue corn chips

\$17

SOUP & SANDO

tomato and tarragon bisque, bacon three cheese grilled sandwich

\$17

\$18

\$22

GRILLED CHICKEN TORTA

marinated grilled chicken breast, jalapeño, muenster, lemon, thyme, baby arugula, pickled onion, avocado mayo, rustic artisan bread, fries

\$18

\$17

*CLASSIC 5 NAPKIN BURGER

half pound all angus beef patty, tillamook cheddar, "LTOfie", fries

\$18

\$20

MOLE MEATBALLS

chicken and pork, cotija cheese, pea sprouts, carrot slaw, flour tortilla

\$14

\$18

*LA FOGATA BRISKET BURGER

all angus beef patty, tillamook cheddar, smoked bacon & brisket, "LTO", fries

\$22

\$10

*GOTTA HAVE IT STEAK SANDWICH

steak, provolone, tomato, baby arugula, caramelized onion, sautéed mushrooms, ciabatta bread, garlic aioli, fries

\$24

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DINNER MENU

FIRST BITES

HOUSE MADE MOLE MEATBALLS \$12
cotija cheese, pea shoots, carrot slaw, fresh flour tortillas

***HOUSE SMOKED SALMON BOARD** \$20
hot and cold smoked pacific salmon, salmon spread, capers, olive oil crostini

***BEEF CARPACCIO** \$21
seared a5 wagyu, horseadish caper aioli, pickled frisee, manchego cheese, heirloom tomato, radish

GRILLED OCTOPUS \$21
toasted paprika aioli, caper berry, olive dust, bitter greens

BREADS AND SPREADS \$12
arizona white bean hummus, fresno and strawberry marmalade, mixed olive tapenade, crow's dairy goat cheese crumple, grilled noble bread

BONE MARROW \$22
birria braised ox tails, house pickled vegetables, grilled noble bread

FROM THE OVEN

CALABRIAN BUTTERED SHRIMP \$28
pico de gallo, bacon lardons, grilled noble bread, pickled farm vegetables

THE SPANIARD \$21
spanish spicy pepperoni, tomato sauce, mozzarella cheese, pepperoncini

CLASSIC MARGARITA PIZZA \$18
fresh buffalo mozzarella, oven melted tomato, fresh basil, olive oil

MUSHROOM FRICASSEE \$21
pesto, forest mushrooms, confit garlic, truffle infused olive oil, crows dairy goat cheese, olive oil focaccia

BIG BOY MAC AND CHEESE \$22
pork belly, blue cheese, hatch chili, brioche breadcrumbs

SIDES

FARM SELECTION FRESH VEGETABLES - STEAK FRITES - FOREST MUSHROOMS - GOUDA MASHED POTATOES - GRILLED CORN SUCCOTASH - GARDEN OR CAESAR SALAD \$10

SALADS & MORE

HOUSE CAESAR \$16
crisp romaine, spiced pumpkin seeds, olive oil crostini, white anchovy dressing, hand shaved manchego

KALE GREEK SALAD \$17
heirloom tomatoes, pickled red onion, crows dairy goat cheese, pepperoncini, red wine dressing

STEAKHOUSE WEDGE SALAD \$15
baby iceberg lettuce, blue cheese, bacon, heirloom tomatoes, ranch dressing, balsamic reduction

TOMATO AND TARRAGON BISQUE \$12
grilled cheese croutons

ENTREES

ROASTED HALF CHICKEN \$32
sautéed kale, red grapes, forest mushrooms, ancient grains, jus lié sauce

SARED BEEF TENDERLOIN \$48
warm potato salad, garlic roasted mushrooms, cauliflower, black garlic butter

ROSTED SALMON SUCCOTASH \$38
cous cous, ancient grains, grilled corn, melted tomatoes, chipotle ber blanc

PAN SEARED DAY BOAT SCALLOPS \$36
grilled street corn, grilled spring onion chimichurri, cauliflower bisque

CHILEAN SEA BASS \$38
sweet coconut forbidden rice, kao soi curry, wilted arugula, up egg

16 OZ GRILLED RIBEY & FRITES \$49
balsamic roasted cipollini onions, sea salt butter, BBQ spiced steak frites

MEAT AND POTATOES \$29
braised oxtail, hand made gnocchi, browned butter, fresh herbs, roasted mushrooms, black truffle pecorino

21 DAY BONE IN NY STRIPLOIN \$46
roasted garlic cloves, blistered thyme, lobster mash, brown butter

CHARRED BONE IN VEAL CHOP \$32
smoked gouda mash, pecan chimichurri, root veg slaw, farm to table vegetable

RED WINE

	bottle glass
HENRY HRW cabernet napa alley, CA	\$70 \$15
TWENTY BEACH cabernet north coast, CA	\$55 \$12
MARIETTA CELLARS ARME 2021 cabernet north coast, CA	\$75 \$16
FUNCKENHAUSEN cabernet mendoza, argentina	\$50 \$11
FAMILIA TORRES cabernet catalonia, spain	\$78 \$15
YAMILL VALLEY VINEYARDS pinot noir wilamette, oregon	\$80 \$15
PARCEL 41 merlot north coast, CA	\$58 \$12
QUIVIRA 2019 zinfandel sonoma, CA	\$88 \$18
CHATEAU TOUR BAYARD montagne-st. emillion, france	\$85 \$17
CHATEAU GREYSAC 2017 medoc france	\$95 \$20
MUNT ROCA priorat spain	\$90 \$19
MALCARACTER tempranillo ribera del duero, spain	\$80 \$16
ALTA VISTA ESTATE malbec mendoza, argentina	\$85 \$19
WALLA WALLA red blend columbia, washington	\$82 \$17

WHITE WINE

	bottle glass
DOMAINE GILLES NOBLET pouilly fuisse burgundy, france	\$95 \$20
SCARPETTA chardonnay friuli-venezia giulia, italy	\$50 \$12
DOMAINE DE ROCHEBIN chardonnay burgundy, france	\$80 \$18
SALEM chardonnay eola amity hills, oregon	\$75 \$17
CLOUDY BAY sauvignon blanc marlborough	\$78 \$15
QUIVIRA sauvignon blanc sonoma, CA	\$82 \$18
CHATEAU GREYSAC sauvignon blanc medoc, france	\$90 \$20
CAP ROYAL sauvignon blanc bordeaux, france	\$70 \$15
SCARPETTA pinot grigio friuli-venezia giulia, italy	\$82 \$18
INAMA SOAVE CLASICO garganega veneto, italy	\$70 \$16
TRIMBACH gewurztraminer alsace, france	\$72 \$15
DR LOOSEN riesling alsace, france	\$85 \$18
TERRA DORO viognier chenin blanc clarksburg, CA	\$65 \$15
GUIGAL COTES DE RHONE rose rhone, france	\$55 \$12

BY THE BOTTLE

ADAPTATION BY ODETTE 2018 cabernet sauvignon napa alley, CA	\$180	MATERRA 2020 chardonnay napa, CA	\$85
WENTE SOUTHERN HILLS 2020 cabernet sauvignon central coast, CA	\$75	PURLIEU LE PICH 2021 chardonnay russian river, CA	\$88
HALL NAPA VALLEY 2019 cabernet sauvignon napa valley, CA	\$185	CHATEAU MONTELENA 2019 chardonnay napa, CA	\$240
JORDAN 2018 cabernet sauvignon napa valley, CA	\$200	CRAGGY RANGE WINERY TE MUNA sauvignon blanc marlborough, NZ	\$70
BELLE GLOS CLARK & TELEPHONE 2021 pinot noir central coast, CA	\$185	LORGERIL o de rose cuvee prestige france	\$115
ROAR SANTA LUCIA HIGHLANDS 2021 pinot noir central coast, CA	\$195	GARY FARRELL RUSSIAN RIVER 2019 chardonnay sonoma, CA	\$155
BEDROCK WINE COMPANY 2021 old vine zinfandel california	\$110	STADT KREMS KREMSTAL 2021 gruner veltliner kremsal, austria	\$55
CHATEAU LECUYER POMEROL 2020 bordeaux france	\$180	BRUNO GIACOSA 2021 arneis piedmont, italy	\$118
DOM LA BOUTINIERE châteauneuf-du-pape rohne, france	\$145		
PROMIS CA MARCANDA 2021 gaja tuscan, italy	\$168		
PALLADINO SERRALUNGA barolo piedmont, italy	\$162		

SPARKLING

NICHOLAS FEUILLET	\$55 \$12
RUINART BLANC DE BLANCS	\$65 \$15
RUFFINO	\$60 \$13
TAITTINGER BRUT	\$78 \$19
VEUVE CLIQUOT YELLOW LABEL	\$128
PERRIER JOUET BELLE EPOQUE BRUT	\$320

LOCAL AZ WINES

MULES MISTAKE page springs	\$48 \$12	SAND RECKNER malvasia blanc	\$50 \$13
VINO BLANCO page springs	\$48 \$12	VINO ROJO page springs	\$48 \$12
ARIZONA STRONGHOLD nachise	\$52 \$13	PROVISIONER red	\$46 \$11
PROVISIONER white	\$46 \$11	CABERNET SAUVIGNON	\$50 \$13



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OPEN FLAME STEAKHOUSE

BAR MENU

STARTERS

DIPPIN' WINGS \$18
plain, everything, sesame seed and cinnamon raisin

STEAK CUT DIRTY FRIES \$12
house recipe BBQ spice, KC BBQ sauce, pickled onion, cotija cheese

MOLE MEATBALLS \$14
chicken and pork, cotija cheese, pea sprout, carrot slaw, flour tortilla

8 HOUR BRISKET SLIDERS \$12
cajun aioli, horseradish pickles, petite brioche

CRISPY SHRIMP \$14
rice paper wrapped, root veg slaw, sweet chili sriracha

SONORAN FIRE ELOTE \$12
house made chorizo, mesquite grilled corn, chili aioli, cotija cheese, blue corn chips

MAINS

SOUP AND SANDO \$17
tomato and tarragon bisque, bacon three cheese grilled sandwich

CALABRIAN PEPPERONI FLAT BREAD \$19
spanish pepper infused pepperoni, mozzarella cheese, red sauce, pepperoncini

MARGHERITA FLATBREAD \$19
roasted tomatoes, fresh buffalo mozzarella, garlic EV00, fresh basil

GRILLED CHICKEN TORTA \$18
marinated grilled chicken breast, jalapeno, mustard, lemon-thyme baby arugula, pickled onion, avocado mayo, rustic artisan bread, fries

SMOKE HOUSE NACHOS \$18
BBQ brisket burnt ends, pico de gallo, pepper jack cheese, grilled jalapenos, blue corn tortilla chips

***LA FOGATA BRISKET BURGER** \$22
all angus beef patty, tillamook cheddar, smoked bacon & brisket, "LTO", fries

LOBSTER FONDUE \$22
green chili, cheese sauce, pico, pepper jack cheese, toast points

OUR COCKTAILS

TSR OLD FASHIONED \$16
TSR private barrel whiskey, demerara syrup, agostura bitters, orange bitters, king cube, dehydrated orange, luxardo cherry

ESPRESSO MARTINI \$15
mr. black coffee liqueur, shankly's whip, crème de cacao, crisma cream liqueur, chocolate coffee beans

SEASONAL MULE \$16
tito's vodka, cucumber mint syrup, lime juice, ginger beer, mint

GIN & TONIC \$16
tanqueray gin, pomegranate raspberry syrup, tonic, elderflower, candied raspberry garnish

TSR SIGNATURE \$15
añejo tequila, mezcal - agave plum liqueur, sweet vermouth, dehydrated orange wheel

SPICY MARGARITA \$14
watermelon syrup infused with jalapeño, blanco tequila, ancho reyes rojo, lime, triple sec, watermelon candy garnish

TSR SMOKED OLD FASHIONED \$18
jack daniel's bonded rye whiskey, pecan thyme syrup, angostura bitters, orange peel, candied pecan

BOTTLED BEER \$7.50

MILLER LITE - MICHELOB ULTRA - COORS LITE - CORONA EXTRA - DOS EQUIS LAGER
SAM ADAMS LAGER - GUINNESS STOUT
FOUR PEAKS KILTIFTER - FOUR PEAKS WOW WHEAT

ON TAP \$7

please ask your server about our local craft beer selection on tap!