



## Origins

BURRATA & HEIRLOOM  
braised heirloom cherry tomatoes,  
pistachio pesto, garlic 22

THE WEDGE  
heirloom cherry tomatoes, beeler's bacon,  
gorgonzola dolce, red onion 16

ROASTED BEET & ARUGULA SALAD  
tangerine segments, red onion, crow's dairy goat cheese,  
candied pistachios 16

BEELER'S PORK BELLY  
apricot guajillo sauce, chile threads, crispy pork rind 24

MORITA CHILE CRAB DIP  
lump blue crab, morita chiles, cheddar & cream cheese,  
house-made tortilla chips 28

SMOKED ORA KING SALMON CRUDO  
beet-horseradish cure, cucumber,  
pickled onion, dill, lemon 22

TWR CHICKEN EMPANADAS  
organic chicken, dried chiles, garlic, onion, poblano cream 18

## Commune

ORANGE SKY MEAT & CHEESE BOARD  
assorted aged cured meats, artisan cheeses, castagnaccio,  
tangerine olives 28

ORANGE SKY COASTAL MARKET\*  
*serves four (4)*  
lobster tail, shrimp, jonah crab claws, half-shell scallops,  
seasonal oysters, prickly pear dressing, jalapeño-hibiscus  
mignonette, orange sky hot pepper sauce 150  
*(subject to change based on season)*

SEASONAL OYSTERS\*  
jalapeño-hibiscus mignonette, cocktail sauce,  
orange sky hot pepper sauce *(half or full dozen)* MP

RACK ROASTED OYSTERS\*  
black garlic butter, lemon, worcestershire, parsley MP

## Wind, Water, Earth

BEEF SHORT RIB OSSO BUCO  
oaxacan hominy mash cake, natural jus 42

PIMIENTO TWO WASH RANCH CHICKEN  
sweet potato, arugula, nut & seed crunch,  
smoky pepper sauce 38

ORA KING SALMON PIBIL STYLE\*  
achiote, pickled onions, oregano, corn sauce 36

PAN SEARED CHILEAN SEA BASS  
cilantro lime vinaigrette, chayote squash 48

SEASONAL VEGETARIAN PLATTER  
rainbow cauliflower, marinated portabella, asparagus, peppers,  
red quinoa, prickly pear dressing 26

SPAGHETTI SQUASH CORN ROLLS  
butternut squash-pasilla sauce, red onion, cotija cheese 22

BUCATINI ALLA VODKA  
sonoran pasta co. noodles, organic tomatoes, basil,  
parmesan reggiano, tito's vodka 22 add shrimp 42

## Fire

COPPER STATE RANCH RESERVE PRESCOTT, AZ

BEEF TENDERLOIN\*  
orange sky cut 8oz. 65  
prime tenderloin 12oz. 79

RIB-EYE STEAK\* 18oz. 77

SKIRT STEAK\* 8oz. 42

PRIME PORTERHOUSE\*  
38oz. serves 2, tableside 150

PRIME BONE-IN NEW YORK\* 18oz. 72

### SAUCES

yellow tomato-horseradish cream, black garlic butter, M-1 steak  
sauce, balsamic heirloom tomato demi-glace, chile crunch

### ENHANCE

ATLANTIC LOBSTER TAILS\*  
16oz. lemon grass fondue, vanilla bean butter 85

VALDEON BLUE CHEESE & PEPPERCORN CRUST 3oz. 12

## Tame the Wild

AMERICAN RED DEER BONELESS LOIN\* 7oz. 53

NILGAI ANTELOPE BONELESS LOIN\* 7oz. 53

NORTH AMERICAN BISON NY STRIP\* 8oz. 58

ELEVATE YOUR GAME\*  
4oz. each of red deer, antelope, boar sausage,  
root vegetables, preserves 89

ALL IN\*  
additional 4oz. bison 28

### SAUCES

wolfberry ancho chile, yellow raisin mostarda,  
black currant pasilla chile, onion bacon jam

## Harvest

*each serves two (2) 14*

WHIPPED POTATOES  
cheddar fondue, chives

ORANGE SKY CORN CAKE  
serrano green chile sauce, cotija cheese, micro cilantro

GREEN CHILE MAC & CHEESE  
trotolle, gouda, fontina, gruyere

CHICKPEA SIDE SALAD  
cucumber, heirloom tomatoes, green onion, mint,  
parsely, tzatziki dust, red wine vinaigrette

TATSOI  
onion, chile flakes, house marinade, sesame seeds

MARINATED ROASTED MUSHROOMS  
wild mushrooms, pearl onion, house marinade

HEIRLOOM BABY CARROTS  
pomegranate ariels, pistachio, chives, almond-tahini sauce

ROASTED SPICY BRUSSELS SPROUTS  
beeler's bacon, guajillo chiles, local organic honey,  
roasted pepitas

Orange Sky supports food sovereignty through sustainable methods.

**Chef de Cuisine** Martin Yopez • **Talking Stick Resort Executive Chef** Tom Freimuth • **Restaurant Manager** Jon Boggs

*\*Consuming raw or undercooked meat or shellfish, poultry, eggs may increase your risk of foodborne illness.  
Any of these items may contain raw or undercooked ingredients. These items can be cooked to your desired taste. Prices do not include tax.*

*A 22% gratuity will be added to parties of six or larger. Menu items and prices subject to change.*

## stressed Relief 16

### SACHER CAKE

chocolate almond cake, apricot, chocolate ganache, almond streusel

### LINZER TORTE

hazelnut pastry, raspberry jam, vanilla ice cream, candied hazelnuts

### ESPRESSO CAKE

vanilla flan, almond brittle, strawberries

### MANGO VANILLA TART

mango curd, italian meringue, blackberry coulis, candied cashews

### COCONUT CAKE

coconut, cream cheese frosting, berry coulis, honey lace crisp

### ORANGE SKY PLATTER

chef's choice of six desserts 95

## Specialty Cocktails 18

### BLOOD ORANGE SKY MARTINI

effen blood orange vodka, blood orange puree, lime, agave, cayenne pepper

### SMOKE AND MIRRORS

el silencio mezcal, mango, lime, agave, chili spice

### CHANTILLY LACE

dubonnet rouge, licor 43, disaronno

### MANHATTAN PROJECT

woodford reserve, benedictine, skrewball banane du bresil, chocolate, caramel

### MINT SMASH

tanqueray sevilla orange, pomegranate, blackberry, mint

### WOLF IN SHEEP'S CLOTHING

ophir gin, maraschino, wolfberry, orange peel

### BEEKEEPER'S SPICE

diplomatico planas rum, green walnut, biscotti, honey, pasilla

### AN APPLE A DAY

belvedere pear & ginger organics, apple, ginger

### ROSY SUNSET

don julio reposado, raspberry, rosemary, grapefruit, hellfire bitters

## Wine

BY THE GLASS | BOTTLE

### CHAMPAGNE

Jacques Bardelot Brut Rosé 26

Henriot Brut Souverain 30

### SPARKLING

Faire La Fête Crémant de Limoux Brut France 15

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Polvaro Prosecco Veneto, Italy 13

### WHITE

Page Springs 'Vino del Barrio Blanca' Arizona 13

Bartenura Moscato Provincia de Pavia, Italy 12

Prinz Salm P2 'Two Princes' Riesling Nahe, Germany 15

Domaine Jean-Paul Balland Sancerre, France 17

Savino Pinot Grigio Veneto, Italy 10

Mount Fishtail Sur Lie Sauvignon Blanc Marlborough, NZ 11

Cave de Lugny 'Les Charmes' Chardonnay France 13

ZD Chardonnay Napa, CA 25

Flowers Chardonnay Sonoma Coast, CA 22

Domaine Alary 'La Grange Daniel' Roussanne, Rhone, France 14

M by Summiere Rosé Mediterranean 10

### RED

Merkin Vineyards 'Chupacabra' Red Blend Wilcox, AZ 15

Ca'Maiol Giome Lombardy, IT 12

BenMarco Malbec Mendoza, Argentina 13

Skyside Pinot Noir Sonoma Coast, CA 12

Roserock Pinot Noir Willamette Valley, OR 25

Hanzell 'Sebella' Pinot Noir Sonoma Coast, CA 18

Ancient Peaks Cabernet Sauvignon Paso Robles, CA 15

Emblem by Mondavi Cabernet Sauvignon Napa, CA 22

Post & Beam by 'Far Niente' Cabernet Sauvignon Napa, CA 25

Caymus Vineyards Cabernet Sauvignon Napa, CA 32

### DESSERT & FORTIFIED

Michele Chiarlo 'Nivole' Moscato d'Asti Piedmont, Italy 10

Robert Mondavi Sauvignon Blanc 'Botrytis' Napa 15

'Dolce' by Far Niente, Late Harvest Napa 32

Taylor Fladgate 'Late Bottled Vintage' Port 12

Taylor Fladgate 10yr Tawny Port 14

Taylor Fladgate 20yr Tawny Port 22

Sandeman 30yr Old Tawny Porto 28

Quinta Do Noval Porto 28

D'Oliveiras Malvazia Madeira 30



**SCAN HERE**  
By the Bottle Menu

Orange Sky Sommelier Mark Rink

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