

Origins

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

GRILLED SUMMER SALAD
little gem, summer vegetables, white wine vinaigrette,
parmesan cheese 16

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

TWO WASH RANCH CHICKEN MEATBALLS
garlic, onion, pork, morrita-guajillo chile cream sauce,
parmesan cheese 24

SPANISH OCTOPUS
cucumber, lime, serrano chile, cilantro 28

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, grouper, 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 40

ORA KING SALMON PIBIL STYLE*
achiote, pickled onions, oregano, corn sauce 42

EAST COAST SCALLOPS
green mole, chochoyote corn dumplings, pea shoots 52

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

WILD MUSHROOM PASTA
local handmade pasta, garlic, onion, four cheese fondue 34

*Orange Sky, offers a variety of options for private parties,
group dining, or business dinners and events.*

*We are looking forward to creating a delicious and memorable
dining experience for you and your guests.*

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* 180

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

ROASTED CAULIFLOWER GRATIN
cheese sauce, brie couronne, truffle

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

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

BROCCOLINI
pancetta, garlic, chili crunch, parmesan

Orange Sky supports food sovereignty through sustainable methods.
Chef de Cuisine Martin Yopez • Talking Stick Resort Executive Chef Tom Freimuth

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

stressed Relief 16

COCONUT DOME CAKE

coconut mousse, raspberry coulis, candied pecan, raspberry sorbet

GLAZED LEMON POPPYSEED BARS

blueberry compote, candied lemon, raspberries

CARAMEL CRÈME BRÛLÉE

coconut tuile, berry mix

MANGO VANILLA TART

mango curd, italian meringue, blackberry coulis, candied cashews

MANDARIN MOUSSE CAKE

italian meringue, orange coulis, berry pearls

ORANGE SKY PLATTER

chef's choice of six desserts 95

Signature Cocktails 20

THE AFTER SMOKE

redemption rye, orange, cherry bitters

BLOOD ORANGE SKY MARTINI

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

DAZED & INFUSED

infused guajillo & pineapple tequila, grand marnier

Classic Cocktails 18

VIEUX CARRE

old forester 1910, cognac, sweet vermouth, angostura and peychauds bitters

PHOENIX RISEN

aperol, cointreau, lychee syrup, blood orange purée, pineapple and orange juice

SAKURA'S LAST DANCE

gin, domaine de canton, prickly pear purée, green tea syrup

THE ROSE NAGEL

empress 1908 gin, italicus, rosemary and lemon

BOLIVAR PUNCH

diplomatico planas, lillet rouge, lemon and pineapple

PUERTO PINA

reposado tequila, clarified pineapple, almond and lime 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

Faire La Fête Crémant de Limoux Brut Rosé France 15

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

Prices do not include tax. Menu items and prices subject to change.