



POP-UP BY CHEF ALEX TRUJILLO

## SHARE

**SIZZLING HOT ROCK**  
THINLY SLICED BEEF SIRLOIN 12  
OR AHI TUNA 16  
SERRANO SOY CHILE MARINADE

**WILD MUSHROOM  
BRUSCHETTA**  
SHITAKE AND CRIMINI MUSHROOMS  
HOUSE PESTO, REGGIANO CHEESE 9

**SMOKED WAGYU  
MEATBALLS**  
SMOKED PROVOLONE CHEESE  
POMODORO SAUCE 12

**PEPPERCORN BEEF  
CARPACCIO**  
FRIED CAPERS, LEMON ZEST,  
PARSLEY, TRUFFLE OIL, RED ONION,  
REGGIANO CHEESE, GRILLED  
BAGUETTE 10

**BACON WRAPPED  
MEDJOO DATES**  
STUFFED WITH BLUE CHEESE  
CHIPOTLE AIOLI 9

**SPICY AHI TUNA  
TOSTADAS**  
SPICY AHI TUNA POKE, AVOCADO  
SRIRACHA SAUCE 11

**KUMIAI  
BAJA OYSTERS**  
½ DOZEN  
SERRANO CHILE LIME SAUCE 18

**DEL MAR DUO**  
CHILI GARLIC CHARRED  
OCTOPUS & KAUA'I SHRIMP 20

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## SEASONAL SALAD

SMALL 11/LARGE 19

**HOUSE CAESAR SALAD**  
PETITE ROMAINE, ARUGULA  
SUNDRIED TOMATO, WHITE ANCHOIVE  
GARLIC CROUTONS  
HOUSE PARMESAN DRESSING

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## HOURS

TUESDAY- SATURDAY  
3PM - CLOSE

## SOCIAL HOUR

3PM - 5PM  
10 PM - CLOSE

HALF PRICED  
APPS & COCKTAILS

For reservations call 928-955-0076

## ENTREES

**HOUSE MADE SHORT RIB RAVIOLI**  
CABERNET SAUCE OR GORGONZOLA CREAM  
HOUSE MADE RAVIOLI WITH SPINACH AND HEIRLOOM CHERRY TOMATO  
CABERNET JUS OR GORGONZOLA CREAM WITH BALSAMIC 22

**SHRIMP COSTA AZUL**  
CRAB STUFFED SHRIMP WRAPPED IN BACON, VEGETABLES OF THE SEASON  
LEMON CREAM SAUCE 26

**ROAST PORK BELLY**  
YUKON GOLD MASHED POTATO, VEGETABLES OF THE SEASON  
CHILE DE ARBOL BLACKBERRY SAUCE 23

**WILD MUSHROOM RAVIOLI**  
HOUSE MADE RAVIOLI, FRESH PESTO, SPINACH, CHERRY HEIRLOOM TOMATO  
PECORINO REGGIANO CHEESE 20

**ROASTED ACORN SQUASH**  
FRESH SQUASH ACORN SQUASH STUFFED WITH BUTTERNUT SQUASH, CORN,  
BRUSSEL SPROUTS, CARROT, PEPPERS, ONION, VEGAN CHEESE  
POMODORO SAUCE AND LEMON CREAM SAUCE 23

**CABERNET BRAISED BEEF SHORT RIB**  
BONELESS BEEF SHORT RIBS, YUKON GOLD WHIPPED POTATOES, VEGETABLES  
CABERNET PAN JUS 25

**LEMON BASIL CHICKEN FETTUCCHINI**  
ROAST CHICKEN BREAST, HOUSE MADE FETTUCCHINI PASTA  
FRESH BASIL AND LEMON 21

## FRESH FEATURE OF THE WEEK

**STEAMED PEI MUSSELS**  
GRILLED BAGUETTE, CHARDONNAY CREAM MP

**PAN SEARED SCALLOPS**  
MASHED POTATOES, SEASONAL VEGETABLES  
POBLANO CHIMICHURRI MP

**TAJIMA WAGYU STRIPLOIN**  
12 OZ CUT WITH MASHED POTATOES, SEASONAL VEGETABLES 79

**PRIME BEEF FILET**  
8 OZ CUT FILET USDA PRIME, YUKON WHIPPED POTATOES  
VEGETABLES OF THE SEASON 41

**PRIME NY STRIP**  
12 OZ CUT USDA PRIME, YUKON WHIPPED POTATOES  
VEGETABLES OF THE SEASON 39

**PRIME RIBEYE**  
14 OZ CUT USDA PRIME, YUKON WHIPPED POTATOES  
VEGETABLES OF THE SEASON 48

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## DESSERT

**SCRATCH CHOCOLATE MOLTEN CAKE**  
WILD BERRY SAUCE AND VANILLA CREAM 8

**TOASTED COCONUT & PINEAPPLE TEPACHE FLOAT**  
HOUSE FERMENTED TEPACHE AND COCONUT PINEAPPLE ICE CREAM 8

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featuring  
*Champagne Brunch* *Dom Pérignon*  
Coming soon *By the Glass*

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J.T. is a team effort.

All gratuities are pooled and given to everyone working tonight.

714 E 32<sup>nd</sup> Street, Yuma Thank you! [www.EatDrinkYuma.com](http://www.EatDrinkYuma.com)



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## WINE

ANGELINE CABERNET 9/34  
WHITE HALL LANE CABERNET 96  
CAYMUS CABERNET 175  
SILVER OAK CABERNET NAPA 275

ANGELINE PINOT NOIR 9/34  
HESS PINOT NOIR SHIRTAIL 15/60  
ANGELINE MERLOT 9/34  
MIRAFLORES ZINFINDEL 15/60  
CASA MADERO 3V BLEND 15/60

ANGELINE CHARDONNAY 9/34  
ROMBAUER CHARDONNAY 22/78  
ANGELINE SAUVIGNON BLANC 12/45  
COPPOLA PINOT GRIGIO 9/34  
MOSCATO 9/34  
HESS SHIRTAIL ROSE 14/56  
ZONIN PROSECCO 8/30  
MIRA FLORES ICE WINE 8/30

TOPO CHICO SPARKLING WATER 8  
VOSS STILL WATER 8

## CERVEZA

805 - STELLA – IPA

MODELO ESPECIAL - DOS XX

HEINEKIN – BLUE MOON

KILT LIFTER - CORONA

BUD LIGHT – BUDWEISER

MICHELOB ULTRA

COORS LIGHT - COORS BANQUET

## TABLESIDE

ENJOY A PREMIUM  
OLD FASHIONED MADE  
TABLESIDE

FEATURING

FOUR ROSES SINGLE BATCH  
BLANTON'S BOURBON  
E.H. TAYLOR SMALL BATCH  
WHISTLE PIG 18YR

## SOCIAL HOUR

3PM – 5PM  
10 PM - CLOSE

HALF PRICED  
APPS & COCKTAILS



## COCKTAILS

### KIKI MAI TAI

FRESH PINEAPPLE, STRAWBERRY AND WATERMELON  
BLUE CHAIR SPICED COCONUT RUM

### EL PATRONE MARTINI

TITOS VODKA, EXTRA DIRTY, BLUE CHEESE OLIVES

### RUBY MULE

TITOS VODKA, FRESH GRAPEFRUIT JUICE  
GINGER BEER

### BLACKBERRY CHILE MARGARITA

TEQUILA LOS VALIENTES, BLACKBERRY PUREE, FRESH CHILE DE ARBOL  
HOUSE MADE SWEET AND SOUR

### PRIME OLD FASHIONED

FOUR ROSES BOURBON, LUXARDO CHERRIES, FRESH ORANGE  
ORANGE BITTERS

### FRENCH 75

DRUMSHANBO GIN, PROSECCO, SIMPLE SYRUP, FRESH LEMON

### TEPACHE DREAM

FERMENTED PINEAPPLE TEPACHE - FOUR ROSES BOURBON  
LEMON JUICE – ORANGE BITTERS

### TROPICAL BELLINI

SPARKLING PROSECCO, FRESH STRAWBERRY  
WATERMELON AND PINEAPPLE JUICES

### CLASSIC LIME CAIPIRINHA

CACHACA RUM, SIMPLE SYRUP, KEY LIMES, TOPO CHICO

### STRAWBERRY BASIL CAIPIRINHA

THAI BASIL, STRAWBERRIES, CACHACA RUM, SIMPLE SYRUP  
KEY LIMES, TOPO CHICO

### BLACKBERRY CAIPIRINHA

BLACKBERRY PUREE, CACHACA RUM, SIMPLE SYRUP  
KEY LIMES, TOPO CHICO

### CUCUMBER GIMLET

DRUMSHANBO GIN, CUCUMBER PUREE, LIME JUICE, SIMPLE SYRUP

## NIGHT CAP

### BLOOD ORANGE NEGRONI

BRUTO AMERICANO – SWEET VERMOUTH - HENDRICKS GIN

### CARAJILLO PRIME

ICED ESPRESSO - LICOR 43 - CINNAMON

featuring  
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