



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 10

### PEPPERCORN BEEF CARPACCIO

FRIED CAPERS, LEMON ZEST,  
PARSLEY, TRUFFLE OIL, RED ONION,  
REGGIANO CHEESE, GRILLED  
BAGUETTE 10

### BACON WRAPPED MEDJOOL 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

### SUMMER SPINACH SALAD

PEACHES AND BERRIES, SUMMER  
FLOWERS, BLUE CHEESE  
HONEY CITRUS VINAIGRETTE

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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

### STUFFED SQUASH BLOSSOMS

FRESH SQUASH BLOSSOM FLOWERS STUFFED WITH ZUCCHINI, CORN, CHEESE  
TEMPURA FRIED, WHIPPED POTATOES, 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 NIGHT

### PAN SEARED RED SNAPPER MEXICO

CITRUS FETTUCCHINI, WILTED SPINACH

## FEATURED CUTS OF THE WEEK

### 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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## CHEFS TABLE

RESERVE OUR CHEFS TABLE ON YOUR NEXT VISIT.  
TASTING MENU INCLUDING SPECIALTY COCKTAIL AND WINE AVAILABLE.

J.T. is a team effort.

All gratuities are pooled and given to everyone working tonight.

Thank you!

714 E 32<sup>nd</sup> Street, Yuma

[www.EatDrinkYuma.com](http://www.EatDrinkYuma.com)

## WINE

ANGELINE CABERNET 8/30  
WHITE HALL LANE CABERNET 96  
CAYMUS CABERNET 175

ANGELINE PINOT NOIR 8/30

ANGELINE MERLOT 8/30

ANGELINE CHARDONNAY 8/30  
ROMBAUER CHARDONNAY 22/78  
ANGELINE SAUVIGNON BLANC 12/45  
COPPOLA PINOT GRIGIO 8/30  
MOSCATO 8/30  
CONUNDRUM ROSE 10/36  
ZONIN PROSECCO 8/30  
MIRA FLORES ICE WINE 8/30

TOPO CHICO SPARKLING WATER 8  
PANNA STILL WATER 8

## CERVEZA

805 - STELLA – FAR OUT IPA

MODELO ESPECIAL - DOS XX

HEINEKIN – BLUE MOON

OLD RASPUTIN STOUT

KILT LIFTER

BUD LIGHT – BUDWEISER

MICHELOB ULTRA

COORS LIGHT - COORS BANQUET

## TABLESIDE

*ENJOY A PREMIUM  
OLD FASHIONED MADE  
TABLESIDE*

*FEATURING*  
GARRISON BROTHERS  
BLANTON'S BOURBON  
E.H. TAYLOR SMALL BATCH

## 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, LAXARDO 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

## NIGHT CAP

### BLOOD ORANGE NEGRONI

BRUTO AMERICANO – SWEET VERMOUTH - HENDRICKS GIN

### CARAJILLO PRIME

ICED ESPRESSO - LICOR 43 - CINNAMON



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Thank you!