

COCONUT SHRIMP 14
six coconut battered shrimp, sweet chili dipping sauce

CEVICHE 14
Chubasco cocktail broth, tortilla chips

OYSTERS ON THE HALF
with cocktail sauce dozen 13.5 two dozen 24

GRILLED OYSTERS
chorizo butter - pico de gallo dozen 13.5 two dozen 24

CHICKEN TORTILLA SOUP
fresh avocado, pico de gallo, tortilla strips cup 5 bowl 7

SOUP DE JOUR: cup 5 bowl 7

WINGS

Dozen 14

CLASSIC BUFFALO
Red Hot Buffalo recipe

CHUBASCO
jalapeño, serrano, habanero, cayenne

CHUBASCO BBQ
tangy barbeque

GARLIC PARMESAN
butter, garlic, parmesan

SALADS

THE LANDING COBB 13
grilled all-natural chicken breast, hard-boiled egg,
apple-smoked bacon, blue cheese, tomato,
avocado, Chubasco dressing

THE CATAMARAN 15
blackened grilled salmon, pickled strawberries, red onion, blue
cheese, bacon, strawberry vinaigrette dressing

ENSALADA PICADA 14
blackened shrimp, avocado, corn, black beans, pico de gallo,
green goddess dressing, house-made tortilla strips



A laid back, kicked-up beach grill...

Tucson natives Scott and Fini met as summer lifeguards in 1987.

While proving to be opposites in demeanor, they found common ground on their tastes regarding straw hats, music, bottle openers and flipflops.

Fini's Landing is a collage of influences from waterfront life experience ranging from the Caribbean, the Keys, Mexico, and Southern California. It's a lifestyle footprint - or flipflop print- that we hope will be appreciated by others with similar affinities.

Scott's years spent on top and underneath the water were enough to see the impact of irresponsible commercial and sportfishing practices, and for that reason Fini's only sells fish from recognized sustainable fisheries. In addition, the restaurant looks to programs and training given by Green Chefs/Blue Ocean, and utilizes labels and guidelines given by the Marine Stewardship Council and Monterey Bay Aquarium's Seafood Watch program.

Fini's also recycles most of its cardboard, plastic, and glass, and uses only compostable packaging for its to-go meals. We also compost a significant portion of our vegetable cuttings, tea and coffee grounds.

Thank you for joining us and above all, stay casual.



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CARRY OUT MENU

KITCHEN HOURS:

Monday-Thursday 11AM to 10PM

Friday 11AM to 11PM

Saturday-Sunday 8AM to 11PM

Breakfast 'til Noon *(Not available for Carry-Out)*

BAR HOURS:

Monday-Thursday 11AM to 10PM

Friday 11AM to 11PM

520.299.1010 • 5689 N. SWAN ROAD

LUNCH MENU

SANDWICHES

Served on a grilled Telera bun with your choice of:
Charro Beans, Black Beans, Smashed Beans, Coleslaw or a Half
Order of Fries

EL CUBANO TORTA 10

Dr. Pepper braised carnitas, apple-smoked bacon, swiss,
pickles, cabbage and Beached Ale mustard sauce

BLTA 10

apple-smoked bacon, butter lettuce, tomato, avocado and our
house signature Chubasco aioli

LANDING CHEESEBURGER 11
choice of cheese: American, Swiss, cheddar or pepperjack

BURGER & A BEER! 13
Landing Cheeseburger with your choice of draft beer

ADOBO STEAK SANDWICH 13
marinated Butchers steak, Swiss cheese, garlic mushrooms
and a light horseradish aioli

TACO PLATTER

Served with your choice of:
Charro Beans, Black Beans, Smashed Beans

TWO TACOS 10.50

Choose from: La Paz / Escondido / Pork Belly / Birria
Sayulita / Pastor Chicken / Chub Shrimp

DINNER MENU

SET SAIL

LANDING NACHOS 13

Oaxaca cheese sauce, black beans, pico de gallo, guacamole,
serrano vinaigrette, Chubasco aioli
add carne asada, birria or pollo al pastor 16

QUESO FUNDIDO 10

melted Oaxaca & jack cheese, chorizo, pico de gallo, flour
tortillas

CARIBE CALAMARI 12

rings and tentacles, fried hot peppers, Chubasco sauce

CHIPS & GUACAMOLE 10

roasted green chilies, black beans, sea salted tortilla chips

CHIPS & SALSA 5

house fried corn tortilla chips, red salsa

QUESADILLA 11

Oaxaca & jack cheese
choice of pastor chicken, birria, chorizo or carne asada

SHRIMP COCKTAIL 14

six shrimp, house cocktail sauce

TACOS

Served on local Carniceria La Noria flour or corn tortillas

PORK BELLY 5

crispy fried pork belly, pipian sauce, pickled red onions, queso fresco, flour tortilla

POLLO AL PASTOR 4.5

slow roasted achiote marinated chicken thighs, Chubasco aioli, pineapple salsa, flour tortilla

LA PAZ 4.5

beer batter cod, cilantro aioli, pico de gallo

ESCONDIDO 4.5

grilled cod, Beached Ale aioli, pico de gallo, avocado

CHUBASCO SHRIMP 5

blackened garlic shrimp, Chubasco aioli, pico de gallo, avocado

SAYULITA 4.5

blackened cod, cilantro aioli, pineapple salsa

CARNE ASADA 5

grilled butchers steak, onions, cilantro

BIRRIA 4.5

braised lifter steak, pico de gallo, avocado

VEGGIE 4.5

roasted black beans, red onion, zucchini, red bell pepper pickled red onion, green goddess

BOWLS

CARNE ASADA 14

cilantro lime cauliflower rice, cabbage, black beans, heirloom tomato, radish, roasted corn, pickled red onion, avocado

CAMARONES AL CHIPOTLE 15

blackened shrimp, cilantro lime cauliflower rice, cabbage black beans, heirloom tomato, roasted corn, avocado, cilantro lime crème

VEGAN 13

cilantro lime cauliflower rice, black beans, roasted sweet potatoes, pico de gallo, radish, roasted corn, avocado

ALL BEEF DOGS

EL PERRO GUAPO 7

Fini's Sonoran-style dog, charro beans apple smoked bacon, pico de gallo Chubasco aioli, blistered guero pepper

NAKED DOG 5

DRESS YOUR OWN DOG

pickles, tomato, onion, caramelized onion poblano chiles, pico de gallo, fried jalapeño mushrooms, charro beans each .25

BEACH BURGERS

Our beef is purchased from a co-op of seventy-five family ranches in the Southwest region dedicated to responsibly raising quality cattle. The majority selection comes from the Bar T and K-4 ranches.

7oz patty grilled to order served with seasoned fries, lettuce, tomato, and onion

CHEESEBURGER 12

pepper jack, swiss, cheddar, or American cheese

CHUBASCO BURGER 14

apple-smoked bacon, cheddar, fried jalapenos, Chubasco aioli

CHUBASCO BBQ BURGER 14

apple-smoked bacon, cheddar cheese, two crispy onion rings, Chubasco BBQ sauce

BLACK BEAN BURGER 11

house made patty with black beans, red bell pepper, jalapeño, poblano, red onion, cilantro, Chubasco sauce

BYO BURGER 11

add ons: fried jalapeños, mushrooms, pickles, pico de gallo, poblano chiles, Caramelized onions, two onion rings, swiss, cheddar, American, pepperjack each 1 premium add-ons: apple-smoked bacon, avocado, blue cheese crumbles, guacamole each 2

TORTAS

add a side of fries, coleslaw or beans 2

CHIMICHURRI CHICKEN 13

free-range chicken breast, bacon, swiss cheese avocado, lettuce, tomato, chimichurri aioli

PCH SALMON 15

pepperjack cheese, avocado, pico de gallo, cilantro lime aioli

THE GULFSTREAM 12

lettuce, onion, tomato, Chubasco aioli or tartar sauce choose blackened or fried cod

EL CUBANO 12

Dr Pepper-braised pork, swiss cheese, apple-smoked bacon pickles, cabbage, Beached Ale aioli

TORTUGA 11.5

chimichurri-marinated grilled portobello, zucchini, squash, red pepper, boursin cheese, sprouts

SIDES

SEASONED FRIES 5

BEER BATTERED ONION RINGS 5.5

CUBAN BLACK BEANS 3

SMASHED BEANS 3

CHARRO BEANS 3

GARDEN SALAD 5

PUERTO RICAN RICE 3.5

CAULIFLOWER RICE 3.5

COLESLAW 3.5

DRAFTS

Don't go thirsty with your carry-out order! Take your favorite beer on tap home with you in a 64oz. growler. BYO or purchase one here.

BUD LIGHT 4.2%

STELLA ARTOIS 5.2%

PACIFICO CLARA 4.5%

BARRIO BEACHED ALE 5.0%

FOUR PEAKS KILT LIFTER 6.05%

GUINNESS STOUT 4.25%

UNCLE BEAR'S BEACH BUM IPA 6.0%

DRAGON IPA 7.3%

FOUNDERS ALL DAY IPA 4.7%

BORDERLANDS TOOLE AVE. HAZY IPA 7.0%

BARRIO TUCSON BLONDE 4.7%

PAPAGO ORANGE BLOSSOM 5.0%



The consumption of undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.