



**Not only Farm to Table, but PROUDLY, Table to Farm**

***April, 2020***

Delivery or Curbside Pick-Up

### **ORDER INFORMATION**

- email [mjacob@gertrudesrestaurant.net](mailto:mjacob@gertrudesrestaurant.net)
  - text or call 918.260.4399
- available for delivery or curbside pick-up at our Sister company
  - order by 2pm day Monday or Wednesday
  - delivery/curbside pick-up Tuesday or Thursday
    - 11am to 2pm
  - \$10 delivery fee is waived for orders over \$75
- selections packed with assembly and re-heat (or grill) instruction

executive chef/owner **ALAN HAUSE**

general manager **MICHELLE JACOB**

[mjacob@gertrudesrestaurant.net](mailto:mjacob@gertrudesrestaurant.net)

text 918.260.4399 for call back to order

[info@gertrudesrestaurant.net](mailto:info@gertrudesrestaurant.net)

gf If not already, these items can easily be gluten-free

df These items are dairy free

v These items are vegetarian



Not only Farm to Table, but PROUDLY, Table to Farm

## COMPOSED MEALS

Choose an entrée and 2 sides for a delicious personalized meal.

### ENTRÉES: choose one

#### Roasted Half Duck (gf,df) \$17

Roasted and Seasoned Duck + Cranberries + Candied Pecans + Pitaya Gastrique

#### For the Grill (gf,df) \$17

12oz Pork Porterhouse or 10oz Flat Iron Steak + Grilling Spice Blend

#### Sonoran Fried Rice (gf,vegan) \$14

Arroz Verde + Roasted Carrots and Corn + Roasted Garlic Oil + Black Vinegar-Tamari + Green Onion

#### Green Chili Boar Stew (gf,df) \$14

Braised Boar + Onion + Green Chili + Tomatillo + Corn Tortillas

#### Braised Beef (gf) \$20

Braised Beef + Chili Rojo + Chili & Onion Relish

#### Seafood Jambalaya (gf,df) \$24

Long Grain Rice + Tomato + Onion + Bell Peppers + Seafood Medley

### SOUPS, SALADS, & SIDES: choose two

#### Arugula Salad (gf,v)

Arugula + Black Pepper Feta + Candied Pecans + Agave-Quark Dressing + Dried Cranberries

#### Farmer's Gazpacho (gf on request,vegan)

Roasted Tomato Soup + Cucumber Caramelized Onions + Cucumber + House Herb Blend + AZ Olive Oil + Rosemary Crouton

#### Simple Greens Salad (gf,vegan)

Shaved Carrot + Pepitas + Golden Raisins + Mixed Greens + Carrot-Miso-Ginger Vinaigrette

#### Roasted Market Vegetables (gf,vegan)

Medley of Garden-Fresh Vegetables, Oiled and Seasoned for Roasting

#### Creamy Garlic Mashed Potatoes (gf)

Russets + Roasted Garlic + Butter + Heavy Cream + House Herbs

#### Arroz Verde (gf,vegan)

Long Grain Rice cooked in Cilantro-Jalapeno Stock + Green Onion

executive chef/owner **ALAN HAUSE**

general manager **MICHELLE JACOB**

[mjacobi@gertrudesrestaurant.net](mailto:mjacobi@gertrudesrestaurant.net)

text 918.260.4399 for call back to order

[info@gertrudesrestaurant.net](mailto:info@gertrudesrestaurant.net)

gf If not already, these items can easily be gluten-free

df These items are dairy free

v These items are vegetarian



Not only Farm to Table, but PROUDLY, Table to Farm

## ALA CARTE MENU

\*\*Each Item Contains 4 Servings\*\*

## SANDWICHES, SNACKS, and KIDS

### **Morsels** (gf on request) \$16

Blue Cheese Mousse + Garlic-Truffled Brie + Bacon-Onion Jam + Pickled Sweet Peppers + Dried and Fresh Fruit + Spiced Nuts & Seeds + Tapenade + Charcuterie + Crackers

### **Hummus** (gf and/or vegan on request) \$14

Garbanzo + Herbed Quark + Roasted Chili + Fresh Veggies + Crackers

### **Smoked Salmon Salad** (gf,df) \$18

House Greens + Green Beans + Tomato + Olives + Fingerling Discs + Hard Boiled Egg + Caper-Dijon Vinaigrette

### **Roasted Corn Tamales** (gf,vegan) \$14

4 each Local Made Tamales of Hemp Seed + Flax Seed + Roasted Corn

### **Chicken Tortilla Soup** (gf) \$24

Roasted Corn + Onion + Shredded Chicken + Cilantro-Herb Blend + Mozzarella Cheese + Tortilla Chips

### **Chicken Salad Wrap Kit** (df) \$24

Sonoran Style Chicken Salad + Spring Mix + Tortillas Wraps + House Made Chips

### **Macaroni and Cheese** (gf) \$16

Gluten-Free Corkscrew Pasta + Cream Cheese and American Cheese Sauce + House Made Applesauce

### **Chicken Tenders** (gf,df) \$16

Fried Chicken Tenders + Dipping Sauce + House Made Applesauce

If there is a selection on any of our "Seasonal" or "Libations" website menus not posted here that you would like, ask and we will see if we can make it happen.

executive chef/owner **ALAN HAUSE**

general manager **MICHELLE JACOB**

[mjacobi@gertrudesrestaurant.net](mailto:mjacobi@gertrudesrestaurant.net)

text 918.260.4399 for call back to order

[info@gertrudesrestaurant.net](mailto:info@gertrudesrestaurant.net)

gf If not already, these items can easily be gluten-free

df These items are dairy free

v These items are vegetarian



Not only Farm to Table, but PROUDLY, Table to Farm

## LIBATIONS

### COCKTAIL KITS \$22

Each Kit Makes 4 Cocktails

#### Mimosa

One bottle of Bubbles plus Prickly Pear Syrup

#### Garden 'Rita

Jalapeno Infused Tequila + Blood Orange + Triple Sec + Fresh Lime Simple Syrup  
+ Cilantro + Fresh Lime

#### Cactus Cosmo

Orange Vodka + Cactus Water + Fresh Lime + Cranberry + Prickly Pear Nectar

#### Rosé Sangria

Rosé + Naranja + Pineapple + Rum Soaked Fruit

## WINE by the BOTTLE \$22

\*\* Denotes AZ Proud

## BUBBLES, WHITES, AND ROSÉ

#### Brut, Gruet, New Mexico

(crisp, and full-bodied sparkling wine, which has developed rich complexity and fine mousse)

#### Pinot Bianco, Alois Lageder, Magrè, Italy

(Sustainably produced, this wine offers aromas of apples and peaches. On the palate, it is elegant and light to medium bodied with a fresh mouth-watering finish)

#### \*\*White Blend, Merkin/Caduceus Cellars, "Chupacabra Blanca, AZ

(Refreshing blend of Riesling and Chardonnay; Shape Shifter kitchen-sink blend)

#### \*\*Rosé, Pillsbury, "One Night Stand", Cochise County, AZ

(Rare Sangiovese and Zinfandel blend that has a floral nose of geranium; wild strawberry and hints of walnut on the palate)

#### \*\*Rosé, Rune, Cochise County, AZ

(Crisp and refreshing blend of Grenache, Syrah, Mourvèdre, Petite Sirah, and Graciano)

## REDS

#### Malbec, Alberti 154 Reserva, Bodega Calle, Argentina

(Roasted nuts, latte, and berries on the nose; chocolate, citrus peel, bacon bits, with chewy tannins on the palate)

#### \*\*Red Blend, Dos Cabezas, AZ

(Nose of light red fruits with a palate that opens to dark fruit and caramel)

executive chef/owner **ALAN HAUSE**

general manager **MICHELLE JACOB**

[mjacobi@gertrudesrestaurant.net](mailto:mjacobi@gertrudesrestaurant.net)

text 918.260.4399 for call back to order

[info@gertrudesrestaurant.net](mailto:info@gertrudesrestaurant.net)

gf If not already, these items can easily be gluten-free

df These items are dairy free

v These items are vegetarian

## PACKAGE BEER \$15 per 6 pack

Will Mix and Match Cans for 6 pack

\*\*Grand Canyon Brewing "Sunset Amber Ale", Red Ale

\*\*Huss "Copper State IPA"

\*\*Papago Brewing "Orange Blossom", Hefeweizen Style

\*\*SanTan "Devil's Ale", American Pale Ale

\*\*Sentinel Peak "Salida del Sol" Mexican Vienna/Amber Ale

Crispin Cider (gf)

Modelo Especial

Negra Modelo

executive chef/owner **ALAN HAUSE**

general manager **MICHELLE JACOB**

[mjacobi@gertrudesrestaurant.net](mailto:mjacobi@gertrudesrestaurant.net)

text 918.260.4399 for call back to order

[info@gertrudesrestaurant.net](mailto:info@gertrudesrestaurant.net)

gf If not already, these items can easily be gluten-free

df These items are dairy free

v These items are vegetarian