

Ahnala

LUNCH MENU

STARTERS & SOUPS

SOUP DU JOUR
CUP.....5 BOWL.....7

PUMPKIN CHILI 7
JALAPEÑO CORN BREAD

SPINACH CHEESE DIP10
WARM TORTILLAS, PITA

 BEER BATTERED ZUCCHINI AND
FRIED MUSHROOMS BASKET 9
PARMESAN GARLIC AIOLI

FRIED MOZZARELLA STICKS 10
MARINARA SAUCE AND RANCH

AHNALA QUESADILLA..... 11
CHEESE BLEND, GREEN CHILI, TOMATO,
GUACAMOLE, SOUR CREAM, SALSA
ADD: CHICKEN 3, CARNE ASADA 5, SHRIMP 6

  AHNALA CHIPS & DIPS 10
CHIPS, SALSA, GUACAMOLE, GREEN CHILI
QUESO

SOUTHWEST EGG ROLL..... 12
CILANTRO RANCH

STREET TACOS..... 12
3 MARINATED CHICKEN OR CARNE ASADA
TACOS, PICO, COTIJA CHEESE, CILANTRO,
LIME, ON GRILLED FLOUR TORTILLAS,
SIDE OF TANGY SLAW

 COCONUT SHRIMP 12
BUTTER LETTUCE, SHREDDED CARROTS,
YUM YUM SAUCE

PUB NACHOS 11
TORTILLA CHIPS, GROUND BEEF, GREEN
CHILI QUESO, SOUR CREAM, TOMATOES,
JALAPEÑOS, SALSA

BREADED CHICKEN WINGS
BUFFALO, RASPBERRY BBQ OR LEMON
PEPPER & **CHOICE OF:** RANCH OR BLUE
CHEESE
HALF DOZEN.....8 OR ONE DOZEN.....15

“GWOWWA” 17

“GWOWWA” MEANS GRANDFATHER IN THE YAVAPAI LANGUAGE
GRANDFATHER’S MEAT & POTATO PIE, FORK TENDER BEEF, PEAS, CARROTS,
SCALLION POTATOES, FLAKY PUFF PASTRY

“GOLA 12”


GOLA TRANSLATES TO GRANDMOTHER
IN THE YAVAPAI LANGUAGE.

GRANDMA’S RICH BROTH, POTATOES, CORN, CARROTS,
ZUCCHINI, CABBAGE, GROUND BEEF, FRY BREAD

*CONSUMING UNDERCOOKED MEATS, SEAFOOD, SHELLFISH,
POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**LUNCH
11AM - 2PM**

**FULL BAR
AVAILABLE**

 GLUTEN-FREE  VEGETARIAN


Ahnala

LUNCH MENU

AHNALA SIGNATURES

SHRIMP PO' BOY 13
COCONUT SHRIMP, SHREDDED LETTUCE, SLICED TOMATOES, CAJUN REMOULADE, PICKLE, GARLIC BUTTER ROLL, SERVED WITH LEMON-PEPPER STEAK FRIES

BAJA FISH TACOS 14
DEEP FRIED COD, CORN SLAW, COTIJA CHEESE, CILANTRO, PICO, AVOCADO-LIME CREAM SAUCE SERVED WITH SAFFRON RICE

 **HARVEST BOWL** 14
QUINOA, TOMATOES, ONIONS, AVOCADO, ROASTED CORN, BLACK BEANS, CILANTRO LIME
ADD CHICKEN \$4


JC PASTA 19
SAUTÉED SHRIMP & CHICKEN, PENNE PASTA, ROASTED PEPPERS, ASPARAGUS TIPS
VODKA-CREAM SAUCE

SUB GRILLED STEAK FOR \$3 MORE

***AHNALA SALMON BAKE** 24
BAKED PANKO-CRUSTED SALMON, STUFFED WITH ARTICHOKE-CREAM CHEESE, SAFFRON BASMATI RICE, BROCCOLINI


***STEAK FRITES** 27
12 OZ. NY STRIP, GARLIC BUTTER, ROSEMARY FRIES

FLATBREADS

 **MARGHERITA** 12
FRESH GARLIC, MOZZARELLA, ROASTED TOMATO, BALSAMIC DRIZZLE, BABY BASIL

MEAT FEAST 14
BACON, SAUSAGE, PEPPERONI, MOZZARELLA, MARINARA SAUCE


GREENS

 **CHOPPED CAESAR** 12
CRISPY ROMAINE, CREAMY LEMON CAESAR DRESSING, PARMESAN WAFER
ADD: CHICKEN 4, STEAK OR SHRIMP 6

BACON WEDGE 12
ICEBERG WEDGE, CRISPY BACON, BLUE CHEESE, RED ONIONS, CHERRY TOMATOES, BLUE CHEESE DRESSING

COBB SALAD 16
ICEBERG, TOMATO, BACON, HARD BOILED EGG, CUCUMBERS, TURKEY, HAM, MONTEREY CHEESE BLEND, AVOCADO, CHOICE OF DRESSING



STEAK SALAD 16
FAJITA STEAK, SHAVED RED ONION, BLUE CHEESE CRUMBLES, ROASTED TOMATO, ROMAINE, TOSSED IN CHIPOTLE BALSAMIC VINAIGRETTE, CRISPY TORTILLA STRIPS

 **STRAWBERRY FARM SALAD** 16
GRILLED CHICKEN, BABY ARUGULA, BUTTER LETTUCE, STRAWBERRIES, CANDIED PECANS, BASIL VINAIGRETTE

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HAND HELDS

CHOICE OF:

CRISPY SHOESTRING FRIES, SWEET POTATO FRIES OR ADD FRUIT OR ONION RINGS FOR \$2
GLUTEN-FREE BREAD & BUN AVAILABLE / IMPOSSIBLE MEAT AVAILABLE UPON REQUEST \$4

CALI CLUB 14

TURKEY, AVOCADO, BACON, SWISS, CHEDDAR, TOMATO, GARLIC AIOLI, ON SOURDOUGH

CUBAN 15

TENDER PORK, SMOKED HAM, SWISS CHEESE, HORSERADISH PICKLES, DIJON AIOLI ON LAVOSH

YAVAPAI CHICKEN BLT 15

CHICKEN BREAST, BACON, LETTUCE, ROASTED TOMATO, GARLIC AIOLI, TOASTED FOCACCIA

REUBEN..... 15

CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND, GRILLED MARBLE RYE

ITALIAN SUB 15

GENOA SALAMI, CALABRESE SALAMI, PROSCIUTTO, PEPPERONI, LETTUCE, TOMATO, ONION, PEPPERONCINI, PROVOLONE CHEESE, ROASTED PEPPER VINAIGRETTE, ITALIAN HOAGIE

TEX-MEX CHICKEN WRAP 15

GRILLED CHICKEN, CORN, BLACK BEANS, ONION, ROMAINE, SHREDDED CHEESE, FLOUR TORTILLA CHIPOTLE-RANCH

CLASSIC CLUB WRAP 14

TURKEY, HAM, BACON, LETTUCE, TOMATO, GARLIC AIOLI, FLOUR TORTILLA

PRIME MELT 16

SHAVED BEEF, GRUYÈRE CHEESE, MARINATED MUSHROOMS, GRILLED ONIONS, CHIPOTLE AIOLI, TEXAS TOAST

AZ CHEESE STEAK 16

SAUTÉED PEPPERS & ONIONS, MELTED PROVOLONE CHEESE, HOAGIE ROLL
CHOICE OF: TENDER ROAST BEEF OR CILANTRO CHICKEN

***AHNALA BURGER 16**

8 oz WAGYU BEEF PATTY, LETTUCE, TOMATO, ONIONS, PICKLES, CHEDDAR CHEESE, DIJON AIOLI, BRIOCHE BUN

***WEKOPA BURGER..... 18**

8 oz WAGYU BEEF PATTY, BALSAMIC ONION MARMALADE, BRIE CHEESE, PRETZEL BUN

SOUTHERN FRIED CHICKEN SANDWICH ... 16



BREADED CHICKEN THIGH, CORN SLAW, PICKLES, HONEY MUSTARD, BRIOCHE BUN

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. A \$2 CHARGE WILL BE APPLIED TO ALL SPLIT ORDERS.

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LUNCH MENU

BEVERAGES

ENERGY BLAST \$6

PEAR NECESSITIES

LOW CARB MONSTER & DESERT PEAR



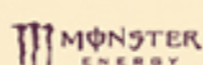
MINT TO BE

COCONUT BERRY RED BULL, MOJITO MIX, MINT



SUNNY DAY

ULTRA SUNRISE MONSTER & PASSION FRUIT SYRUP



GUAVA REFRESHER

MONSTER ZERO ULTRA & GUAVA NECTAR



LATTES \$6

CARAMEL MACCHIATO

SNICKERDOODLE

VANILLA

TOASTED MARSHMALLOW

WHITE CHOCOLATE MOCHA

SALTED CARAMEL

CARAMEL

MOCHA

HAZELNUT

SUGAR FREE VANILLA



STARBUCKS COFFEE \$4

MIMOSAS \$7

TRADITIONAL

CRANBERRY

PINEAPPLE

RASPBERRY LEMONADE

NON-ALCOHOLIC \$4

COKE

DIET COKE

DR PEPPER

SPRITE

ROOT BEER

LEMONADE

ICE TEA

MILK

HOT TEA

JUICE

DESSERT

RASPBERRY-CREAM CHEESE COFFEE CAKE 7

DEEP DISH APPLE PIE WITH VANILLA BEAN GELATO 8

BREAD PUDDING 8

BROWN BUTTER-CARAMEL SAUCE, VANILLA GELATO

N.Y. CHEESECAKE WITH FRESH ASSORTED BERRIES 10

LATE BREAKFAST

AHNALA PANCAKES.....12
WHIPPED BUTTER AND WARM MAPLE SYRUP

AHNALAMERICAN14
TWO EGGS ANY STYLE, SAUSAGE OR BACON, HASH
BROWNS OR CRISPY ROSEMARY POTATOES,
CHOICE OF TOAST

A TO Z BURRITO.....13
SCRAMBLED EGGS, PORK, BACON, GREEN CHILIES,
ONION, TOMATOES, PEPPERS, OAXACA CHEESE,
SOUR CREAM & SALSA, HASH BROWNS OR CRISPY
ROSEMARY POTATOES

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