

# all day menu

sun 11am - 8pm | mon + tue closed | wed + thur 12pm - 8pm | fri 12pm - 9pm | sat 11am - 9pm

Alterra proudly features local ingredients from Capital Farms Meats, Two Wash Ranch, Noble Bread, Frite Street & Twisted Bee Honey

Allergy warning: ITEMS MAY CONTAIN OR COME IN CONTACT WITH WHEAT, EGGS, NUTS, AND MILK.

GF item is prepared gluten free

🔥 item may be spicy

## — STARTERS + SHAREABLES —

**Aguachile\*** 🔥 17  
jalapeño + lime marinated shrimp, red onion, cucumber cilantro, house made tostadas  
**gf upon request**

**Ahi Takoshimi** 20  
sesame crusted ahi, wonton asian salsa, micro wasabi

**Charcuterie** 25  
chef's selection of cured meats artisanal cheeses, dried fruits + nuts, local Arizona honey, whole grain mustard, grilled Noble sourdough  
**gf upon request**

**Cultured Butter & Noble Bread** 16  
house made cultured butter served with oven toasted Noble bread

**Korean Crispy Pork Ribs** 18  
deep fried pork ribs tossed in a sticky Korean sauce

**(5) Bacon-Wrapped Chile G's** 🔥 18  
roasted yellow guero chiles stuffed with cooked shrimp and Oaxaca cheese, wrapped in bacon + served with soy sauce aioli  
**gf upon request**

**Garlic Hummus & Veggies** 15  
house made garlic hummus topped with crispy chickpeas + assorted vegetables, grilled naan  
**gf upon request**

**Bourbon Brussels** 16  
roasted brussels sprouts, 100% bourbon barrel aged maple syrup, crispy pork belly, Rogue Creamery smoked blue cheese  
**gf upon request**

## — SALADS —

add pulled chicken 10 / flat iron steak\* 12 / blackened shrimp\* 14 / salmon\* 16

**Roasted Beet Salad** GF 18  
roasted beets, Cypress Grove purple haze goat cheese, tri-color quinoa, micro arugula, pistachios, orange, avocado, bee pollen housemade lavender citrus vinaigrette

**The Wedge** 18  
iceberg, baby heirloom tomatoes, crispy pork belly, red onion Rogue Creamery smoked blue cheese crumbles, everything bagel seasoning, housemade blue cheese dressing  
**gf upon request**

**Canyon Caesar** 18  
baby romaine, parmesan crisps, crouton dust, house made caesar dressing, white anchovy  
**gf upon request**

**Thoms Vegetarian Grain Bowl** 20  
beluga lentils, hummus, farro, red onion, oven dried tomato zucchini, feta cheese, dill  
**gf upon request**

**MHL Bowl** 19  
baby kale, roasted brussels sprouts, dried cranberries, crumbled pistachios, green onions, pear, toasted torn bread, parmesan cheese, tossed in house made honey mustard dressing  
**gf upon request**

## — HAND PULLED PIZZAS —

substitute vegan cheese at no charge / gluten free crust available upon request pizzas are approximately 10"

**Margherita** 16  
house made pizza sauce fresh mozzarella, heirloom tomatoes, basil, shaved parmesan

**Pepperoni** 19  
house made pizza sauce fresh mozzarella, cup + char pepperoni

**Cheese** 15  
house made pizza sauce, fresh mozzarella

**Berry Belly** 20  
blackberry compote, crispy pork belly, whole milk mozzarella shaved brussels sprouts

## — BURGERS, SANDWICHES, + TACOS —

**The Leroy** 18  
Mom's sloppy joe made with local ground beef, served open face on a Noble hotdog bun, choice seasoned fries or simple salad  
**capital farms meats, wickenburg, az**

**Duck Banh Mi** 24  
confit duck leg, duck pate, house pickled vegetables, cilantro, Noble bread served with simple salad  
**seasoned fries +2**

**Alterra Turkey "Club"** 18  
roasted turkey breast, herb mayonnaise applewood smoked bacon, butter lettuce avocado, heirloom tomato, Noble sourdough, choice of seasoned fries or simple salad  
**gf upon request**

**Beer Battered Fishwich** 22  
beer battered ling cod, tartar sauce American cheese, steamed bun, "chips"

**MHL Smashburger\*** 20  
two 4oz local beef smash patties layered with American cheese, topped with heirloom tomato, white onion, butter lettuce and MHL sauce on a Noble brioche bun, served with house pickles + choice of seasoned fries or simple salad  
**no temperatures / gf upon request capital farms meats, wickenburg, az**

**Nashville Hot Chicken** 🔥 20  
fried, pickle-brined chicken breast dunked in Alterra nash oil, topped with cajun coleslaw on a Noble Portuguese bun served with house pickles + choice of seasoned fries or simple salad  
**grilled upon request**

**(3) Beer Battered Avocado Tacos** 18  
beer battered and fried avocado wedges in corn tortillas, topped with cucumber, onion shaved brussels sprouts and lemon aioli served with a simple salad  
**add a fourth taco +6 / seasoned fries +2**

**(3) Adobo Chicken Tacos** 🔥 GF 17  
hand pulled Adobo chicken in corn tortillas topped with shaved cabbage, tomatillo-avocado salsa and micro-cilantro served with a simple salad  
**add a fourth taco +6 / seasoned fries +2**

**(3) Blackened Shrimp Tacos** 🔥 18  
blackened shrimp in corn tortillas, topped with mango salsa and micro-cilantro served with a simple salad  
**add a fourth taco +6 / seasoned fries +2**

## — ENTREES —

**Fish + Chips** 22  
beer battered cod, "chips", tartar sauce

**Sereno Cioppino** 45  
cod, calamari, shrimp, tomato broth squid ink pasta, Noble bread

**Dynamite Steak + Fries\*** 32  
8oz. herb marinated dynamite steak salsa negra, seasoned fries  
**add shrimp \$14 gf upon request / capital farms, wickenburg, az**

**Pan Seared Salmon\*** 42  
pan seared Skuna Bay salmon, coconut forbidden rice, mango salsa, shaved coconut  
**gf upon request**

**Mediterranean Rack of Lamb** 56  
oven roasted domestic lamb rack, date and apricot cous cous, Moroccan spiced carrots cinnamon balsamic glaze, vadouvan cream chimichurri

**Capital Farms Ribeye\*** 54  
10oz local ribeye, farro risotto, charred broccolini  
**add shrimp 14 gf upon request / capital farms, wickenburg, az**

**Blue Plate Special\*** mp  
ask your server about today's off menu special

— A 20% SERVICE CHARGE WILL BE APPLIED TO ALL GUEST CHECKS, INCLUDING TO-GO ORDERS. A \$5 FEE WILL APPLY TO ALL SPLIT PLATES —

\*CONSUMER ADVISORY: THESE ITEMS MAY BE SERVED UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS