

# all day menu

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

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

we use beef tallow for all fried menu items, unless otherwise requested  
GF item is prepared gluten friendly ♠ item may be spicy

## — STARTERS + Shareables —

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

**(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**

**Korean Crispy Pork Ribs** 18  
deep fried pork ribs tossed in a  
sticky Korean glaze, fried rice  
noodles

**\* Ahi Takoshimi** 20  
sesame crusted ahi, wonton  
asian salsa, napa cabbage  
micro wasabi  
**gf upon request**

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

**Housemade Lemon Ricotta  
+ Noble Bread** 16  
house made lemon ricotta  
topped with local Arizona  
honey, figs + Jacobsen's sea salt;  
served with oven toasted Noble  
bread

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

**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**

## — HAND PULLED PIZZAS — substitute vegan cheese at no charge | gluten free crust available upon request pizzas are approximately 10"

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

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

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

## — ENTREE 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  
baby 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**

## — BURGERS, SANDWICHES + Tacos —

**\* MHL Smashburger** 20  
two 4oz local beef smash patties layered  
with New School 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**

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

**Beer Battered Fishwich** 20  
beer battered ling cod, tartar sauce  
New School American cheese, steamed bun  
malt-salt "chips"

**Nashville Hot Chicken** ♠ 20  
fried 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 chicken upon request | gf 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 — Land + Sea

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

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

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

**Crispy Confit Pork Shank** 40  
deep fried bone-in pork shank, roasted  
turnips, apple jam, braised red cabbage

**\* Veal Piccata** GF 62  
bone-in veal chop, lemon-caper sauce  
roasted parsnips, simple salad

**Canyon Carbonara** 28  
pappardelle, egg yolk, guanciale, parmesan  
**add pulled chicken 10 | \*blackened shrimp 14**

**Smoked Half Chicken** GF 45  
black eyed peas, collard greens  
**two wash ranch, new river, az**

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

**\* Flat Iron** GF 40  
8oz. flat iron, red pepper flake broccolini  
parsnip puree, chimichurri  
**capital farms, wickenburg, az**

**\* Capital Farms Ribeye** 54  
10oz. local ribeye, farro risotto, charred  
broccolini  
**gf upon request | capital farms, wickenburg, az**

\*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 || ALLERGEN ADVISORY: Items may contain or come in contact with wheat, eggs, nuts, pollen, milk and dairy. While our kitchen is not a designated gluten free kitchen, menu items can be requested prepared gluten friendly.

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