

# lunch menu

11 a m - 4 p m

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

## — SHAREABLES —

- Aguachile\***  17  
lime and jalapeño marinated shrimp, red onion  
cucumber, cilantro, housemade tostadas  
gf upon request
- Beef Tallow Popcorn**  GF 8  
popcorn kernels tossed in beef fat, dusted with chile salt
- 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
- Housemade Lemon Ricotta** 16  
housemade lemon-ricotta, local Arizona honey, black  
figs, sea salt, toasted Noble cranberry-pecan  
gf upon request
- Pig Wings** 18  
1 lb. of bone-in pork shanks, deep fried and tossed in  
your choice of housemade sauce  
whiskey glaze or nashville sauce
- (5) Chile Gueros**  15  
roasted yellow guero chiles stuffed with cooked shrimp  
and oaxaca cheese, soy sauce aioli  
gf upon request

## — SANDWICHES —

all sandwiches served with seasoned fries, substitute simple salad at no charge

- Turkey Sandwich** 18  
roasted turkey breast, herb mayonnaise, applewood  
smoked bacon, butter lettuce, avocado, heirloom  
tomato, Noble sourdough  
gf upon request
- Pastrami Sandwich** 22  
local pastrami, yellow mustard, house pickles, Noble  
hoagie roll, seasoned fries  
gf upon request  
capital farms meats, wickenburg, arizona
- Nashville Hot Chicken**  20  
pickle-brined fried chicken breast dunked in Alterra  
nash oil, cajun coleslaw, Noble Portuguese bun  
house pickles  
grilled chicken upon request
- MHL Smashburger\*** 20  
two 4oz local corriente beef smash patties, American  
cheese heirloom tomato, red onion, butter lettuce, house  
pickles, MHL sauce, Noble brioche bun  
no temperatures. gf upon request  
capital farms meats, wickenburg, arizona
- Fried Green BLT** 18  
cornmeal crusted fried green heirloom tomatoes, pork  
belly, herb mayonnaise, butter lettuce, Noble sourdough
- Alterra Patty Melt\*** 20  
two 4oz local corriente beef smash patties, American  
cheese pickled guero peppers, Alterra sauce, grilled  
onion, Noble sourdough  
no temperatures. gf upon request  
capital farms meats, wickenburg, arizona

## — HAND PULLED PIZZA —

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

- Margherita** 16  
housemade pizza sauce, fresh mozzarella, heirloom  
tomatoes, basil, shaved parmesan
- Pepperoni** 19  
housemade pizza sauce, fresh mozzarella, cup + char  
pepperoni
- Cheese** 15  
housemade pizza sauce, fresh mozzarella
- Fig & Ricotta** 20  
housemade lemon ricotta, local Arizona honey, black figs  
prosciutto

## — TACOS + MORE —

- (3) Fried Avocado Tacos**  18  
beer battered avocado, iceberg slaw, corn tortillas  
pickled onions, jalapeno crema, simple salad  
add a fourth taco +\$6 | seasoned fries +\$2
- (3) Blackened Shrimp Tacos**  18  
blackened shrimp, iceberg slaw, corn tortillas, pickled  
onions, jalapeno crema, simple salad  
add a fourth taco +\$6 | seasoned fries +\$2
- (3) Chicken Tacos**  GF 17  
hand pulled chicken, iceberg slaw, corn tortillas  
jalapeno crema, simple salad  
add a fourth taco +\$6 | seasoned fries +\$2
- Shrimp + Grits\*** 28  
four u-12 shrimp, manchego "grits", chorizo de Bilbao  
chorizo oil, heirloom tomatoes, olives
- Dynamite Steak + Fries\*** 32  
8oz. herb marinated dynamite steak, salsa negra  
seasoned fries  
gf upon request  
capital farms meat, wickenburg, arizona

## — SALADS —

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

- Spinach-Berry** GF 19  
spinach, blackberries, blueberries, strawberries, candied  
pecans, feta cheese, housemade apple cider vinaigrette
- Roasted Beet Salad** GF 18  
roasted beets, Cypress Grove purple haze goat cheese  
tri-color quinoa, micro arugula, pistachios, blood-  
oranges, avocado, bee pollen, housemade lavender citrus  
vinaigrette
- MHL Bowl** 19  
baby kale, roasted brussel sprouts, dried cranberries  
crumbled pistachios, green onions, pear, toasted torn  
bread, parmesan cheese tossed in housemade honey  
mustard dressing  
gf upon request
- 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
- Heirloom-Tomato + Ricotta** GF 18  
heirloom tomato, housemade lemon ricotta, sea salt  
micro arugula, balsamic glaze

— 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

# dinner menu

4 p m - c l o s e

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

## — BREAD SERVICE —

**Noble Bread + Butter** 10  
toasted Noble sourdough, super seeded and cranberry-pecan bread, housemade cultured butter

**Housemade Lemon Ricotta** 16  
housemade lemon-ricotta, local Arizona honey, black figs sea salt, toasted Noble cranberry-pecan bread  
**gf upon request**

## — SHAREABLES —

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

**Aguachile\*** 17  
lime and jalapeño marinated shrimp, red onion, cucumber cilantro, housemade tostadas  
**gf upon request**

**Glazed Brussel Sprouts** 16  
roasted brussel sprouts, 100% maple syrup, crispy pork belly, Rogue Creamery smoked blue cheese  
**gf upon request**

**Shrimp + Grits\*** 28  
four u-12 shrimp, manchego "grits", chorizo de Bilbao chorizo oil, heirloom tomatoes, olives

**(5) Chile Gueros** 15  
roasted yellow guero chiles stuffed with cooked shrimp and oaxaca cheese, soy sauce aioli  
**gf upon request**

**Pig Wings** 18  
1 lb. of bone-in pork shanks, deep fried and tossed in your choice of housemade sauce  
**whiskey glaze or nashville sauce**

**Beef Tallow Popcorn** 8  
popcorn kernels tossed in beef fat, dusted with chile salt

## — SALADS —

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

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

**Spinach-Berry** 19  
GF  
spinach, blackberries, blueberries, strawberries, candied pecans, feta cheese, housemade apple cider vinaigrette

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

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

**Heirloom-Tomato + Ricotta** 18  
GF  
heirloom tomato, housemade lemon ricotta, sea salt micro arugula, balsamic glaze

## — HAND PULLED PIZZA —

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

**Margherita Pizza** 16  
housemade pizza sauce, fresh mozzarella, heirloom tomatoes, basil, shaved parmesan

**Fig & Ricotta Pizza** 20  
housemade lemon ricotta, local Arizona honey black figs, prosciutto

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

**Cheese** 15  
housemade pizza sauce, fresh mozzarella

## — HOUSE FAVORITES —

**Black Garlic Shrimp Pasta\*** 38  
pappardelle, black-garlic butter, shrimp

**Capital Farms Ribeye\*** 54  
10oz ribeye, crispy smashed potatoes, citrus glazed heirloom carrots, black-garlic butter  
**gf upon request capital farms meat, wickenburg, arizona**

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

**Sereno Burger\*** 38  
1/2 lb local corriente beef patty, foie gras, truffle white cheddar micro arugula, truffle aioli, Noble brioche bun duck fat seasoned fries  
**capital farms meats, wickenburg, arizona**

## — MAINS —

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

**Scallop Risotto** 50  
GF  
u-8 scallops, marinated heirloom tomatoes, english peas, pea tendrils

**Whiskey Burger\*** 24  
1/2 lb local corriente beef patty, Guinness onions, butter lettuce swiss cheese, whiskey glaze, Noble brioche bun seasoned fries  
**capital farms meats, wickenburg, arizona**

**Jerk Chicken** 38  
Jamaican jerk seasoned half chicken, pigeon pea rice house made tostones  
**two wash ranch, new river, arizona**

**Dynamite Steak + Fries\*** 32  
8oz herb-marinated dynamite steak, salsa negra seasoned fries  
**capital farms meat, wickenburg, arizona**

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

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