

all day menu

summer 2024

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

(5) Chile Gueros 🔥 15

roasted yellow guero chiles stuffed with cooked shrimp and oaxaca cheese, soy sauce aioli
gf upon request

Housemade Garlic Hummus 15

housemade hummus with crispy chickpeas, grilled naan, assorted vegetables
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

— 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, blood-oranges, avocado, bee pollen, housemade lavender citrus vinaigrette

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

— 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

— HOUSE FAVORITES —

Glazed Brussel Sprouts 16

roasted brussel sprouts, 100% maple syrup, crispy pork belly, Rogue Creamery smoked blue cheese
gf upon request

Spinach-Berry Salad GF 19

spinach, blackberries, blueberries, strawberries, candied pecans, feta cheese, housemade apple cider 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

Nashville Hot Chicken 🔥 20

pickle-brined fried chicken breast dunked in Alterra nash oil, cajun coleslaw, Noble Portuguese bun, house pickles, seasoned fries or simple salad
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, seasoned fries or simple salad
no temperatures. gf upon request capital farms meats, wickenburg, arizona

Dynamite Steak + Fries* 32

8oz. herb marinated dynamite steak, salsa negra, seasoned fries
gf upon request capital farms meat, wickenburg, arizona

Pan Seared Salmon* 42

pan seared Icelandic salmon, coconut forbidden rice, mango salsa, shaved coconut
gf upon request

Moroccan 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 ribeye, crispy smashed potatoes, citrus glazed heirloom carrots, black-garlic butter
gf upon request capital farms meat, wickenburg, arizona

Blue Plate Special* mp

ask your server about today's off menu special

— SANDWICHES, BURGERS + TACOS —

Whiskey Burger* 24

1/2 lb local corriente beef patty, Guinness onions, butter lettuce, swiss cheese, whiskey glaze, Noble brioche bun, seasoned fries or simple salad
capital farms meats, wickenburg, arizona

Pastrami Sandwich 22

local pastrami, yellow mustard, house pickles, Noble hoagie roll, seasoned fries or simple salad
gf upon request capital farms meats, wickenburg, arizona

Turkey Sandwich 18

roasted turkey breast, herb mayonnaise, applewood smoked bacon, butter lettuce, avocado, heirloom tomato, Noble sourdough, seasoned fries or simple salad
gf upon request

Alterra Patty Melt* 20

two 4oz local corriente beef smash patties, American cheese, pickled guero peppers, Alterra sauce, grilled onion, Noble sourdough, seasoned fries or simple salad
no temperatures. gf upon request capital farms meats, wickenburg, arizona

(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

— 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