



first course

CHILLED JUMBO SHRIMP

cocktail & remoulade sauces,
lemon 28

CRAB & AVOCADO STACK

blue crab, hass avocado, mint, cilantro,
preserved lemon, jalapeño toast 34

DRY-AGED MEATBALLS

pomodoro sauce, olive oil, basil,
parmigiano, bread 22

SAUSAGE BOARD

house made sausage, sauerkraut,
grain mustard, cornichons,
toasted house-made pretzel bread 29

ORANGE SKY COASTAL MARKET*

lobster tail, shrimp, jonah crab claws,
half-shell scallops, seasonal oysters,
hamachi, prickly pear dressing,
jalapeño-hibiscus mignonette,
orange sky hot pepper sauce 220
subject to change based on season

SEASONAL OYSTERS*

jalapeño-hibiscus mignonette,
cocktail sauce, orange sky
hot pepper sauce
dozen MP • half dozen MP

RACK ROASTED OYSTERS*

black garlic butter, lemon,
worcestershire, parsley
dozen MP • half dozen MP

salad

LITTLE GEM CAESAR

parmesan, lime caesar dressing, garlic
croutons, 8 minute egg 18

THE WEDGE

heirloom cherry tomatoes,
beeler’s bacon lardons,
gorgonzola dolce, red onion 18

BURRATA BEET SALAD

roasted red beets, mache,
orange, honey, thyme 16

Orange Sky supports food sovereignty
through sustainable methods.

Chef de Cuisine
Martin Yopez

Talking Stick Resort
Executive Chef
Tom Freimuth

main course

ORA KING SALMON*

sorghum basted, white miso-sweet potato purée 42

CHILEAN SEA BASS*

sake, baby bok choy, lemongrass beurre blanc 54

DOUBLE BONE IBERICO PORK CHOP*

fuji apple, cocoa powder, spice mix, local honey 60

TWO WASH RANCH CHICKEN

half roasted chicken, mushroom bread pudding, natural chicken jus 40

SHRIMP PASTA WITH GREEN GARBANZOS

local handmade pasta, tomato, garlic, parmigiano 38

NORTH AMERICAN ELK* 7oz. 54

AMERICAN OSTRICH FILET* 7oz. 56

NORTH AMERICAN BISON NY STRIP* – 8oz. 58

Premium beef cuts sourced from K4 Ranch, Prescott, Arizona.

BEEF TENDERLOIN*

Orange Sky Cut – 8oz. 66 • Chef’s Cut – 12oz. 79

RIB-EYE STEAK* 18oz. 83

FLAT IRON STEAK*

smoked sea salt caramel and bayley hazen cheese sauce – 8oz. 46

COWBOY CUT*

42oz. rib-eye, served tableside 240

PRIME BONE-IN NEW YORK* 18oz. 78

PRIME T-BONE STEAK* 22oz. 82

enhancements

Black Garlic Butter 12

Au Poivre Sauce 12

Bayley Hazen Blue Cheese
& Peppercorn Crusted 14

Oscar Style 28

Atlantic Lobster Tail*
8oz., lime-chile butter 52

Two Wash Ranch Chicken Breast 14

sauces

Bearnaise

Chile Crunch

M1 House Steak Sauce

Chimichurri

Yellow Tomato-Horseradish Cream

Port Red Wine-Demi Glace

sides each 14

Whipped Potatoes

caramelized onion and
roasted garlic fondue

Orange Sky Corn Cake

serrano green chile sauce,
cotija cheese, micro cilantro

Marinated Roasted Mushrooms

wild mushrooms, cipollini onion,
house marinade

Roasted Spicy Brussels Sprouts

beeler’s bacon, guajillo chiles,
local organic honey, roasted pepitas

Creamed Spinach

onion, garlic, cheese sauce

Roasted Asparagus

local organic egg, lemon,
chile crunch sauce, peanuts

Roasted Cauliflower Gratin

cheese sauce, brie couronne, truffle

Green Chile Mac & Cheese

trottole, gouda, fontina, gruyère

Heirloom Baby Carrots

pomegranate arils, pistachio, chives,
almond-tahini sauce

Pickled Beets

goat cheese mousse, radishes,
dill, pistachios

*Consuming raw or undercooked meat or shellfish, poultry, eggs may increase your risk of foodborne illness.
Any of these items may contain raw or undercooked ingredients. These items can be cooked to yor desired taste.
Prices do not include tax. 22% gratuity will be added to parties of six or larger. Menu items and prices subject to change.

signature cocktails

THE AFTER SMOKE

bulliet rye, orange bitters, cherry bitters,
vanilla & orange syrup

BLOOD ORANGE SKY MARTINI

effen blood orange vodka,
blood orange purée, lime,
agave, cayenne pepper

DAZED & INFUSED

infused guajillo & pineapple tequila,
grand marnier

20

classic cocktails

RELAX

old forester 1910, hennessey vs,
sweet vermouth, benedictine,
peychaud’s bitters, angostura bitters

HISTORY

empress 1908, italicus, lemon juice,
rosemary simple syrup

SUNSET

don julio reposado, mezcal,
raspberry-rosemary pink peppercorn syrup,
grapefruit juice, lemon juice, hellfire bitters,
garnished with a tajin rim and rosemary

ISLANDER

bacardi 8 year aged rum, lime juice,
pineapple syrup, coconut water,
demerarra syrup, bitters,
garnished with mint and pineapple

MAJESTY

bombay sapphire gin, lychee puree,
lemon juice, cherry blossom bitters,
brandied cherry, garnished with microflower

18

desserts

BLUEBERRY BUNDT CAKE

blueberry compote, cream cheese glaze,
lemon ribbons

VANILLA FLAN

orange rum sauce, mixed nut candy

DARK CHOCOLATE MOUSSE CAKE

caramelized puffed rice, peanut brittle,
caramel sauce

STRAWBERRY COCONUT TART

coconut macaroons, strawberry coulis

VICTORIAN SPONGE CAKE

pineapple jam, sweet cream,
coconut sorbet, pineapple garnish

16

wine

by the glass

champagne

LAURENT-PERRIER ‘Harmony’ Demi-Sec France.....28

LOUIS RODERER ‘Collection 243’ Brut France26

sparkling

FAIRE LA FÊTE Crémant de Limoux Brut Rosé France.....15

TENUTA POLVARO Prosecco Veneto, Italy13

white

ARACIEL Albariño California14

BARTENURA Moscato Provincia de Pavia, Italy.....12

PRINZ SALM P2 ‘Two Princes’ Riesling Nahe, Germany15

DOMAINE JEAN-PAUL BALLAND Sancerre, France.....17

SAVINO Pinot Grigio Veneto, Italy10

MOUNT FISHTAIL Sur Lie Sauvignon Blanc
Marlborough, NZ.....11

CAVE DE LUGNY ‘Les Charmes’ Chardonnay France13

ZD Chardonnay Napa, CA25

FLOWERS Chardonnay Sonoma Coast, CA22

DOMAINE ALARY ‘La Grange Daniel’
Roussanne, Rhone, France14

red

MERRIN VINEYARDS ‘Chupacabra’ Red Blend Wilcox, AZ15

AUSTIN HOPE Cabernet Sauvignon Paso Robles, CA.....17

BEZEL by CAREBREAD Pinot Noir San Luis Obispo Coast, CA.....14

KEN WRIGHT Pinot Noir Willamette Valley, OR.....22

HANZELL ‘Sebella’ Pinot Noir Sonoma Coast, CA.....18

ANCIENT PEAKS Cabernet Sauvignon Paso Robles, CA15

MONDAVI ‘Emblem’ Cabernet Sauvignon Napa, CA22

FAR NIENTE ‘Post & Beam’ Cabernet Sauvignon Napa, CA25

CAYMUS VINEYARDS Cabernet Sauvignon Napa, CA.....32

CARPINETO Chianti Classico Riserva Tuscany, Italy.....24

dessert AND fortified wine

MICHELE CHIARLO ‘Nivole’ Moscato d’Asti Piedmont, Italy10

DOLCE BY FAR NIENTE Late Harvest Napa Valley, CA32

TAYLOR FLADGATE ‘Late Bottled Vintage’ Port12

TAYLOR FLADGATE 10 yr Tawny Port14

TAYLOR FLADGATE 20 yr Tawny Port22

SANDEMAN 30 yr Tawny Port28

THE RARE WINE COMPANY ‘Savannah’ Madeira14

QUINTA DO NOVAL Porto28

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