



ARIZONA CHEF'S WEEK 2026

ROXX COCKTAILS

Summer in the City — \$15

Roxx Vodka infused with cucumber & mint / watermelon honey syrup / lemon juice / Fresno

Ocotillo Halo — \$15

Roxx vodka / fruitful papaya / lime juice / Arizona orange blossom honey syrup

Guava Sunset — \$14

Roxx vodka / Cointreau / Re'al guava syrup / lemon juice / Pulparindo Tajin rim

FIRST COURSE

Sonoran Summer Salad

diced watermelon / arugula / cotija / radishes / avocado / grapes / red onions / candied pistachios / balsamic vinaigrette

Fired Roasted Poblano & Brie Soup

velvety roasted poblano peppers / creamy french brie / chive oil / cornbread crouton

Coastal Shrimp Agua Chile Tostada

lime marinated shrimp / mango / serrano / red onions / cilantro / creme fresh / crispy tortilla

SECOND COURSE

Smokehouse Pork shoulder

blue corn grits / cascabel chile sauce / jicama slaw / queso fresco / cilantro crema / crispy chicharron

Artichoke Chicken

seared chicken breast / pappardelle pasta / artichokes / lemon - caper butter / romano cheese topped with arugula & tomato confit

Ember - Grilled Flat Iron

gochujang marinated Prime Flat Iron Steak / coconut jasmine rice / lemon charred brocollini / crispy shallots / pickled relish / chimichurri /

Coastal Wood Grilled Branzino

over sweet corn risotto / salsa verde / summer squash / micro greens

THIRD COURSE

Coconut Panna Cotta

buttermilk infused panna cotta / pineapple compote / fresh berries / salted caramel

Chocolate Pot De Crème

dark chocolate custard with smoky ancho chile whipped cream and crushed almonds