



ASK ABOUT OUR HAPPY HOUR 4-6 DAILY

Bites TO SHARE

Chips & Salsa 
Fried to order corn tortilla chips with homemade salsa roja. 5
Add House queso.....4 | Add large homemade guacamole.....6

Nachos
House queso, pico de gallo, fresh jalapenos, sour cream, pickled red onions and fire roasted salsa 10
Add Brisket.....4 | Chicken.....6


3-Cheese Quesadilla
Cheddar, Jack & cotija cheeses in a flour tortilla served with sour cream & house roasted salsa. 8
Add Chicken Breast.....6 | Add large homemade guacamole.....6

Deviled Eggs of the Moment 
4 of Chef's daily creations. 5

Roasted Poblano Hummus
House-made hummus served with grilled asparagus and carrots, fresh cucumber, grilled pita bread. 8

Pretzel Bites
Served with house queso and Four Peaks mustard. 9

Crispy Calamari
Piquillo peppers, chipotle aioli, cocktail sauce and lemon wedges. 14

Grilled Artichoke 
Served with roasted garlic aioli 10

Chuparosa Chicken Wings 
Choice of spicy buffalo or house BBQ sauce served with ranch, carrot & celery sticks. 10

Asian Chicken Lettuce Wraps
Bibb lettuce cups with ground chicken seasoned with ginger, green onions, water chestnuts, carrots, hoisin sauce & crispy wonton strips. 11


Spinach & Artichoke Dip
Topped with parmesan and panko bread crumbs and served with warm tortilla chips 12

Soup

Pozole Rojo
Traditional Mexican Soup made with guajillo chile broth, pork and hominy garnished with radish, onion, cilantro and cabbage. Cup 5 | Bowl 8

Salads

Pinnacle Caesar Salad
Romaine lettuce, croutons, Asiago cheese & classic Caesar dressing. 10

Cactus Bob Cobb 
Romaine lettuce, roasted turkey, diced tomatoes, bacon, avocado, hard-boiled egg & bleu cheese crumbles with choice of dressing. 13

Scottsdale Spinach Quinoa 
Fresh organic spinach, quinoa, almond brittle, Feta cheese, dried cranberries, poppy-seed vinaigrette. 10

Roasted Butternut Squash Salad
Mixed greens, roasted butternut squash, fresh granny smith apple, dried cranberries, shaved red onion, goat cheese crumbles, candied walnuts and vanilla vinaigrette 10

ADD PROTEIN TO ANY SALAD:
Grilled Chicken 6 | Salmon 9 | Shrimp 9

Tacos

Saguaro Smoked Brisket Street Tacos 
3 white corn tortillas loaded with house-smoked Angus brisket, BBQ sauce, pico de gallo, Baja slaw, pickled onions & Cotija cheese. 13

Smoked Pulled Pork Street Tacos
3 white corn tortillas loaded with house-smoked pulled pork, pico de gallo, Baja slaw, pickled onions, Cotija cheese & fire-roasted salsa. 13

Blackened Shrimp Tacos
3 Flour tortillas with blackened shrimp, Baja slaw, pickled red onions, pico de gallo & avocado aioli. 15

Desert Dunes Mahi Mahi Tacos
Choice of 3 fried or grilled fish tacos in flour tortillas, pickled onions, Baja slaw, pico de gallo & chipotle aioli. 13

Sliders

ALL SLIDERS - CHOICE OF SIDE
FRENCH FRIES, SWEET POTATO FRIES, COLE SLAW OR COTTAGE CHEESE

Angus Beef Sliders* (3)
3 grilled Angus beef sliders with caramelized onions, truffled Gouda & special sauce on toasted challah rolls. 15

Sunset Ahi Tuna Sliders* (2)
Ahi Tuna seared rare, grilled tomatoes, crispy shallots, mixed greens and roasted jalapeño aioli on toasted challah rolls. 15

Braised Beef Shortrib Sliders (2)
Wisconsin horseradish cheddar, crispy onion, baby arugula, grilled tomato, roasted garlic aioli on toasted challah rolls. 15

Burgers and Sandwiches

CHOICE OF SIDE
FRENCH FRIES, SWEET POTATO FRIES, COLE SLAW OR COTTAGE CHEESE

Tomahawk Turkey Club
Turkey, apple-wood smoked bacon, Swiss cheese, mayonnaise, lettuce & tomatoes served between 2 slices of artisan honey wheat toast. 13

Classic Reuben
Slow-cured Angus beef brisket braised in house with melted Swiss, sauerkraut, 1000 island on artisan marble rye bread. 13

Crispy Chicken Sandwich
Panko crusted chicken breast, tangy slaw, horseradish pickles, Swiss cheese, chipotle aioli on a toasted Italian roll. 15

Troon Burger*
½ lb. certified Angus beef, roasted garlic aioli, sliced tomato & red onion on a kaiser bun. 15
Add choice of Cheese, bacon, grilled onions, sauteed mushrooms, fried egg or avocado.....1 each

Tuna Melt
Served open-faced on a toasted English muffin, fresh tomatoes and melted cheddar cheese 14

Italian Grinder
Genoa Salami, Capicola, hickory smoked ham, provolone cheese, leaf lettuce, vine ripened tomatoes, red onion, pepperoncinis, red wine vinaigrette, garlic-oregano extra virgin olive oil on a Italian roll 15

Entrées **Available after 4:00pm*

North Scottsdale Fish Fry
Local beer-battered cold-water Cod, fried golden brown served with French fries, coleslaw & tartar sauce. 16

Pistachio Crusted Scottish Salmon* 
Celery root puree, roasted root vegetables, chive oil, balsamic reduction. 24

Certified Angus Filet Mignon* 
8oz Filet, roasted garlic mashed potatoes, vegetable of the day, maitre d' butter, cabernet demi glace. 38

Chicken Parmesan Linguine alla Vodka
Panko and fresh herb crusted chicken breast, topped with fresh parmesan and provolone, served with Linguine alla Vodka and grilled asparagus 20

Desserts

ALL DESSERTS SERVED WITH A SCOOP OF VANILLA ICE CREAM

Warm cast iron chocolate chip cookie.....7

Chocolate lava cake.....7

Triple berry crumble.....7

*Any split order will be subject to a \$3.00 fee. 20% gratuity will be added to parties of 6 or more
Item can be cooked to order, raw or undercooked. AZ State food code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Dynamite Drinks

REFRESHING NON-ALCOHOLIC BEVERAGES

Raspberry Lemonade.....	4.00
Peach Lemonade.....	4.00
Prickly Pear Club Soda.....	3.50
Prickly Pear Iced Tea.....	3.50
Goslings Ginger Beer.....	3.50
San Pellegrino.....	6
Fresh Brewed Orange Pekoe Black Tea.....	3
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Dr. Pepper, Mtn Dew, Arnold Palmer, Lemonade.....	3

Draught Beer

Coors Light.....	5
Bud light.....	5
Lagunitas IPA.....	7
Mother Road Tower Station IPA.....	7
SanTan Double Chocolate Porter.....	7
Scottsdale Blonde.....	7
Kilt Lifter.....	7
Stella Artois.....	7

Bottled Beer

Coors Light.....	5
Miller Lite.....	5
Bud Light.....	5
Blue Moon.....	5
O'Doul's NA.....	5
Corona.....	6
Fat Tire.....	6
Buckler NA.....	6
Kilt Lifter.....	6
Amstel Light.....	6
Angry Orchard Cider.....	6
Dechutes Fresh Squeezed IPA.....	6
Dos Equis.....	6

Specialty Cocktails

Don Julio "1942" Margarita

Don Julio 1942 is one of the best tequilas produced, it is aged in oak barrels for over one year, the tequila has a natural golden brown color and an exceptionally smooth taste. Enjoy neat or as a refreshing top shelf Margarita.....19.42

Pomegranate Cosmopolitan

Tito's Vodka, Cointreau Orange Liqueur, Pom Pomegranate, Cranberry, Fresh Lime Juice.....12

Reserve Old Fashioned

Woodford Reserve Bourbon, Bitters, Muddled Orange, Luxardo Cherry served over an Ice Sphere.....12

Monument Mai Tai

Gosling's Dark Rum, Bacardi Light Rum, Cointreau Orange Liqueur, Orgeat Syrup, Lime Juice & a splash of Grenadine.....12

Desert Negroni

Hendricks Gin, Campari, Lillet Blanc and Grapefruit Garnish.....12

South of the Border Mule

Don Julio Anejo, Fresh Lime Juice, Ginger Beer and Lime Wedge served in a copper mug.....12

Italian Spritz

Prosecco Mionetto, Splash of Orange Ketel, Club Soda, Campari and an Orange Wedge served in a wine glass.....12

Belvedere Bar Stool Transfusion

Belvedere, Gingerale with a splash of Grape Juice.....12

Hendricks Mint Collins

Hendricks Gin with Bar Stool Owen's cucumber lime mixer.....12

Signature Cocktail

Prickly Pear Margarita

Casamigos Reposado Tequila, Cointreau, Muddled Lime, Prickly Pear Nectar & Grand Marnier Float.....14



**DYNAMITE
GRILLE**
AT TROON NORTH

Bubbly Wine

Korbell Brut 750ml/Split.....	10 45
Chandon, Brut, NV, Napa 187ml Split.....	14
Mionetto Prosecco, Brut, Italy 187ml. Split.....	12
Jaume Serra Cristalino, Brut, 750ml.....	26
Le Crema, Russian River Valley, Brut rose.....	98
Veuve Clicquot, Brut, Champagne.....	125

White Wine

Bieler Rose, France.....	9 36
Santa Margherita, Pino Gris, Italy.....	14 56
Ferrari-Carano, Sauvignon Blanc, Sonoma County.....	9 36
Kim Crawford, Sauvignon Blanc, Marlborough.....	12 46
Cakebread, Sauvignon Blanc, Napa Valley.....	14 56
Kendall Jackson, Chardonnay, Santa Maria Valley.....	10 38
Sonoma Cutrer, Chardonnay, Russian River.....	13 52
Rombauer, Chardonnay, Carneros.....	16 58

Red Wine

Sangria.....	Glass 8
Meiomi, Pinot Noir, California.....	10 38
Cloudfall, Pinot Noir, Monterey.....	10 38
Duckhorn Migration, Pinot Noir, Russian River.....	14 56
Stag's Leap Hands of Time, Red Blend.....	14 56
Villa Antinori, Super Tuscan Blend, Italy.....	12 46
Rodney Strong, Cabernet, Sonoma County.....	10 38
Kendall Jackson, Cabernet, Alexander Valley.....	13 52
Truchard, Syrah, Napa Valley.....	10 38
Stag's Leap, Artemis, Cabernet, Napa Valley.....	75

Trinity Oaks House Wines

GLASS 7 | BOTTLE 26

Chardonnay | Pinot Grigio | Merlot | Cabernet Sauvignon | Pinot Noir

