





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....8 | Chicken....8*
- 3-Cheese Quesadilla**  
Cheddar, Jack & cotija cheeses in a flour tortilla served with sour cream & house roasted salsa. 8  
*Add Chicken Breast.....8 | Add large homemade guacamole.....6*
- Deviled Eggs of the Moment**   
4 of Chef's daily creations. 6
- Roasted Piquillo Pepper Hummus**  
House-made hummus served with grilled asparagus and carrots, fresh cucumber, grilled pita bread. 9
- Pretzel Bites**  
Served with house queso and Four Peaks mustard. 10
- Crispy Calamari**  
Piquillo peppers, chipotle aioli, cocktail sauce and lemon wedges. 15
- Chuparosa Chicken Wings**   
Choice of spicy buffalo or house BBQ sauce served with ranch, carrot & celery sticks. 13
- Asian Chicken Lettuce Wraps**  
Bibb lettuce cups with ground chicken seasoned with ginger, green onions, water chestnuts, carrots, hoisin sauce & crispy wonton strips. 12

## 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. 14
- Blackened Shrimp Tacos**  
3 Flour tortillas with blackened shrimp, Baja slaw, pickled red onions, pico de gallo & avocado aioli. 16
- 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. 16

## Soup & Salads

- Soup of the Week**  
Ask your server for the soup of the week Cup 6 | Bowl 9
- Pinnacle Caesar Salad**  
Romaine lettuce, croutons, Parmesan 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. 14
- 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, granny smith apple, dried cranberries, shaved red onion, goat cheese crumbles, candied walnuts and vanilla vinaigrette 12
- ADD PROTEIN TO ANY SALAD:**  
Grilled Chicken 8 | Salmon\* 11 | Shrimp 9

## 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. 16
- Sunset Ahi Tuna Sliders\* (2)**  
Ahi Tuna seared rare, grilled tomatoes, crispy shallots, mixed greens and roasted jalapeño aioli on toasted challah rolls. 16
- Braised Beef Shortrib Sliders (2)**  
Wisconsin horseradish cheddar, crispy onion, baby arugula, grilled tomato, roasted garlic aioli on toasted challah rolls. 16



**DYNAMITE GRILLE**  
AT TROON NORTH

*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.*

## 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. 15
- Classic Reuben**  
Slow-cured Angus beef brisket braised in house with melted Swiss, sauerkraut, 1000 island on artisan marble rye bread. 15
- Crispy Chicken Sandwich**  
Panko crusted chicken breast, tangy slaw, horseradish pickles, Swiss cheese, chipotle aioli on a toasted Italian roll. 16
- Troon Burger\***  
½ lb. certified Angus beef, roasted garlic aioli, sliced tomato, leaf lettuce, red onion on a brioche bun 16  
*Add choice of Cheese, bacon, grilled onions, sauteed mushrooms, fried egg or avocado.....1 each*
- 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 16
- Smoked Prime Rib and Cheddar Croissant**  
Shaved house smoked prime rib, cheddar cheese, caramelized onions, warm croissant, horseradish aioli 17
- 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. 22
- Blackened Chicken Linguine**  
Roasted poblano pepper alfredo, diced tomatoes, Parmesan 22
- Homestyle Meatloaf**  
Roasted garlic mashed potatoes, sauteed baby carrots, thyme gravy 25
- Patagonian Seabass\***   
Tomato-fennel sauce, roasted Brussels sprouts and cauliflower, grilled lemon, crispy parsley 36
- 8oz Certified Angus Filet Mignon\***  
Sauteed asparagus, potato dauphinoise, maitre d' butter, cabernet demi-glacé 50

## 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

# Dynamite Drinks

REFRESHING NON-ALCOHOLIC BEVERAGES

Raspberry Lemonade.....	4.50
Prickly Pear Iced Tea.....	4
Raspberry or Peach Iced Tea.....	4.50
Goslings Ginger Beer.....	4
San Pellegrino.....	6
Fresh Brewed Orange Pekoe Black Tea.....	3
Arnold Palmer.....	3
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Dr. Pepper, Mtn Dew, Arnold Palmer, Lemonade.....	3

# Draught Beer

Coors Light.....	6
Michelob Ultra.....	6
Lagunitas IPA.....	7
Mother Road Tower Station IPA.....	7
Blue Moon.....	7
Scottsdale Blonde.....	7
Church Music Hazy IPA.....	7
Stella Artois.....	7
Guinness Draught Can.....	7

# Bottled Beer

Coors Light.....	5
Miller Lite.....	5
Bud or Bud Light.....	5
O'Doul's NA.....	6
Corona.....	6
Fat Tire.....	6
Heineken 00.....	6
Kilt Lifter.....	6
Amstel Light.....	6
Angry Orchard Cider.....	6
Dechutes Fresh Squeezed IPA.....	6
Dos Equis.....	6
Modelo.....	6
Pacifico.....	6
Holiday Gluten Free Beer.....	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.....25

## Spicy Mango Margarita

Ghost Tequila, Peychauds Apertivo, Real Mango Puree, and lime juice. Served with a Tajin rim and Lime wheel garnish.....14

## Effen Salted Caramel Espresso Martini

Effen Vodka, Salted Caramel, with shaved Dark Chocolate.....14

## Woodford Double Oaked, Maple Old Fashioned

Woodford Double Oak, Angostura Bitters, Vermont Organic Maple Syrup & Orange Peel.....14

## Old Fashioned, Amigos

Casamigo's Reposado, Glenlivet 12yr, Simple Syrup, Angostura Bitters.....14

## Honey & Smoke Mezcal Cocktail

Casamigo's Mezcal, Lime Juice, Honey Simple Syrup, Ginger Beer & Salted Tajin rim.....14

## Pomegranate Cosmopolitan Martini

Hanson's Organic Vodka, Cointreau, Pom Pomegranate, Cranberry & Fresh Lime Juice.....12

## Woodford Reserve Smash

Woodford Reserve, Fresh Lemon, Simple Syrup & Mint Leaves.....12

## Hanson's Organic Strawberry Ginger Collins

Hanson's Ginger Vodka, Limoncello Liqueur, Strawberry Puree, Lemon Juice and Sparkling Soda.....12

## Hydration Therapy

Botanist Gin, Owen's Cucumber, Mint, Soda, Fresh Cucumber and Squeezed Lime.....12

## Titos Cape Cod Spritz

Titos Vodka, Owen's Cranberry Lime Spritz.....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

Veuve Cliquot Brut, Champagne France 750ML.....	140
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

# White Wine

Beiler Sabine Rose, France.....	9   36
Terlato Pinot Grigio, Italy.....	10   38
Ferrari-Carano, Sauvignon Blanc, Sonoma County.....	9   36
Kim Crawford, Sauvignon Blanc, Marlborough.....	12   46
Cakebread, Sauvignon Blanc, Napa Valley.....	16   58
Kendall Jackson, Chardonnay, Santa Maria Valley.....	10   38
Sonoma Cutrer, Chardonnay, Russian River.....	13   52
Shug, Chardonnay, Sonoma Coast.....	14   56
Whispering Angel Rose, France.....	58
Rombauer, Chardonnay, Carneros.....	17   60

# Red Wine

Sangria.....	Glass 8
Meiomi, Pinot Noir, California.....	10   38
Cloudfall, Pinot Noir, Monterey.....	10   38
Benton Lane, Pinot, Willamette Valley, Oregon.....	15   57
Stag's Leap Hands of Time, Red Blend, Napa Valley.....	14   56
Conundrum, Red Blend, California.....	13   52
InKarri Malbec, Mendoza, Argentina.....	9   36
Quilt, Cabernet, Napa Valley.....	14   56
Kendall Jackson, Cabernet, Alexander Valley.....	13   52
Niner Fog Catcher, Red, Paso Robles.....	100
Stag's Leap, Artemis, Cabernet, Napa Valley.....	100

# Trinity Oaks House Wines

GLASS 7 | BOTTLE 26

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

