




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...6 | 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
- Chuparosa Chicken Wings**  Choice of spicy buffalo or house BBQ sauce served with ranch, carrot & celery sticks. 12
- Asian Chicken Lettuce Wraps** Bibb lettuce cups with ground chicken seasoned with ginger, green onions, water chestnuts, carrots, hoisin sauce & crispy wonton strips. 11
- 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
- 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

## Soup & Salads

- Soup of the Week** Ask your server for the soup of the week Cup 5 | Bowl 8
- 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. 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, 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

## 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



**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. 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, leaf lettuce, red onion on a kaiser bun 15  
*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 15
- Smoked Prime Rib Dip** Shaved house smoked prime rib, horseradish cheddar, caramelized onions, toasted Italian roll, au jus 16
- 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
- Pesto Bucatini Pasta & Shrimp** Basil pesto, sundried tomatoes, baby spinach, ricotta cheese 22
- Patagonian Seabass\*** Potato gnocchi, sautéed baby spinach, chimichurri butter, Piquillo pepper vinaigrette 28
- 8oz Certified Angus Filet Mignon\***  Asparagus and mushroom ragout, potato-thyme puree, blue cheese butter, cabernet demi-glace 46

## 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

Peach or Raspberry Lemonade.....	4.00
Prickly Pear Club Soda.....	3.50
Prickly Pear Iced Tea.....	3.50
Peach Iced Tea.....	3.50
Goslings Ginger Beer.....	3.50
San Pellegrino.....	6
Frozen Virgin Cocktail of the Moment.....	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
Michelob Ultra.....	5
Lagunitas IPA.....	7
Mother Road Tower Station IPA.....	7
Blue Moon.....	7
Scottsdale Blonde.....	7
Kilt Lifter.....	7
Stella Artois.....	7
Guinness Draught Can.....	7

# Bottled Beer

Coors Light.....	5
Miller Lite.....	5
Bud Light.....	5
O'Doul's NA.....	5
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

# 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

## Spicy Mango Margarita "Hola Jalapeno!!"

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

## Tres Agaves Organic Blood Orange Margarita

Tres Agaves Organic Tequila, Lime Juice, All Natural Blood Orange Syrup, Served in a salted rim glass.....12

## Pomegranate Cosmopolitan

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

## Old Fashioned

Your choice of Woodford Reserve or Whistle Piggy Back Rye, Muddled Orange, Luxardo Cherry served over and an ice sphere.....12

## Strawberry Ginger Collins

Hanson's Organic Ginger Vodka, Limoncello Liqueur, Real Strawberry Puree, Lemon Juice and Soda Water, served with a strawberry garnish.....12

## Irish Apple Cider

Limavady Irish Whiskey, Journeyman Apple Cider Liqueur, real apple puree, and Lemon Juice served with apple and Lemon Garnish.....12

## Belvedere Bar Stool Transfusion

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

## Hawaiian Negroni

Fid St. Hawaiian Gin, Carpano Bianco, Campari Bitter and Tempus Fugit Crème De Noyaux, served with Orange Peel Garnish.....12

# Signature Cocktail

## Prickly Pear Margarita

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



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# Bubbly Wine

Moet Imperial Brut, Champagne France 750ML.....	130
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

Whispering Angel, Cotes DeProvence, Rose, France.....	12   46
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.....	16   58
Cloudy Bay, Sauvignon Blanc, Marlboroubh.....	16   58
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, Napa Valley.....	14   56
Conundrum, Red Blend, California.....	13   52
Quilt, Cabernet, Napa Valley.....	14   56
Kendall Jackson, Cabernet, Alexander Valley.....	13   52
Truchard, Syrah, Napa Valley.....	10   38
Stag's Leap, Artemis, Cabernet, Napa Valley.....	100

# Trinity Oaks House Wines

GLASS 7 | BOTTLE 26

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

