


ASK ABOUT OUR HAPPY HOUR 4-6 DAILY

## Bites TO SHARE

**Nachos**   
House queso, pico de gallo, fresh jalapenos, sour cream, pickled red onions and fire roasted salsa 10  
Add 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

**Sonoran Black Bean 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

**Grilled Chicken Caprese Flatbread**  
Basil pesto, grilled chicken, grape tomatoes, fresh mozzarella, balsamic reduction 15

## Tacos


**Smoked Prime Rib Street Tacos**   
3 white corn tortillas, house smoked prime rib, pico de gallo, Baja slaw, pickled onions, cotija cheese, chipotle aioli. 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 & Mango-habanero salsa 16

## Salads

**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, strawberries, poppy-seed vinaigrette. 10

**Mediterranean Watermelon Salad**   
Mixed Greens, watermelon, cucumbers, pistachios, kalamata olives, feta cheese, shaved red onion, oregano 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 Brioche rolls. 16

**Sunset Ahi Tuna Sliders\* (2)**  
Ahi Tuna seared rare, grilled tomatoes, crispy shallots, mixed greens and roasted jalapeño aioli on toasted Brioche rolls. 16

**Braised Beef Shortrib Sliders (2)**  
Wisconsin horseradish cheddar, crispy onion, baby arugula, grilled tomato, roasted garlic aioli on toasted Brioche rolls. 16



DYNAMITE  
GRILLE  
AT TROON NORTH

Any split order will be subject to a \$3.00 fee. 24% 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.....1.50 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

## 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 Salmon Linguine**  
Roasted poblano pepper alfredo, diced tomatoes, Parmesan 26

**Homestyle Meatloaf**  
Roasted garlic mashed potatoes, sauteed baby carrots, thyme gravy 25

## Desserts

ALL DESSERTS SERVED WITH A SCOOP OF VANILLA ICE CREAM

Warm cast iron chocolate chip cookie.....10  
Chocolate lava cake.....10  
Triple berry crumble.....10

# 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

<b>Don Julio "1942" Margarita</b> 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
<b>Tres Agaves Cranberry Margarita</b> Tres Agaves Reposado Tequila, Cranberry & Margarita Mix.....	14
<b>Smoky Mezcal Blood Orange Margarita</b> Casamigo's Mezcal, Blood Orange syrup, Cointreau, fresh lime juice & Tres Agaves Margarita Mix.....	14
<b>Spicy Mango Margarita</b> Ghost Tequila, Carpano Bitters, Real Mango Puree, and lime juice. Served with a Tajin Rim and Lime Wheel Garnish.....	14
<b>Cucumber Mint Lemonade</b> Tres Agaves Organic Tequila with fresh lemonade, English Cucumber & fresh Mint.....	14
<b>Frozen Prickly Pear White Sangria</b> Served Frozen with Fresh Fruit.....	10
<b>Baileys Salted Caramel Espresso Martini</b> Delicious liquors shaken together, creating an Icy Coffee Cocktail.....	14
<b>Woodford Reserve or Whistle Pig Farm Stock Maple Old Fashion</b> Your choice of Woodford Reserve or Whistle Pig Rye Farm Stock, Angostura Bitters, Vermont Organic Syrup and Orange Peel served over an Ice Speer.....	18
<b>Pomegranate Organic Cosmopolitan Martini</b> Hanson's Organic vodka, Cointreau, Pom Pomegranate, Cranberry & fresh lime juice.....	12
<b>Tito's Mule</b> Tito's vodka, fresh Lime, and Ginger Beer.....	12

## Signature Cocktail

<b>Prickly Pear Margarita</b> Casamigos Reposado Tequila, Cointreau, Muddled Lime, Prickly Pear Nectar & Grand Marnier Float.....	14
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# 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
Whispering Angel Rose, France.....	16   58
Rombauer, Chardonnay, Carneros.....	17   60

# Red Wine

Sangria.....	Glass 8
Meiomi, Pinot Noir, California.....	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, Reserve Cabernet, Sonoma County.....	13   52
Stag's Leap, Artemis, Cabernet, Napa Valley.....	120
Sonoma-Cutrer, Pinot Noir, Russian River Valley.....	15   57

## Trinity Oaks House Wines

GLASS 7 | BOTTLE 26

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

