

RINCON MOUNTAIN GRILL AT FORTY NINER

MON - WED	9 AM - 8 PM
THU - SAT	9 AM - 9 PM
SUN	9 AM - 8 PM



520 - 749 - 4925

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BREAKFAST

SERVED UNTIL NOON EVERYDAY

CLASSICS

NINER BREAKFAST **10**

Two eggs cooked to order with choice of bacon or sausage patty, breakfast potatoes and toast.

BREAKFAST SANDO **10**

Scrambled eggs, American cheese, bacon, tomato, and garlic aioli, on sourdough. With breakfast potatoes.

NINER BENE **12**

English muffin topped with candied bacon, poached eggs, and hollandaise. With breakfast potatoes.

BREAKFAST BURRO **11**

Scrambled eggs, choice of bacon, sausage or potatoes, Colby Jack, and pico de gallo in a seared flour tortilla. Your choice of salsa.

NINER OMELET **14**

Fluffy tri-fold omelet with Colby Jack and choice of sausage, bacon or carnitas, avocado, with breakfast potatoes.

BUTTERMILK PANCAKE **5**

One fluffy house-made buttermilk pancake served with whipped butter and maple syrup.

BREAKFAST SIDES

ADD AN EGG your way **2**

TOAST butter & jelly on request **2**

FRESH FRUIT **4**

BACON four strips **4**

CANDIED BACON four strips **6**

SAUSAGE PATTY **6**

BREAKFAST POTATOES **6**

SPECIALTIES

FRENCH TOAST **10**

Texas toast dipped in spiced custard and cornflake-crusted. With berry compote, whipped cream, and maple syrup.

AVO TOAST **14**

House-made bread toasted with mashed avocado, sun-dried tomatoes, pickled red onion, olive oil, everything seasoning, and microgreens. **ADD - 2 eggs your way +\$4**

BAGEL & LOX **14**

Toasted split bagel with herbed cream cheese, smoked salmon, capers, sun-dried tomatoes, pickled red onion, and fresh dill.

BREAKFAST TACOS **11**

Three flour tortillas with scrambled eggs, choice of bacon, sausage, or carnitas, pico de gallo, and cotija cheese. With lime and your choice of salsa.

BREAKFAST HASH **14**

Breakfast potatoes, carnitas, peppers, and onions topped with Colby Jack, two sunny side eggs, hollandaise, pickled red onions, and cilantro.



BEVERAGES

LEMONADE

4

ICED TEA

3

JUICE

3

SODA

3.25

SHIRLEY TEMPLE

4

COFFEE

3

BLOODY MARY

8.50

MIMOSA

(6oz) - 11

(9oz) - 15

APPS

TABLE SNACKS

HAPPY HOUR - 15% off all table snacks
3pm - 6pm Monday-Friday

CHIPS & SALSA _____ 6

Warm, house-made tortilla chips with choice of fire-roasted salsa or salsa verde.

HOUSE-MADE BREAD _____ 7

Freshly baked bread served with oil and balsamic vinegar.

RANCH FRIES _____ 11

Crispy waffle fries topped with melted Colby Jack cheese, green onion ranch, and bacon crumbles.

PRETZEL DIP STICKS _____ 12

Three warm soft pretzel sticks served with whole-grain mustard or nacho cheese.

CHEESE CURDS _____ 12

Breaded cheese curds tossed in zesty BBQ seasoning, served hot with green onion ranch.

NACHOS _____ 12

Tortilla chips layered with warm nacho cheese, seasoned black beans, avocado, pico de gallo, and cilantro. Choice of salsa.

ADD - Chicken +3, Carnitas +3, Shrimp +6

CRAVEABLES

JUMBO SHRIMP COCKTAIL _____ 16

Six chilled jumbo shrimp with zesty cocktail sauce, cucumber slices, and a lemon wedge.

CHICKEN TENDERS _____ 15

Five crispy, hand-breaded tenders served plain or tossed in sauce and choice of dip.

Sauces: Buffalo, BBQ, Teriyaki, or B's Sweet Heat

STREET TACOS _____ 12

Three chicken or carnitas tacos on corn or flour tortillas with cabbage, onion, cilantro, avocado aioli, cotija cheese. Choice of salsa.

SUB - Shrimp +6, Grilled Cod +9

QUESADILLA _____ 9

Grilled flour tortilla filled with melted Colby Jack cheese. Served with cabbage, pico de gallo, and Mexican crema.

ADD - Chicken +3, Carnitas +3, Shrimp +6

BONE-IN WINGS _____ 15

Six fried wings tossed in your choice of sauce or dry rub. Served with carrots and celery. Choice of ranch or blue-cheese.

Flavors: Buffalo, BBQ, Teriyaki, B's Sweet Heat, Garlic Parm, or BBQ Rub.

BONELESS WINGS _____ 14

Eight boneless wings tossed in your choice of sauce or dry rub. Served with carrots and celery ranch or blue-cheese.

Flavors: Buffalo, BBQ, Teriyaki, B's Sweet Heat, Garlic Parm, or BBQ Rub.

CRISPY PORK RIBS _____ 16

Four slow-roasted, crispy pork ribs tossed in sweet teriyaki sauce, garnished with crushed peanuts and green onions.

CHEESESTEAK EGGROLLS _____ 19

Crisp house-made eggrolls packed with cheesesteak filling, fresh parsley, and green onion ranch.

SIDES

WAFFLE FRIES

5

SWEET POT TOTS

7

SEASONAL VEG

7

FRESH FRUIT

6

SALAD DRESSING OPTIONS:

balsamic - blue cheese - Caesar - Italian - herb vinaigrette - ranch *extra dressing +1*

SALAD PROTEIN ADDITIONS:

chicken +3 - grilled salmon +9 - shrimp +6

SIDE OPTIONS:

coleslaw - cup of soup +2 - fresh fruit - side salad +2 - sweet pot tots +1 - waffle fries

DIPPING SAUCE OPTIONS:

BBQ - buffalo - ketchup - mustard - ranch - teriyaki *extra dip +1*

HALF & HALF COMBO 13

Combine any two half-sized favorites choose from a cup of soup, a salad, or a sandwich.

FRENCH ONION SOUP

GARDEN OR CAESAR SALAD

GRILLED CHEESE OR BLTA

COBB OR PROTEIN RECHARGE +2

CLUB OR REUBEN +2.50

○ ○ ○ ○ ○ ○ ○ ○ ○ ○

GREENS & BOWLS

FRENCH ONION SOUP   **cup bwl**
5 8

Rich French onion broth topped with a toasted crostini and melted Swiss cheese.

SOUP OF THE DAY  **cup bwl**
Ask your server for today's selection! **-**

HOUSE GARDEN SALAD  **half full**
7 10
Crisp greens, cucumber, red onion, heirloom tomato, and house croutons. Choice of dressing.

CAESAR SALAD    **half full**
6 9
Crisp romaine, house croutons, and shredded parmesan tossed in Caesar dressing. *Make it a Spinach Wrap +3*

COBB SALAD    **half full**
10 15
Spring mix topped with grilled chicken, bacon, hard-boiled egg, heirloom tomato, avocado, edamame, and blue cheese crumbles. Choice of dressing.

PROTEIN RECHARGE SALAD   **half full**
9 14
Spring mix topped with quinoa, avocado, edamame, heirloom tomato, and red onion. Choice of dressing.



WHEAT



CRUSTACEAN
SHELLFISH



EGG



FISH



PEANUT



TREE NUT



SOY



MILK



SESAME

HANDHELDS

CLUB   **half full**
13 18

Sliced ham, turkey, Swiss, bacon, avocado, lettuce, tomato, and avocado aioli on toasted house-made bread. Choice of side.

Make it a Spinach Wrap +3

BLTA   **half full**
11 16

Candied bacon, avocado, lettuce, tomato, and garlic aioli on Texas toast. Choice of side.

Make it a Spinach Wrap +3

REUBEN   **half full**
13 18

Corned beef, hot sauerkraut, Swiss cheese, and signature Niner sauce on marble rye. Choice of side.

GRILLED CHEESE   **half full**
8 10

Melted American and Colby Jack on toasted Texas toast. Choice of side.

ADD - Bacon +3, Candied Bacon +4

YARDBIRD HOAGIE   **17**

Crispy chicken cutlet, garlic aioli, pickles, red onion, tomato, and lettuce on a toasted hoagie. Choice of side.

Make it a Yardbird Parm!

CUBANO   **13**

Pressed house-made bread filled with carnitas, ham, Swiss, coleslaw, and dijonnaise. Choice of side.

FRENCH DIP   **18**

Shaved ribeye and melted mozzarella on a toasted hoagie. Served with warm au jus. Choice of side.

SMASH BURGER   **16**

Two smash patties, American cheese, Niner sauce, pickles, and lettuce on a toasted potato bun. Choice of side.

BURGER OF THE MONTH **-**

Ask your server for this month's burger!

HOTDOG  **9**

Quarter-pound grilled dog on a toasted bun. Choice of side.

PIZZA

Crafted by Hand, Tossed to Perfection
SUB - Gluten Free 12" Crust +4

CHEESE   12" 16"
11 15

Hand-crafted, hand-tossed dough, pizza sauce and melted mozzarella finished with parmesan cheese.

PEPPERONI   12" 16"
12 16

Hand-crafted, hand-tossed dough, pizza sauce, melted mozzarella, and sliced pepperoni finished with parmesan cheese.

MEAT EATER   12" 16"
16 19

Hand-crafted, hand-tossed dough, pizza sauce, melted mozzarella, pepperoni, Italian sausage, and bacon.

HAWAIIAN   12" 16"
17 20

Hand-crafted, hand-tossed dough, pizza sauce, melted mozzarella, Canadian bacon, and pineapple.

SUPREME   12" 16"
16 19

Hand-crafted, hand-tossed dough, pizza sauce, melted mozzarella, pepperoni, Italian sausage, bell peppers, red onions, and black olives.

DINNER

PASTA SHRIMP SCAMPI    **22**

Succulent shrimp sautéed with butter, fettuccini pasta, garlic, sun-dried tomatoes, and white wine, finished with lemon, parmesan, and microgreens.

CHICKEN PARMESAN   **20**

Golden-fried chicken cutlet blanketed in marinara sauce and melted mozzarella cheese, resting alongside a bed of spaghetti tossed in hot marinara, garnished with parmesan, fresh parsley, and a rosemary sprig.

RUSTIC POT ROAST   **23**

Tender braised chuck roast served with a mound of garlic mashed potatoes, surrounded by honey-roasted carrots, and smothered in rich pot roast gravy.

GRILLED SALMON   **28**

A 6oz grilled salmon fillet glazed with smoked honey, served over garlic mashed potatoes alongside seasonal vegetables and a fresh lemon wedge.

CHOPHOUSE BEEF CUT  **30**

Ask your server for today's featured beef cut. Served with garlic mashed potatoes and seasonal vegetables.

SWEET TREATS

SCOOP OF ICE CREAM  **2**

Simple refreshing scoop of premium ice cream. Ask your server for flavors!

SKILLET COOKIE    **7**

Warm cast-iron chocolate chip cookie topped with vanilla bean ice cream, whipped cream, and chocolate drizzle.

CHEESECAKE OF THE MONTH    **8**

Classic New York cheesecake topped with this month's creation! Check with your server for details.

TIRAMISU    **10**

A slice of tiramisu lightly dusted with cocoa powder, garnished with whipped cream and a whole roasted espresso bean.



Hot Tea	1
Iced Tea	3
Coffee	3
Hot Chocolate	2
Milk/Chocolate Milk	2
Juice	3
Shirley Temple	4

FOUNTAIN DRINKS

Coca-Cola	3.25
Diet Coke	3.25
Coke Zero	3.25
Dr Pepper	3.25
Barq's Root Beer	3.25
Sprite	3.25
Vitaminwater XXX	3.25
Minute Maid Lemonade	4

CANNED DRINKS

Powerade (20oz bottle)	4
Powerade Zero (20oz bottle)	4
Monster (16oz can)	6
Monster Ultra (16oz can)	6
Peace Tea (16oz can)	3
Vitaminwater (20oz bottle)	4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LIBATIONS

COCKTAILS

EMPRESS 75 12

Empress Elderflower Rose Gin with fresh lemon, simple syrup, and a Prosecco float.

GOLD STANDARD MANHATTAN 15

A spiced Manhattan with Maker’s Mark, cinnamon-orange sweet vermouth, and bitters.

HOUSE MARGARITA 13

Our classic house margarita made with Hornitos Reposado, triple sec, and fresh lime

TRANSFUSION 12

A sweet mix of Smirnoff Vodka, white grape juice, prickly pear, and ginger beer.

MONSOON MULE 15

A spicy Mexican Mule with Don Julio Tequila, prickly pear, habanero bitters, ginger beer, and a chili-mango garnish.

ESPRESSO MARTINI 13

A smooth cold brew martini with Tito’s Vodka, Baileys, and simple syrup, dusted with ground coffee.

WHITE WINE 6 oz | 9 oz | btl

HOUSE WHITE 7 9 23

Rotating Selection

PROSECCO 10 13 35

(Castello di Gabbiano — Italy)

ROSÉ 12 16 45

(Fleurs de Prairie — France)

WHITE BLEND 9 12 31

(Gazela — Portugal)

PINOT GRIGIO 9 12 31

(Stemmari — Italy)

CHARDONNAY 10 13 35

(Sean Minor — California)

SAUVIGNON BLANC 11 16 39

(Crowded House — New Zealand)

ON DRAFT

pint | ptchr

Miller Lite	6	17
Coors Light	6	17
Dos Equis Ambar	7	17
Firestone Walker 805	8	26
Barrio Oktoberfest	8	26
Barrio Blonde	7	17
Cali Squeeze Blood Orange	9	26
Fate Irish Red	8	26
Sierra Nevada Voodoo Ranger	9	26
SanTan Hefeweizen	8	26
Dragoon IPA	9	26
Cider Corps Mango Foxtrot	9	26

IN THE CAN

AZ Loc Ale Toasty Amber	7
Blue Moon	7
Bud Light Chelada	6
Budweiser	6
Coors Light	6
Dos Equis Lager	7
Dragoon IPA	9
Firestone Walker 805	8
Guinness Draught	7
High Noon	8
Long Drink	8
Miller Lite	6
Michelob Ultra	6
Modelo Especial	7
Mother Road Tower Station	9
Stella Artois	7
White Claw	7

RED WINE 6 oz | 9 oz | btl

HOUSE RED 7 9 23
Rotating Selection
PINOT NOIR 9 12 31
(Lillie — California)
ZINFANDEL 11 15 40
(Cline Eight Spur — California)
CABERNET SAUVIGNON 10 14 35
(Block Nine — California)
MALBEC 10 14 35
(Tapiz Alta Collection — Argentina)