Old Town Scottsdale · ON THE PARK

PINYON

DINNER MENU
DINNER NIGHTLY, LUNCH DAILY

Celebrating the Mediterranean Coast's vibrant food culture

SPRITZES AND COCKTAILS

***6000* MILES**
Rayu mezcal, Lebanese arak, anise, pomegranate 18

***ENJOYING* LAKE COMO**
Ford's gin, Punt e Mes vermouth, Aperol, grapefruit 18

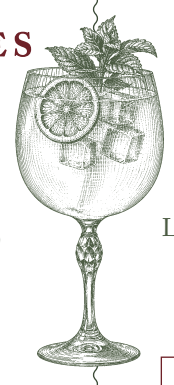
SAILBOATS & TRAINS
St. George vodka, Chareau Aloe liqueur,
Persian cucumber, lemon, za'atar 18

***HÔTEL DE PARIS* MARTINI**
Mediterranean vodka or gin,
Bordigo Vermouth Bianco, lemon twist, olive 21

***UP ALL* NIGHT!**
St. George vodka, Greek coffee liqueur,
espresso, sweet cream 18

***TAKE ME* TO OTHOS**
Corazón Blanco tequila, grapefruit,
Mastiha Greek liqueur, Urfa Biber rim 18

Parkside
GRANDE SPRITZES



HUGO SPRITZ
Ford's gin, elderflower, lemon 19

SANT' ANDREA SPRITZ
Ford's gin, Italian amaro,
house citrus-cello, sparkling wine 19

AQUA DE VALENCIA
Ford's gin, St. George vodka,
clarified citrus, sparkling wine 19

GHIA SPRITZ (ZERO PROOF)
grapefruit, lemon, NA sparkling wine 15

***SAFFRON* GIN SOUR**
Ford's gin, saffron honey, citrus, orange bitters 18

***MAIDEN* VOYAGE**
Buffalo Trace bourbon, black tea,
bergamot, date, lemon 18

***PX* OLD FASHIONED**
High West rye, PX Sherry, cardamom bitters 18

***RED* SANGRIA**
Lambrusco, brandy, pomegranate, sparkling orange 18

***FERRY TO* GOZO** (ZERO PROOF)
Pentire Seaward NA spirit, cucumber, lemon 15

DAILY HAPPY HOUR from 3–7pm
available at the upstairs & downstairs bars

SALADS

TOMATO ◊‡
romas, feta, walnut,
pomegranate dressing 19

ARUGULA ◊‡
artichoke, pine nuts, Kalamata olives,
Parmigiano-Reggiano 16

MELON ◊‡
jamón Serrano, hazelnuts 23

GREEK ◊
tomato, feta, cucumber,
artichoke, vinaigrette 21

LOBSTER ◊
avocado, radicchio,
oregano vinaigrette 36

Add on a SIGNATURE SKEWER

SHAREABLE

YELLOWTAIL *CRUDO* * ◊‡
pistachio salsa macha, golden berries 23

SMOKED SALMON *CARPACCIO* * ◊
Gingrass cold-smoked salmon, Persian cucumbers,
caperberries, peppercorn vinaigrette 19

SHRIMP *LOUIE* ◊
Oishii shrimp, Louie dressing, iceberg 19

GREEK *CEVICHE* * ◊‡
white fish, feta, olives, pine nuts, tomato, lemon vinaigrette 21

GAMBAS *AL AJILLO* ◊
Oishii shrimp, garlic, brown butter 24

***DRESSED DUNGENESS* CRAB**
handpicked crab, saffron mustard aioli — a classic 32

***PAN CON* TOMATE**
pan de cristal, crushed tomato 12

PAPAS *BRAVAS* ◊
classic Spanish potatoes fried in no-seed oil, aioli 13

CHICKEN *SCHNITZEL* ‡
pistachio, za'atar, dipping sauces 19

***SEARED* FETA & TOMATO**
lightly breaded, preserved lemon honey 18

BEEF *CARPACCIO* * ◊
B&R Reserve Tenderloin, horseradish aioli, arugula, chopped egg 19

100% IBERICO JAMÓN
hand-cut Cinco Jotas from the famous acorn-fed, black-footed Spanish pigs
1 oz. $34 (+ 1/2 oz. $16) served simply with Pan con Tomate

VEGETABLES — *for the table*

PAN-ROASTED CARROTS *garlic ricotta, hazelnuts* ◊‡ 15
BRUSSELS SPROUTS *shallot vinaigrette, yogurt tahini* ◊ 16
COAL ROASTED SWEET POTATOES *peanuts, salsa verde* ◊‡ 15
SUMMER SQUASH *patty pan, tzatziki* ◊ 17
CRISPY CAULIFLOWER *goat cheese, Urfa Biber* ◊ 15

Entrees

EGGPLANT *NAPOLEON* ‡
mozzarella, crispy leeks, arugula pesto, passata 29

MONTE CARLO* CHEESEBURGER
B&R Reserve beef ground in-house, brioche bun, hand-cut papas bravas 24

***PAN ROASTED* CHICKEN** ◊‡
Moroccan marinade, red pepper sauce, basmati rice 34

***SAFFRON* RISOTTO** ◊
Oishii shrimp, merguez sausage 35

LAMB *SHAKSHUKA*
housemade lamb kafta, pork chorizo, basmati rice, tzatziki 29

PASTA

CACIO E PEPE
bucatini, Parmigiano-Reggiano, black peppercorn 27

LINGUINE *AND* CLAMS
Manila clams, white wine, garlic, parsley, lemon 32

***LOBSTER* RAVIOLI**
cold-water Atlantic lobster, tarragon beurre blanc, mascarpone 42

FISH

FISH *AND* CHIPS
Lightly fried wild-caught sole, tartar, hand-cut papas bravas 31

***FILET OF* TURBOT** ◊
charcoal-grilled on our Josper, Lebanese slaw, beet chermoula 46

500g **LOUP DE MER** ◊
charcoal-grilled on our Josper, heirloom tomatoes, salsa verde 57

SKEWERS
charcoal-grilled, basmati rice, tomato, Lebanese slaw

***KING TRUMPET* MUSHROOM** ‡ 25
***ORGANIC* CHICKEN** 32
***B&R RESERVE* FILET MIGNON** * 48
***OISHII* SHRIMP** ‡ 37

STEAKS
basmati rice, tomato, choice of sauce —
black garlic tahina, beet chermoula, salsa verde, or zhoug

***B&R RESERVE* RIBEYE** 16 oz.* ◊ 62
***PRIME* NEW YORK STRIP** 14 oz.* ◊ 67
***PINYON FAMOUS* PORTERHOUSE** 30 oz. full board, for two* 130

STEAK FRITES*
B&R Reserve center-cut filet mignon,
green peppercorn sauce, arugula salad 54

HI NOON HOSPITALITY — BUCK & RIDER • INGO'S TASTY FOOD • PINYON

* ITEMS CONTAIN RAW/UNCOOKED PRODUCTS. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.
◊ GLUTEN FREE. Many dishes can be prepared gluten-free — ask your server. While we take care with dietary needs, we're not a gluten-free kitchen. Use caution if you have wheat allergies.
‡ CONTAINS TREE NUTS OR PEANUTS. Please let your server know if you have any food allergies.
ALL DISHES AT PINYON ARE 100% SEED-OIL FREE.

SCAN TO VIEW OUR
ALLERGY AND DIETARY
RESTRICTION MENU