



Origins

ROASTED BEETS WITH BURRATA
toasted pistachio, citrus-honey, chile oil 22

LITTLE GEM CAESAR
parmesan crisps, lime caesar dressing, garlic croutons 16

FIELD GREENS & POACHED PEAR
white balsamic-vanilla vinaigrette, spiced pecans,
roasted butternut, bleu cheese 18

SCALLOP CEVICHE
cucumber, lime, serrano chile, cilantro 26

SHRIMP & DUROC PORK MEATBALLS
macha chile sauce, peanut, cilantro, corn gordita 26

CHILLED JUMBO SHRIMP
cocktail & remoulade sauces, lemon 28

Commune

ORANGE SKY MEAT & CHEESE BOARD
assorted aged cured meats, artisan cheeses,
castagnaccio tangerine olives 28

ORANGE SKY COASTAL MARKET*
serves four (4)
lobster tail, shrimp, jonah crab claws, half-shell scallops,
seasonal oysters, grouper, prickly pear dressing,
jalapeño-hibiscus mignonette, orange sky hot pepper sauce 165
[subject to change based on season]

SEASONAL OYSTERS*
jalapeño-hibiscus mignonette, cocktail sauce,
orange sky hot pepper sauce *[half or full dozen]* MP

RACK ROASTED OYSTERS*
black garlic butter, lemon, worcestershire, parsley MP

Wind, Water, Earth

DOUBLE BONE IBERICO CHOP*
jalapeño-cranberry cornbread, mole 42

TWO WASH RANCH CHICKEN
white long grain rice, green onion, pine nuts, e.v.o.o. 40

ORA KING SALMON*
five spice sorghum, house pickle, romona farms polenta 42

SEASONAL VEGETARIAN PLATTER
rainbow cauliflower, marinated portabella,
asparagus, peppers, red quinoa,
prickly pear dressing 26

CHILEAN SEA BASS*
guava mole, cilantro flower 54

CHICKEN SAUSAGE PASTA
local handmade pasta, red pepper & chipotle cream sauce,
broccoli 32

WHITE PORK RAGU
local handmade pasta, pancetta, fennel, parmesan 34

Fire

COPPER STATE RANCH RESERVE PRESCOTT, AZ

BEEF TENDERLOIN*
Orange Sky cut 8oz. 66
chef's cut 12oz. 79

RIB-EYE STEAK* 18oz. 77

FLAT IRON STEAK* 8oz.
choice of:
smoked sea salt caramel sauce / bayley hazen blue butter 46

COWBOY CUT*
42oz. rib-eye, *serves 2, tableside* 200

PRIME BONE-IN NEW YORK* 18oz. 76

SAUCES

yellow tomato-horseradish cream, black garlic butter, M-1 steak
sauce, port red wine demi-glace, chile crunch

ENHANCE

ATLANTIC LOBSTER TAILS*
16oz. lime-chile butter 96

VALDEON BLUE CHEESE & PEPPERCORN CRUST
3oz. 12

Tame the Wild

AMERICAN OSTRICH FILET* 7oz. 53

NILGAI ANTELOPE BONELESS LOIN* 7oz. 53

NORTH AMERICAN BISON NY STRIP* 8oz. 58

ELEVATE YOUR GAME*
4oz. each of ostrich, antelope, boar sausage,
root vegetables, preserves 89

ALL IN*
additional 4oz. bison 28

SAUCES

wolfberry ancho chile, yellow raisin mostarda,
pomegranate gastrique, onion bacon jam

Harvest

each serves two (2) 14

WHIPPED POTATOES
caramelized onion & roasted garlic fondue

ORANGE SKY CORN CAKE
serrano green chile sauce, cotija cheese, micro cilantro

MARINATED ROASTED MUSHROOMS
wild mushrooms, pearl onion, house marinade

HEIRLOOM BABY CARROTS
pomegranate ariels, pistachio, chives, almond-tahini sauce

ROASTED SPICY BRUSSELS SPROUTS
beeler's bacon, guajillo chiles, local organic honey,
roasted pepitas

HARICOT VERT
walnut, black garlic, golden raisins

*Orange Sky, offers a variety of options for private parties,
group dining, or business dinners and events.*

We are looking forward to creating a delicious and memorable dining experience for you and your guests.

Orange Sky supports food sovereignty through sustainable methods.

Chef de Cuisine Martin Yopez • Talking Stick Resort Executive Chef Tom Freimuth

**Consuming raw or undercooked meat or shellfish, poultry, eggs may increase your risk of foodborne illness.
Any of these items may contain raw or undercooked ingredients. These items can be cooked to your desired taste. Prices do not include tax.
22% gratuity will be added to parties of six or larger. Menu items and prices subject to change.*

stressed Relief 16

FRANGIPANE ALMOND PEAR TART
vanilla ice cream, amaretto sauce

BLUEBERRY LEMON BUNDT CAKE
blueberry sauce, cream cheese glaze,
blueberry crunch

CRÈME BRÛLÉE
sesame tuile, mixed berries

APPLE CINNAMON CHEESECAKE
caramel sauce, feuilletine leaf, oat crumble

CHOCOLATE DOME
milk chocolate mousse, blackberry coulis,
vanilla whip, caramel pearls

ORANGE SKY PLATTER
chef's choice of six desserts 95

Signature Cocktails 20

THE AFTER SMOKE
bulliet rye, orange biters, cherry bitters,
vanilla & orange syrup

BLOOD ORANGE SKY MARTINI
effen blood orange vodka, blood orange
purée, lime, agave, cayenne pepper

DAZED & INFUSED
infused guajillo & pineapple tequila,
grand marnier

Classic Cocktails 18

INDULGE
licor 43, kahlua, faretti,
espresso

HISTORY
empress 1908, italicus, lemon juice,
rosemary simple syrup

FRIENDS
hendrix, lavender syrup, half & half,
crème de violette

RELAX
old forester 1910, hennessey vs,
sweet vermouth, benedictine, peychaud's
bitters, angostura bitters

NAVIGATE
mezcal, amaro nonino, aperol,
lemon juice, orange marsala chai syrup,
toasted almond bitters

FAMILY
talisker, disaronno,
domaine de canton, lemon juice,
lemongrass syrup

Wine

BY THE GLASS

CHAMPAGNE

Laurent - Perrier 'Harmony' Demi-Sec 28
Louis Roderer 'Collection 243' Brut France 26

SPARKLING

Raventos | Blanc De Nit Brut Rosé Spain 19
Faire La Fête Crémant de Limoux Brut Rosé France 15
Polvaro Prosecco Veneto, Italy 13

WHITE

Astrid, Albarino Rias Baixas Spain 16
Bartenura Moscato Provincia de Pavia, Italy 12
Prinz Salm P2 'Two Princes' Riesling Nahe, Germany 15
Domaine Jean-Paul Balland Sancerre, France 17
Savino Pinot Grigio Veneto, Italy 10
Mount Fishtail Sur Lie Sauvignon Blanc Marlborough, NZ 11
Cave de Lugny 'Les Charmes' Chardonnay France 13
ZD Chardonnay Napa, CA 25
Flowers Chardonnay Sonoma Coast, CA 22
Domaine Alary 'La Grange Daniel' Roussanne, Rhone, France 14
Domainse Ott 'BY. OTT' Cotes de Provence Rosé France 15
Fontanavecchia, Talburno Falanghina del Sannio Campania, Italy 16

RED

Merkin Vineyards 'Chupacabra' Red Blend Wilcox, AZ 15
Chateau Hyot, Cotes de Bordeaux Merlot/Cab France 12
BenMarco Malbec Mendoza, Argentina 13
Skyside Pinot Noir Sonoma Coast, CA 12
Ken Wright Pinot Noir Willamette Valley, OR 22
Hanzell 'Sebella' Pinot Noir Sonoma Coast, CA 18
Ancient Peaks Cabernet Sauvignon Paso Robles, CA 15
Emblem by Mondavi Cabernet Sauvignon Napa, CA 22
Post & Beam by 'Far Niente' Cabernet Sauvignon Napa, CA 25
Caymus Vineyards Cabernet Sauvignon Napa, CA 32
Carpineto Chianti Classico Riserva Tuscany, Italy 24

DESSERT & FORTIFIED

Michele Chiarlo 'Nivole' Moscato d'Asti Piedmont, Italy 10
'Dolce' by Far Niente, Late Harvest Napa 32
Taylor Fladgate 'Late Bottled Vintage' Port 12
Taylor Fladgate 10yr Tawny Port 14
Taylor Fladgate 20yr Tawny Port 22
Sandeman 30yr Old Tawny Porto 28
Quinta Do Noval Porto 28

