

LUNCH MENU AT
THE PRESERVE POOL



CALL 520.734.1626 TO ORDER

the cobb small | 10 - large | 14

iceberg lettuce, grilled chicken, bacon crumbles, bleu cheese, diced egg, tomatoes, green onions, avocado, choice of dressing

chicken tostada salad 16

taco shell with refried beans, cilantro vinaigrette, romaine lettuce, corn, pico, cheddar cheese, grilled chicken, avocado, sour cream

grilled salmon salad 17

spinach, field greens, grilled salmon, strawberry, candied pecans, red onion, goat cheese, raspberry vinaigrette

greek salad 15

chopped romaine, sweet cherry tomato, red onion, feta cheese, pepperoncini, black olives, cucumber, preserve balsamic, & grilled pita

salad add ons salmon filet 9 | chicken breast 6 | four garlic shrimp 10

hummus 13

house-made hummus with baked flatbread chips, cucumber, carrots, bell peppers, cured olives, pepperoncinis, olive oil and sea salt

tempura green beans 11

fried tempura battered green beans, with a spicy sriracha aioli & parmesan

preserve burger 18

half pound wagyu blend patty, kaiser roll, preserve chipotle sauce, cheddar cheese, bacon, lettuce tomato, onion, choice of side

turkey cranberry brie grilled cheese 14

shaved turkey, cranberry jam, brie, sourdough bread, choice of side

prime ribeye french dip 17

shaved prime rib, au jus, rosemary aioli, provolone cheese, choice of side

club sandwich 14

turkey, bacon, pepperjack cheese, pesto aioli, lettuce & tomato, toasted sourdough bread, choice of side

reuben sandwich 15

shaved corned beef, sauerkraut, swiss cheese, 1000 island dressing on marble rye, choice of side

tuna salad croissant 14

tuna salad, butter lettuce, tomato, mayo on warm croissant, choice of side

clubhouse dog 12

¼ pound all beef frank, dice onion, relish, choice of condiments, choice of side

DRINKS MENU AT
THE PRESERVE POOL



COCKTAILS

preserve mai tai, malibu rum	12
orgeat liquor, fresh squeeze lime, pineapple juice, top with myers dark rum	
hibiscus royale spritzer, prosecco	10
aperol, club soda, hibiscus syrup, wild hibiscus flower.	
strawberry moscow mule, titos vodka	10
muddled strawberries, fresh lime juice, ginger beer, lime & fresh mint garnish	
house margarita, corazón blanco	10
house sweet and sour, lime juice	

BEERS

barrio blonde, tucson blonde	6
stella artois, lager	6
ranch hand amber, ale	6
church music, ipa	7

WINES

PINOT GRIGIO	8GL
three pears, california	
delicate and crisp with fresh floral and citrus notes	
CHARDONNAY	10GL
kendall jackson vintner's reserve, california	
tropical notes with a hint of vanilla and toasted oak	
SAUVIGNON BLANC	14GL
kim crawford, new zealand	
rich tropical fruit with gooseberry and lemongrass	
house wines	
CHARDONNAY	6GL
MERLOT	6GL
CABERNET SAUVIGNON	6GL
WHITE ZINFANDEL	6GL

*Some dishes may be available Gluten-Free | Pool Menu Only Available 11am-3pm Wednesday-Sunday

* The use of a credit card for any transactions will incur a 3.5% convenience fee on the total, tax and gratuity.

CONSUMER ADVISORY

The consumption of raw or undercooked meats, eggs, fish, poultry & some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Menu revised 6/01/24