



**STARTERS**

- Cast Iron Onion Crisps** 8  
Smoked Tomato and Onion Ranch, Smokey BBQ sauce
- Smoked Catalina Wings** 10  
Smoked Tomato and Onion Ranch with Celery Sticks
- Barbeque Tostada Duo** 10  
Tender Pork and Beef over Corn Pancake with Crisp Slaw
- Chipotle Chicken Nachos** 12  
Fresh Tortilla Chips, Tender Chicken, Melted Cheese
- Pulled Pork Quesadilla** 10  
Slow Smoked Pork, Sweet Chili Glaze and Sour Cream
- Loaded Potato Skins** 8  
Topped with Pulled Pork, Cheddar and Sour Cream
- Catalina's BBQ Chili Cheese Fries** 9  
Tender Smoked Beef, and Pork Chili atop Crisp Fries
- Award Winning Lobster and Mango Salsa** 14  
Served with Fresh Tortilla Chips

**SOUPS AND SALADS**

- Chicken Noodle Soup** 6  
All Natural Chicken and Shell Pasta
- Simple Caesar Salad** 6  
Add Grilled Chicken Breast or Grilled Salmon 14
- Southwest BBQ Salad** 12  
Grilled Corn, Pico de Gallo, and Choice of Pulled BBQ Meat
- House Spinach Salad** 10  
Candied Sahaurita Pecans, Pear and Blue Cheese
- "Pitmaster" Salad** 14  
Chilled Ham and Turkey with Cheese, Egg and Tomatoes
- Catalina Cobb Salad** 14  
Turkey, Bacon, Tomatoes, Blue Cheese and Avocado
- Iceberg Wedge Salad** 10  
Tomatoes, Cucumber, Bacon and Blue Cheese

**BARBEQUE & WOOD FIRED SPECIALTIES**

*Include Griddled Corn Muffin or Cheddar Jalapeno Biscuit and Choice of One "Extra"*

- Single Meat Platter** 13
- Two Meat Platter** 15
- Three Meat Platter** 18
- Rib Sampler Platter** 20  
Choice of One Meat and Spare Ribs



**Choose from the following Smoked Meat Options:**

- Pulled Pork Shoulder
- Roger's Farm Chicken (White or Dark Meat)
- Sausage (Sweet or Spicy)
- All Natural Beef Brisket
- Brisket Burnt Ends (add \$2)

**Pork Spare Ribs** Award Winning Ribs with Sweet Chile Glaze  
**Half Rack** 18      **Full Rack** 27

**Baby Back Ribs** All Natural Pork, Pecan Smoked for 5 Hours  
**Half Rack** 20      **Full Rack** 29

- Vegetarian Pasta Primavera** 14  
Shell Pasta, Chef's Seasonal Vegetables
- Award Winning Carne Asada** 14  
Served with Chef's Seasonal Vegetables
- Grilled 7 oz. Atlantic Salmon Filet** 24  
Cold Smoked and served with Chef's Seasonal Vegetables
- Grilled Angus 12 oz. Rib Eye Steak** 30  
Cooked to perfection with Chef's Seasonal Vegetables
- Grilled 8 oz. Filet Mignon** 32  
Served with Chef's Seasonal Vegetables
- Add to any Wood Fired Steak:**  
**4 oz. Lobster Tail** 12  
**2 Jumbo Shrimp** 8

**All-You-Can-Eat Family Style BBQ**

Choice of Three Meats and Three "Extras" (min. 2 people please, Sorry no to-go)  
**\$24 per person** Children 10 & under \$12

**CHEF CRAFTED SANDWICHES**

*Each Sandwich Includes Your Choice of One "Extra"*

- Smoked Turkey Club** 11  
A Smoked Twist to the Classic, House Smoked Bacon
- Beef Brisket Sandwich** 13  
Melted Provolone, BBQ Sauce and Onion Crisps
- Chipotle Chicken** 10  
Grilled Chicken Breast, Avocado, Pico De Gallo, Cilantro
- Black Angus Cheddar Burger** 12  
Cold Smoked Then Grilled To Perfection
- Roast Beef Spinach Wrap** 12  
Roasted Tomatoes, Blue Cheese Spread and Arugula

- Catalina's Sonoran Hot Dog** 10  
All Beef Hot Dog, Jalapeño Bacon, ask for the works!
- Pulled Pork Sandwich** 12  
Tender Smoked Pork, House Made Cole Slaw, Toasted Bun
- Grilled Chicken Caesar Wrap** 10  
Romaine, Croutons, and Parmesan Cheese
- Jalapeño BLT Sandwich** 12  
Jalapeño Bacon Piled High with Heirloom Tomatoes
- Smoked Mortadella Sandwich** 11  
Melted Provolone, Caramelized Onions and New Castle Brown Aioli

**"EXTRAS" 5**

- Herb and Sea Salt Fries
- Oversized Baked Potato
- Sweet Potato Fries
- Caramelized Onion Mashed Potatoes
- House Made Potato Chips
- Chipotle Baked Beans
- Traditional Slaw
- House Side Salad
- Aged Cheddar Mac n' Cheese
- Fresh Garden Vegetables
- "Loaded" Potato Salad
- Tony Packo's® Sweet Hot Pickles
- Bourbon Creamed Corn
- Fresh Fruit Salad

**DESSERTS 6**

**Peanut Butter and Banana Cheesecake**  
Chocolate Glaze, Sea Salt Caramel Sauce

**Strawberry Lemon Shortcake**  
Fresh Strawberries, Warm Shortbread

**Funnel Cake Sundae**  
Warm and Crispy Fried Dough, Vanilla Ice Cream

**Cast Iron Apple Crumble Crisp**  
Served Warm with Cinnamon Ice Cream

**Sahaurita Pecan Pie**  
Served with House Made Vanilla Ice Cream

**WORLD BEER TOUR**

**Everyday Beers \$5**

- Budweiser
- Miller Lite
- Miller Genuine Draft
- Michelob Ultra
- Pabst Blue Ribbon
- Coors Light

**Craft/Imported Beers \$5.50**

- Samuel Adams Boston Lager
- Sierra Nevada Pale Ale
- Full Sail Session Lager
- Mama's Little Yella Pils
- Red Hook ESB
- Pyramid Haywire Hefeweizen
- Red Stripe
- Bass Ale
- Newcastle
- St. Pauli Girl
- Stella Artois
- Heineken
- Amstel Light
- Pacifico
- Corona
- Corona Light
- Tecate
- Negra Modelo
- Modelo Especial
- Molson Canadian

**Premium Beers \$6.50**

- Deschutes Inversion IPA
- New Belgium 1554
- New Belgium Trippel Belgium Style Ale
- New Belgium Mothership Wit Organic Wheat Ale
- New Belgium 2 Below Ale
- Anchor Steam
- Guinness Irish Stout
- Spaten
- Dogfish Head Continually Hopped IPA
- 4 Peaks 8th Street Ale (Local)

**COCKTAILS**

**Catalina Margarita 12**  
Patron Silver Tequila | Sweet & Sour | Fresh Lime | Float of Chambord

**Jasper Juice 9**  
Smirnoff Vodka | Beefeater Gin | Amaretto | Fresh Lemon and Lime Juice

**El Diablo 8**  
Jose Cuervo Gold Tequila | Peach Schnapps | Fresh OJ | Slice of Jalapeno Bacon

**Arnold Palmer's Favorite 10**  
Ketel One Vodka | Iced Tea | Lemonade

**19<sup>th</sup> Hole Bloody Mary 9**  
Absolut Vodka | House-Made Bloody Mary Mix

**Cadillac Margarita 12**  
Patron Silver Tequila | Sweet & Sour | Fresh Orange Juice | Float of Grand Marnier

**Starr Pass Martini 11**  
Grey Goose Vodka | Muddled Fresh Berries | Simple Syrup

**Clubhouse Rob Roy 10**  
Johnnie Walker Red Label | Sweet Vermouth

**Gentleman's Manhattan 11**  
Jack Daniels Tennessee Whiskey | Sweet Vermouth

**SIMPLE GRAPES**

	GLS	BTL
<b>Mumm Cuvee Napa</b> , Sparkling	9	36
<b>Beringer</b> , White Zinfandel	6	24
<b>Chateau St. Michelle</b> , Riesling	7	28
<b>Kris</b> , Pinot Grigio	8	32
<b>Sterling Organic</b> , Sauvignon Blanc	10	40
<b>Camelot</b> Chardonnay	6	24
<b>Sterling Organic</b> , Chardonnay	9	36
<b>Mark West</b> , Pinot Noir	8	32
<b>Camelot</b> , Merlot	6	24
<b>Ravenswood</b> , Zinfandel	8	32
<b>Clos Du Bois</b> , Cabernet Sauvignon	9	36
<b>Ghizzano II Ghizzano</b> , Sangiovese Blend	11	44

**WHAT'S ON TAP**

**16OZ | 5**

**PITCHER | 16**

- "Pitmaster" Wheat—House Brew
- Thunder Canyon Deep Canyon Amber Ale (Local)
- Left Hand Polstar Pilsner
- New Belgium Fat Tire Amber Ale
- New Belgium Blue Paddle
- New Belgium Seasonal

If you like what you tried here today, ask your server for our  
**"Catalina To Go Menu"**.  
 We offer all of our award winning BBQ Meats by the Pound,  
 including our sides and sandwiches.

*18% gratuity will be added for parties of 6 or more.*

*Please inquire about the availability of our Private Dining Room and let us help you plan your next celebration.  
 Call our Restaurant Coordinator at 520.791.6051 for more information.*

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