

Dine In or Takeout
Serving Monday through Friday
4pm to 7:30pm

Reservations Recommended

CHEF'S TABLE AT THE TUBAC MARKET

Worldly Cuisine

10 Avenida Goya
Tubac, AZ
(520)398-1010



Serving Our Community since 2006

Tubac
Chef's Table

From the Lounge

Small Plates • Shareables • Cocktail Pairings

A collection of globally inspired small plates designed to complement our cocktail and wine program. Perfect for sharing — or savoring on your own.

Spicy Sauced Dumplings – 8.99

Vegetable and pork dumplings tossed in cracked red pepper chili-garlic sauce.

Pho & Dumpling Soup

Steamed chicken dumplings with thin rice noodles and vegetables in fragrant pho broth.
Tasting for 4 – 10.99 | Bowl – 8.99 | Cup – 6.99

4 Steamed Potstickers – 6.99

4 Fried Dumplings – 6.99

Chinese Mushrooms – 6.99

Glazed in sesame oil, garlic sauce, honey, and wine, finished with scallions.

Asian Combo Plate – 11.99

2 Mini spring rolls, egg rolls, chicken wontons, and fried dumpling with rice garnish.
Add Rice and Noodles side \$3.00

Beef Tenderloin Kabobs – 14.99

Grilled tenderloin skewers with peppers and onions.
Add Veggies and Potatoes \$4.00

Salmon Cakes – 13.99

Pan-seared salmon cakes blended with herbs topped with a lemon beurre blanc

Stuffed Seafood

Mushrooms – 12.99

Jumbo mushroom caps filled with crab and shrimp stuffing, baked until golden.

Tubac Market Deviled Eggs – 16.99
Classic deviled eggs topped with smoked salmon with sides of poached salmon that is topped with Salmon Mousse, cucumber and capers.

Dinner Salad – 4.99

Romaine, baby spinach, and spring mix with choice of dressing.

Strawberry Walnut Salad – 5.99

Our house dinner salad topped with strawberries, chopped walnuts, with a raspberry vinaigrette

Dinner Salad & Soup Tasting – 8.99

Soup Cup of the Day – 6.99

Served with bread or crackers.

Drinks

Wine by the Glass

Josh Cellars – \$7.5
Flying Leap – \$15

Draft Beers & Bottle Beers

Prickly Pear Martini
Lemon Lime Margarita
Rocks Drinks \$6.00
Call +\$2
Top Shelf +\$4





Chicken and Veggies – 14.99

Pan-seared boneless chicken breast with snappeas, scallions, mushrooms, carrots, sweet potatoes, and butternut squash. Served over rice noodles in a seasoned pho broth.

Stir-Fry with a Fried Dumpling

Chicken or Shrimp 16.99 | Vegetarian 14.99

Carrots, onions, broccoli, mushrooms, sprouts, bamboo shoots, water chestnuts, bell peppers, and peas sautéed in a garlic stir-fry sauce. Served with rice, noodles and 2 fried dumplings

Chicken Pad Thai – 14.99

Seared chicken, lime, sprouts, scallions, chili flakes, and peanuts in pad thai noodles. Served with rice and steamed veggies.

Thai Pork Lettuce Wraps (Larb Moo Style) \$16.99

Minced Pan-Fried Pork, Garlic, Onion, Hint of citrus, Mint & Cilantro. Hint of Heat and Sweet. Spicy Sweet Chili Dipping Sauce, Avocado, Stir fry rice & Fresh Steamed seasoned Veggies on the side

Teriyaki Chicken – 12.99

Optionally prepared Korean BBQ style. Seared boneless chicken breast tossed in teriyaki glaze and garnished with scallions. Served with rice, noodles, and steamed veggies.

Teriyaki Salmon – 19.99

Marinated Scottish salmon, pan-seared and baked to perfection. Served with teriyaki sauce, scallions, noodles, veggies, and rice.

Sesame Orange Chicken or Sweet & Sour Chicken – 14.99

With rice, noodles, and steamed veggies.

6 Coconut Shrimp – 16.99

Crisp fried shrimp served with cocktail or peanut sauce. Served with rice, noodles, and steamed veggies.

Beijing Beef – 18.99

Sirloin beef tossed with mixed veggies. Served with rice, noodles.

Broccoli Beef – 18.99

Beef sautéed with broccoli, and mixed veggies in a classic stir-fry sauce. With rice, noodles.

Kung Pao Chicken – 14.99

Pan-seared chicken with sautéed veggies, peanuts, and peppers tossed in spicy chili sauce. Served with rice and noodles.



European Classics

Fish Fry Wild Atlantic Cod or Catfish – 14.99

Breaded wild Atlantic cod, served with Fresh French-Fried Potatoes, coleslaw, lemon and tartar sauce.

European Seabass – 19.99

Pan seared and finished in the oven. Served with lemon beurre blanc, fresh seasonal vegetables and cilantro lime sauce.

Scottish Salmon – 23.99

Pan seared and finished in the oven. Served with lemon beurre blanc, fresh seasonal vegetables and cilantro lime rice.

Creamy Lemon Picatta

Chicken 17.99 | Shrimp 18.99

Served with buttered broccoli and Pasta with a nice white lemon cream rice.

Spaghetti & Meatballs \$13.99

Veggie Marinara, Sauteed Veggies & Garlic Bread Stick

Spinach Mozzarella Ravioli \$15.99

served with perfectly seasoned veggie marinara, Sauteed Veggies, Two Mozzarella Sticks, and a Garlic Bread Stick

Chicken Cordon Bleu – 18.99

Boneless chicken breast, stuffed with smoked ham and aged Swiss cheese, pan fried with a traditional cordon bleu sauce, served with fresh seasonal veggies and smashed potatoes.

New York Steak – 24.99

Cooked to your liking served with smashed garlic potatoes and fresh seasonal vegetables.

Ribeye Medallions – 24.99

Grilled to perfection with garlic beef gravy, sauteed onion and mushrooms with a side smashed garlic potato.

Duck A L'orange – 28.99

Boneless duck breast, pan seared and baked to perfection with a perfectly balanced French orange sauce to compliment, served with fresh seasonal vegetables and smashed potatoes.

Traditional Polish Cabbage Rolls (Golabki) \$13.99

Tender cabbage Leaves wrapped around a savory pork and Beef Mix, Rice, Onion, simple seasonings. This dish is done right soft subtle flavors of Home cooked Dinner. Served with Fresh Sauteed Veggies & a Garlic Bread Stick



Gulf & Southern Coast

Beef Stroganoff – 18.99

Tender strips of seared beef simmered in a rich mushroom and caramelized onion cream sauce, finished with a touch of Dijon and fresh herbs, served over buttered egg noodles.

Pulled Pork Grinder – 15.99

Smoking hot and sweetly satisfying smoked pulled pork, lightly BBQed, sautéed bell peppers and onions, with melted German gruyere cheese, served with a small side of Lobster mac and cheese and our extra crispy seasoned fries.

Lobster Mac & Cheese – 18.99

Fresh Cheddar, Gruyere, Jack, Parmesan cheeses, fresh cooked garlic lobster tail, baked to perfection with a crispy breadcrumb topping, served with fresh veggies and a Garlic Bread Stick

Jambalaya – 16.99

This hearty, one-pot Louisiana dish combining African, French, and Spanish influences made in house, Rice, sausage, fresh vegetables, peppers, onions, shrimp, chicken and lots of spice, cooked to perfection served with a side of fresh baked corn bread and fried okra.

Country Fried Steak & Peppered Gravy – 15.99

Breaded Tenderized Beef Steak, seasoned smashed potatoes fresh veggies, fresh biscuit garnished with caramelized grilled onions.

Western Bacon Cheeseburger - 16.99

Juicy 1/3 lb beef patty stacked with double cheddar, smoky bacon, house pickles, sweet caramelized onions, BBQ Sauce and a crispy onion ring.

Served with fries or onion rings.

Lobster Mac and Cheese Sample Included

Cajun Chicken Pasta – 14.99

Perfectly cooked Linguine pasta, sautéed and seasoned with a perfectly balanced cajon seasoning a bit of heat but smooth and delicious, served with fresh veggies served with a grilled garlic breadstick.

Cajun Shrimp Pasta – 18.99

Perfectly cooked Linguine pasta, sautéed and seasoned with a perfectly balanced cajon seasoning a bit of heat but smooth and delicious, served with fresh veggies served with a grilled garlic breadstick.

Chicken & Sausage Gumbo – 15.99

Mardi Gras style Gumbo, soulful, rich and flavored perfectly, yellow onions, celery, bell peppers, Okra, white cilantro lime rice and seasonings that will bring any dish to life. Served with a side of fresh baked cornbread.

Chicken, Sausage & Shrimp Gumbo – 18.99



Latin America & Caribbean

Carne Asada Tacos – 15.99

Fresh lightly fried corn tortillas, freshly cooked meat, red onion, Cilantro, fresh cut tomatoes, Fresh Red or Green house made Salsa, Served with Rice & Beans.

Chicken Tacos – 13.99

Fresh lightly fried corn tortillas, freshly cooked meat, red onion, Cilantro, fresh cut tomatoes, Fresh Red or Green house made Salsa, Served with Rice & Beans.

Shrimp Tacos – 16.99

Fresh lightly fried corn tortillas, freshly cooked meat, red onion, Cilantro, Fresh Red or Green house made Salsa, Served with Rice & Beans.

Handmade Chicken

Enchiladas – 13.99

Lightly fried corn tortillas, Shredded Cheese, perfect amount of Sauce, hand rolled and baked to perfection, served with Mexican rice and Beans.

Green Chili

Chicken Fajitas – 15.99

Pan fried onions and bell peppers, sautéed with premium meat, served on sizzling hot cast iron pan, with Mexican rice and Beans.

Pime Beef Steak Fajitas – 18.99

Pan fried onions and bell peppers, sautéed with premium meat, served on sizzling hot cast iron pan, with Mexican rice and Beans.

Cuban Sandwich – 17.99

Half – 11.99

Fresh grilled Barrio Bread Cubano Bun, marinated roasted pork, infused with citrus, garlic and spices, thinly sliced smoked ham, Swiss cheese, dill pickles, yellow mustard, served with TM crispy seasoned French fries and a Lobster Mac and Cheese Sample

Baked Wild Atlantic Cod – 16.99

Served with Homemade green chili tomatillo zucchini salsa, with a side of cilantro lime rice and Fresh Veggies.

Traditional Greek Gyros – 18.99

Lamb Beef and Hummus with Shredded Lettuce, Tomato, Onion, Feta Cheese, tzatziki sauce
Served with a side of Greek Salad
and French Fries



Salads

Fresh Chopped Chicken Greek Salad – 16.99

Made with kalamata olives Cucumber, onion, Tomato, Pan Seared Chicken, Sun Dried tomatoes, artichoke hearts, on beautiful bed of romaine lettuce.

Chicken Caesar Salad \$14.99

Crisp Romaine Lettuce tossed w/ Croutons, in creamy Caesar Dressing and topped with Tender Slices of Seasoned Pan-Fried Chicken, Parmesan Cheese, Garlic Bread Stick on the side

Chicken Chef Salad – 16.99

Crisp Mixed Greens, Spinach, Carrots, Turkey, Ham, Cheese, Eggs, Croutons, Tomatoes and cucumbers, Garlic Bread Stick on the side

Desserts

Signature Cake Slices – 6.99

Lemon Cake

Tiramisu Cake

Chocolate Mousse Cake

House Favorites

Lemon Bar – 5.99

Topped with fresh fruit and Prickly Pear Syrup

Chocolate Explosion Dessert – 8.99

Caramel Chocolate Brownie topped with vanilla Swiss almond ice cream, caramel and chocolate syrup

scoop of Vanilla Swiss Almond Ice Cream – 3.99

With your choice of toppings



TUBAC, ARIZONA

A Desert Chronicle in Time

Pre-1600s - Long before borders or presidios, the Santa Cruz River Valley sustained agricultural communities whose irrigation systems shaped life in the Sonoran Desert. O'odham peoples established enduring settlements along the river corridor.

1691 - Father Eusebio Francisco Kino travels through the valley, initiating Spain's missionary presence in the region. The foundations of what would become Mission San José de Tumacácori take hold nearby.

1752 - Following the Pima Revolt of 1751, Spain establishes Presidio San Ignacio de Tubac — the first permanent European settlement in what is now Arizona.

1775 - Juan Bautista de Anza leads 240 colonists from Tubac north and west on an expedition that contributes to the founding of San Francisco.

1789 - Don Toribio de Otero receives the first recorded Spanish land grant in Arizona — land that now encompasses portions of modern Tubac.

1853–1854 - Through the Gadsden Purchase, Tubac becomes part of the United States.

1859 - Arizona's first newspaper is published in Tubac on the territory's first printing press.

1885 - Tubac's schoolhouse is constructed — now the second oldest surviving schoolhouse in Arizona.

1886 - Geronimo leads his final raid in the United States in Peck Canyon, just south of Tubac.

1908 - Tumacácori National Monument is established, preserving the mission complex.

1912 - Arizona becomes the 48th state in the Union on February 14. Tubac continues as a quiet rural settlement.

1917 - St. Ann's Church is completed on the foundations of the earlier Santa Gertrudis Church.

1948 - Painter Dale Nichols establishes the Tubac School of Art, marking the beginning of Tubac's transformation into a recognized art colony.

1958 - Tubac Presidio State Historic Park is established — Arizona's first state park.

1959 - The first Tubac Festival of the Arts is held.

1972 - The Tubac Center of the Arts opens its building on Plaza Road.

Present Day - Tubac remains one of the oldest continuously inhabited European settlements in Arizona — a community defined by preservation, layered history, and enduring creative spirit beneath the Sonoran sky.