

The background of the entire graphic is a photograph of the interior of the Palo Verde Restaurant & Lounge. The top half shows a dark wooden ceiling with several warm-toned pendant lights. The bottom half shows a light-colored wall and a portion of a blue upholstered chair. The text is overlaid on this background.

Palo Verde

RESTAURANT & LOUNGE

Whether you're a long-time regular or visiting us for the first time, Palo Verde is your community haven for exceptional flavor, relaxation, and connection

Step inside and experience a warm, vibrant atmosphere defined by our friendly staff and a dedicated management team whose sole mission is to elevate your entire experience—not just with great food and drinks, but with genuine hospitality

Reservations or
Curbside Pickup
(480) 895-1981

Happy Hour
Mon – Sat | 1–4pm
Sunday | All Day

Last Call
Sun - Tue | 6:45pm
Wed - Sat | 8:45pm

HOURS OF OPERATION

	LOUNGE	LUNCH	DINNER
Sunday	10:00am - 7:00pm	-	-
Monday	10:00am - 7:00pm	-	-
Tuesday	10:00am - 7:00pm	11:00am - 3:00pm	-
Wednesday	10:00am - 9:00pm	11:00am - 4:00pm	4:00pm - 8:00pm
Thursday	10:00am - 9:00pm	11:00am - 4:00pm	4:00pm - 8:00pm
Friday	10:00am - 9:00pm	11:00am - 4:00pm	4:00pm - 8:00pm
Saturday	10:00am - 9:00pm	11:00am - 4:00pm	4:00pm - 8:00pm

10-Day Outlook

Palo Verde RESTAURANT & LOUNGE

Day	Date	Lunch Special	Chef's Special / Buffet	Entertainment
TUE	8/4	(\$13) Chicago Dog & Waffle Fries		
WED	8/5	(\$13) Chicago Dog & Waffle Fries	Spaghetti with Clams (\$30)	Outside the Line (6-9pm) 
THU	8/6	(\$13) Chicago Dog & Waffle Fries	Spaghetti with Clams (\$30)	Twilight Golf Dinner Golf 4pm 
FRI	8/7	(\$13) Chicago Dog & Waffle Fries	- Cocktail Corner Buffet (4pm) (\$20) Salsbury Steak Fish Fry	
SAT	8/8		Prime Rib Special (\$25+) Build Your Own Pizza	
SUN	8/9			All Day Happy Hour
MON	8/10			
TUE	8/11	(\$13) Korean Pork Belly		
WED	8/12	(\$13) Korean Pork Belly	Eggplant Parmesan (\$25)	The Vintage (6-9pm) 
THU	8/13	(\$13) Korean Pork Belly	Eggplant Parmesan (\$25)	Twilight Golf Dinner Golf 4pm 

Palo Verde

RESTAURANT & LOUNGE

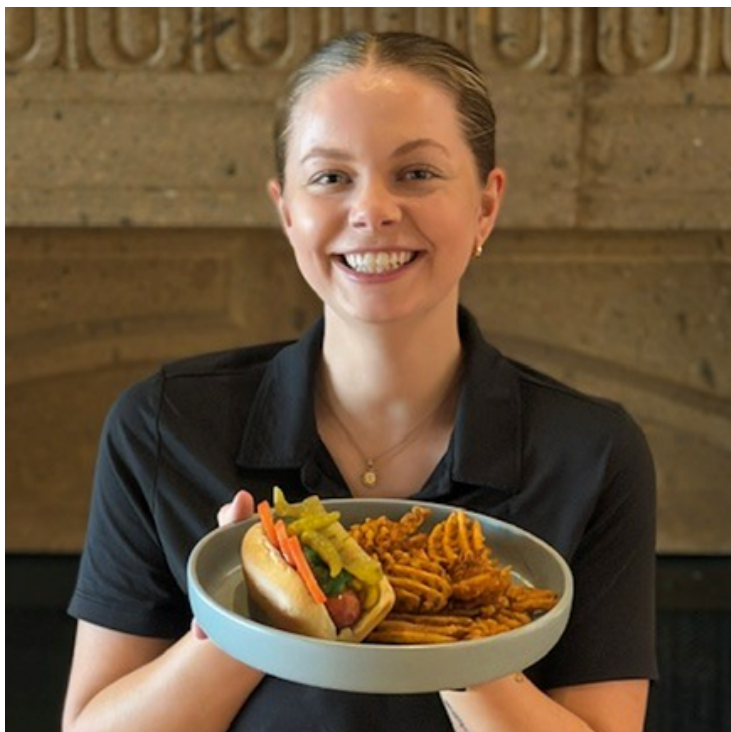
Weekly Drink Special
July 31 - Aug 6

Watermelon Mojito

Rum
Watermelon Puree
Mojito Mix
Club Soda
Mint
Lime



STAFF SPOTLIGHT & WEEKLY LUNCH SPECIAL



THE DISH: Chef's Chicago Hot Dog with Waffle Fries

All beef Vienna hot dog, grilled and layered on a steamed poppy seed roll with Chicago relish, mustard, tomatoes, pickle, onion, celery salt and sport peppers and a side of waffle fries (\$13)

PRESENTED BY: Lacey
(Palo Verde - Front of House)

DID YOU KNOW?: Did you know when Lacey isn't at work she enjoys spending time with her 2 and 3-year-old daughters? Next time you see her carrying this Chicago Hot Dog at Palo Verde, be sure to remind her that she is doing a wonderful job taking care of us!"

THE #1 UNWRITTEN RULE OF CHICAGO DOGS:

Never, under any circumstances, put ketchup on a Chicago Dog!

Traditionalists believe the sweetness of ketchup ruins the delicate balance of salty, savory, tangy, and spicy flavors. In fact, many authentic Chicago hot dog stands don't even keep ketchup on the counter!

Live Music

Wednesday, August 5

6 - 9 pm

Outside the Line



[Learn More](#)



Palo Verde
RESTAURANT & LOUNGE

Palo Verde Country Club

Enjoy a perfect evening on the green with 9 holes of sunset golf followed by a delicious chef-curated dinner at Palo Verde Country Club.

TWILIGHT GOLF

WHEN

Thursdays

Golf begins 4:00pm

Dinner to follow at Palo Verde Restaurant

WHAT

There is no better way to end the day than with Twilight Golf, a premier couples' experience that combines a love for the game with the best of Palo Verde's social dining.

Designed for those who enjoy a relaxed yet spirited afternoon, Twilight Golf features a 9-hole shotgun start on our beautifully manicured course. It's the perfect opportunity to enjoy the Arizona sunset, connect with neighbors, and sharpen your game in a low-pressure, friendly environment.

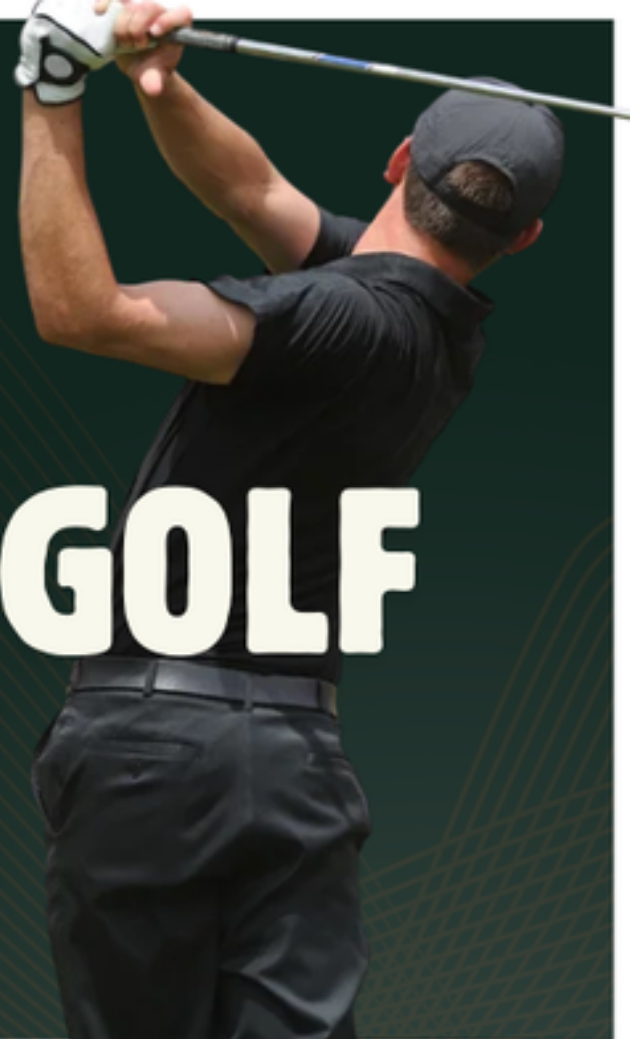
The experience doesn't end at the 9th green. After the round, participants gather at the clubhouse for a coordinated dinner, where the camaraderie continues over a delicious meal and drinks. Whether you are a seasoned golfer or just looking for a fun evening out with your partner, Twilight Golf offers the perfect balance of recreation and relaxation.

COST

Annual Golfers: \$10 per person

Non-Annual: \$20 per person

EXCLUSIVE TWILIGHT MENU





Available while
supplies last!

Palo Verde Country Club

PRIME RIB

Saturday's we will be offering slow roasted aged prime rib
with your choice of soup or salad, vegetable and starch

King Cut - 12oz - \$30

Queen Cut - 8oz - \$25

Call for Reservations

480-895-1981

*pizza will still also be available



LIVE MUSIC

Palo Verde RESTAURANT & LOUNGE



**Wednesday
August 12
6-9pm**

THE VINTAGE



Postcards From **PARIS** to **PROVENCE**

A French autour du voyage dinner

Presented by

Palo Verde
RESTAURANT & LOUNGE

BORDEAUX

No passport required.
Spend an evening traveling through
France's most iconic culinary
landscapes, one pour at a time.



AUG. 15, 2026

4:00pm - 7:00pm

\$65

PER
PERSON

Reserve Your Spot
480-895-1981





Menu

Course 1

Jamon Beurre with Gruyere and Gherkins
Cave de Lugny Mâcon-Villages Unoaked Chardonnay

Course 2

Bouillabaisse with Mussels, Clams, Shrimp, and Black
Cod with Red Pepper Rouille and Crusty Bread
Gérard Bertrand Héritage An 940 Pinot Noir

Course 3

Chateaubriand with Pommes Puree, Asparagus, and
Bearnaise Sauce
Château Thieuley Bordeaux Rouge 2019

Course 4

Pear Tarte Tatin with Chantilly Cream
Lucien Albrecht Reserve Gewurztraminer



Cave de Lugny Mâcon-Villages Unoaked Chardonnay

Crafted by Cave de Lugny, a historic winemaking cooperative in southern Burgundy, France, this 100% Chardonnay embodies the vibrant terroir of the Mâconnais region. Stainless-steel fermented with zero oak aging, it lets the pure expression of the fruit shine through without heavy oak or buttery notes.

Profile & Tasting Notes

Lively and refreshing, the wine opens with bright aromas of lemon zest, green apple, pear, and delicate white blossoms. On the palate, crisp orchard fruits and white peach balance seamlessly with smooth minerality and clean, zesty acidity for an ultra-refreshing finish.



Gérard Bertrand Héritage An 940 Pinot Noir

Crafted in the IGP Pays d'Oc region of southern France by legendary winemaker Gérard Bertrand, this certified organic Pinot Noir pays tribute to local history—naming the year 940 when the Occitan language first appeared in southern French literature. Matured partly in oak barrels, it delivers a refined balance of vibrant fruit and subtle toasted complexity.

Profile & Tasting Notes

The nose leads with enticing aromas of ripe red cherries, wild raspberries, and delicate warm spices. On the palate, generous red fruit flavors unfold alongside hints of light toast and soft oak, wrapped in a smooth, silky texture with a lingering finish.



Château Thieuley Bordeaux Rouge

Produced by the Courselle sisters at their family estate in the Entre-Deux-Mers region of Bordeaux, this classic red blend reflects generations of winemaking craftsmanship. Crafted predominantly from Merlot along with Cabernet Sauvignon and Petit Verdot, it is aged thoughtfully to achieve a harmony between fresh fruit vitality and soft, elegant structure.

Profile & Tasting Notes

The glass opens with inviting aromas of dark plum, ripe cassis, and subtle accents of cedar and dried herbs. On the palate, rich black fruit flavors are framed by fine, supple tannins and well-balanced acidity, leading to a smooth, polished finish.



Lucien Albrecht Reserve Gewurztraminer

Hailing from Alsace, France, Maison Lucien Albrecht is one of the region's founding winemaking families with a heritage dating back to 1698. This 100% Gewürztraminer reflects the unique microclimate and rich soils of the Vosges foothills, crafted in a traditional off-dry style that showcases the variety's signature intensity and elegance.

Profile & Tasting Notes

Intensely aromatic, the wine leads with expressive bouquet notes of fresh lychee, rose petals, tropical passion fruit, and exotic baking spices. On the palate, it is rich and velvety with balanced sweetness, vibrant orchard fruit flavors, and a warm, lingering spicy finish.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Lounge 10am - 7pm	Lounge 10am - 7pm	Lounge 10am - 7pm Lunch 11am - 3pm	Lounge 10am - 9pm Lunch 11am - 4pm Dinner 4-8pm	Lounge 10am - 9pm Lunch 11am - 4pm Dinner 4-8pm	Lounge 10am - 9pm Lunch 11am - 4pm Dinner 4-8pm	Lounge 10am - 9pm Lunch 11am - 4pm Dinner 4-8pm
						1
						• Prime Rib Special • BYO Pizza
2	3	4	5	6	7	8
All Day Happy Hour		Lunch: Chicago Dog & Waffle Fries (\$13)	• Lunch: (\$13) Chicago Dog & Waffle Fries • Special: Spaghetti with Clams (\$30) • Outside the Line: 6-9pm	• Lunch: (\$13) Chicago Dog & Waffle Fries • Twilight Golf 4pm • Special: Spaghetti with Clams (\$30)	• Lunch: (\$13) Chicago Dog & Waffle Fries • Cocktail Corner Buffet 4-7pm: Salisbury Steak • Fish Fry	• Prime Rib Special • BYO Pizza
9	10	11	12	13	14	15
All Day Happy Hour		Lunch: Korean Pork Belly (\$13)	• Lunch: Korean Pork Belly (\$13) • Special: Eggplant Parmesan (\$25) • The Vintage: 6-9pm	• Lunch: Korean Pork Belly (\$13) • Special: Eggplant Parmesan (\$25)	• Lunch: Korean Pork Belly (\$13) • Cocktail Corner Buffet 4-7pm: Roasted Chicken • Fish Fry	• French Wine Dinner
16	17	18	19	20	21	22
All Day Happy Hour		Lunch: Italian Hoagie (\$13)	• Lunch: Italian Hoagie (\$13) • Special: Chicken Schnitzel (\$25) • Splash: 6-9pm	• Lunch: Italian Hoagie (\$13) • Twilight Golf 4pm • Special: Chicken Schnitzel (\$25)	• Lunch: Italian Hoagie (\$13) • Cocktail Corner Buffet 4-7pm: Crespelle Manicotti • Fish Fry	• Prime Rib Special • BYO Pizza
23	24	25	26	27	28	29
All Day Happy Hour		Lunch: Salad Trio (\$13)	• Lunch: Salad Trio (\$13) • Special: Sea Bass (\$37) • Campbell's Band: 6-9pm	• Lunch: Salad Trio (\$13) • Pasta Station 4pm (\$20) • Twilight Golf 4pm	• Lunch: Salad Trio (\$13) • Cocktail Corner Buffet 4-7pm: Pork Chops • Fish Fry	• Prime Rib Special • BYO Pizza
30	31					
All Day Happy Hour						

Cottonwood Palo Verde at Sun Lakes HOA2



BANQUET & CATERING SERVICES

Less Stress, More Celebration—Let Lynda Handle the Details

Planning your next event has never been easier. With a variety of beautiful spaces available throughout the community and support from the staff you already know and trust, hosting close to home is both convenient and stress-free.

From intimate gatherings to larger celebrations, our Banquets & Catering services are here to help bring your vision to life—every step of the way. Let Lynda Schug guide you through the process and make your event seamless from start to finish.

Palo Verde
RESTAURANT & LOUNGE

- Anniversary Parties
- Club Functions
- Birthday Events
- Special Occasions

**CALL LYNDA TODAY TO
SCHEDULE YOUR
CONSULTATION & START
PLANNING YOUR NEXT EVENT**

480-256-1665

lschug@sunlakes2.com

