

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

**Come for the food, stay for the
community, and let us make
your next visit unforgettable**

**The Perfect Golf
Turn:**

Right off the course?
Swing by for a quick
refreshment between
golf holes to keep
you energized.

**Lunch & Dinner
Services:**

Savor beautifully
prepared lunch and
dinner dishes crafted
to delight your
palate.

**7 Days a Week
Lounge:**

Unwind any day of
the week in our
lounge—perfect for a
post-round cocktail
or evening
conversation.

**Grab & Go
Selections:**

In a rush? Grab
something quick,
fresh, and delicious
on the fly.

We can't wait to welcome you!

Palo Verde
RESTAURANT & LOUNGE

Palo Verde

RESTAURANT & LOUNGE

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

Grab & Go | 7 Days A Week | Lounge Hours

10-Day Outlook

Palo Verde RESTAURANT & LOUNGE

Day	Date	Lunch Special	Chef's Special / Buffet	Entertainment
TUE	6/30	(\$13) Pizza Burger		
WED	7/1	(\$13) Pizza Burger	(\$35) Steak Oscar	Viva Lost Wages (6-9pm) 
THU	7/2	(\$13) Pizza Burger	(\$45) Lobster Tails NO Pasta Station	Twilight Golf Dinner Golf 4pm 
FRI	7/3	(\$13) Pizza Burger	Cocktail Corner Buffet (4pm) Baby Back Ribs (\$20)	PV Pool 250th Takeover 
SAT	7/4		 Founding Fathers Prime Rib Dinner - o \$25+ call for reservation • Build Your Own Pizza	PV Pool 250th Takeover 
SUN	7/5			PV Pool 250th Takeover 
MON	7/6			PV Pool 250th Takeover 
TUE	7/7	(\$13) Chorizo Burger		PV Pool 250th Takeover 
WED	7/8	(\$13) Chorizo Burger	(\$25) Chicken Cordon Bleu	Reign N Country (6-9pm) 
THU	7/9	(\$13) Chorizo Burger	(\$35) Steak Oscar NO Pasta Station	Twilight Golf Dinner Golf 4pm 



Palo Verde

RESTAURANT & LOUNGE

WEEKDAY LUNCH SPECIAL

JUNE 30 -
JULY 3



PIZZA BURGER

8OZ BLACK ANGUS PATTY
covered in pepperoni, melted
mozzarella and house-made
marinara. Served with your
choice of side

\$13

*Available Tuesday 11:00am - 3:00pm & Wednesday - Friday 11:00am - 4:00pm

Palo Verde
RESTAURANT & LOUNGE

Display Dates: 6/26- 7/2/26

Weekly Drink Special
June 26 - July 2

*vodka, passion
fruit puree,
sprite, salted
rim*

*Playful Passion
Martini*



VIVA LOST WAGES!

Tribute and Classic Rock Cover Band
FEATURING

THE ELVIS EXPERIENCE!



**AT PALO VERDE
RESTAURANT & LOUNGE!**

JULY 1ST
FROM 6:00 PM TO 9:00 PM

**ADMISSION
IS FREE!**

*Seating is first-come,
first-served.

COME FOR THE KING, STAY FOR THE PARTY!



FRI, JULY 3 - TUE, JULY 7

PALO VERDE POOL
SUN, STARS & STRIPES
PLUNGE

Dress Code:

Wear Your
Favorite Red,
White & Blue Pool
Attire

Join us at the Palo Verde Pool
during regular open hours for a
special **patriotic takeover!**

Pick your favorite red, white
and blue pool attire, add your
celebration accessories, and
meet us at the pool

The Palo Verde Lounge will be
mixing our special 250th
celebration drinks all weekend
long

**NO GLASS
ALLOWED AT
POOL**

Palo Verde

RESTAURANT & LOUNGE

SATURDAY, JULY 4



The 1776 Continental Prime Rib Feast



Dine like a Founding Father.

**Enjoy a premium, slow-roasted Prime Rib
served with traditional tavern sides,
perfectly paired with our curated
250th Anniversary Drink Menu**

To top off this landmark culinary experience,
every Prime Rib Special includes our
exclusive **250th Celebration Dessert**—a
spectacular, patriotic sweet finale crafted just
for this historic milestone.

We encourage all
residents to wear their
finest patriotic attire,
summer whites, or
even a touch of
colonial flair for the
evening

Reservations Highly Encouraged

**250 YEARS OF FREEDOM.
ONE UNITED COMMUNITY.**

**Celebrating America's
Semiquincentennial at
Cottonwood Palo Verde**



**Starts at
\$25**

Palo Verde

RESTAURANT & LOUNGE

July 2026

Grab & Go
Same as Lounge Hours

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	2	3	4
		Lunch Special: Pizza Burger (\$13)	- Lunch Special: Pizza Burger (\$13) - Chef's Special: Steak Oscar (\$35) Viva Lost Wages: 6-9pm	- Lunch Special: Pizza Burger (\$13) Twilight Golf 4pm - Chef Special: Steak Oscar (\$35)	- Lunch Special: Pizza Burger (\$13) - Cocktail Corner Buffet 4-7pm: Baby Back Ribs - Soup: Clam Chowder	- Lunch Special: Pizza Burger (\$13) 250th Founding Fathers Prime Rib Dinner - BYO Pizza
5	6	7	8	9	10	11
All Day Happy Hour		Lunch Special: Chorizo Burger (\$13)	- Lunch Special: Chorizo Burger (\$13) - Chef Special: Chicken Cordon Bleu (\$25) Reign n Country: 6-9pm	- Lunch Special: Chorizo Burger (\$13) Twilight Golf 4pm - Chef's Special: Chicken Cordon Bleu (\$25)	- Lunch Special: Chorizo Burger (\$13) - Cocktail Corner Buffet 4-7pm: Fried Chicken - Soup: Clam Chowder	Prime Rib Special - BYO Pizza
12	13	14	15	16	17	18
All Day Happy Hour	Parking Lot Closed	Parking Lot Closed	- Chef Special: Half Jerk Chicken (\$25) Rhythm Edition: 6-9pm	Chef Special: Half Jerk Chicken (\$25)	- Cocktail Corner Buffet 4-7pm: Chef Carved Sirloin Steak - Soup: Clam Chowder	Brazilian Wine Dinner Reservations Only
19	20	21	22	23	24	25
All Day Happy Hour			- Chef Special: Half Roasted Duck (\$30) Splash Band: 6-9pm	Twilight Golf 4pm - Chef Special: Half Roasted Duck (\$30)	- Cocktail Corner Buffet 4-7pm: Lasagna - Soup: Clam Chowder	Prime Rib Special - BYO Pizza
26	27	28	29	30	31	
All Day Happy Hour			- Chef Special: Halibut (\$35) Rhonda Towns: 6-9pm	Pasta Station 4pm (\$20) Twilight Golf 4pm - Chef Special: Halibut (\$35)	- Cocktail Corner Buffet 4-7pm: Creole Chicken - Soup: Clam Chowder	



Taste of South America: Summer Wine Dinner



Escape to the vibrant flavors of South America with an exclusive, interactive dining experience! Join us at Palo Verde for a spectacular Brazilian Wine Dinner featuring four chef-manned stations

Smoked Salmon Bruschetta

House smoked salmon, pumpernickel, capers, and crème fraîche

Fio A Fio Vinho Verde

Green Goddess Grilled Chicken

Grilled chicken breast, green goddess dressing, heirloom tomato, and orzo pasta

Silk & Spice White Blend

Grilled Flat Iron Steak

Grilled flat iron steak, peaches, arugula, and gorgonzola cheese

Santa Julia Malbec Organic

Dark Chocolate and Cherry

Dark chocolate cake, tart cherry compote, and white chocolate ganache

Silk & Spice Red Blend

DATE & TIME

18 JULY

FROM 4 PM - 7 PM

LOCATION

PALO VERDE RESTAURANT

PER PERSON

\$65

FOR RESERVATIONS & INFORMATION

(480) 895-1981

Palo Verde

RESTAURANT & LOUNGE

APPETIZERS

Jewel Lettuce Shrimp Cocktail – \$15 GFO

Poached shrimp, lemon aioli, avocado, green olive, heirloom tomato, butter black pepper crouton, crisp lettuce cup

Chicken Wings – (6) \$13 (12) \$20

Celery Styx, carrot Styx, and a choice of BBQ, sweet chili, Buffalo or golden

Beef Sliders – \$12

2 all beef patties, special sauce, tomatoes, American cheese, pickles, toasted slider roll

Spicy Chicken Sliders – \$12

2 spicy chicken patties, Southwest slaw, pickles, toasted slider roll

Golden Tempura Shrimp – \$15

Glass noodle salad, sweet & spicy peanut sauce

Wisconsin Cheese Curd – \$13

White Cheddar Cheese Curds, house-made marinara and ranch

Cantina Potato Skins – \$14

Seasoned beef, Chihuahua cheese, pico de gallo, olives, lettuce, crema, southwest sauce

Quesadilla de Lujo – \$15

Melted Chihuahua cheese, caramelized onion, roasted red pepper, choice of seasoned ground beef or roasted chicken, crema, avocado salsa

Hand-Crushed Guacamole – \$13

Fresh avocado, lime, cilantro, tomato and jalapeno, served with warm, house-fried tortilla chips

SALADS

Dressing choice, ranch, oil and vinegar, 1000 island, Honey Mustard, Raspberry Vinaigrette, Bleu Cheese, Southwest, Balsamic Vinaigrette, French, Italian - Salads are served as full or half

Crispy Chicken Salad – \$17 | \$13

Crispy chicken breast, romaine, spring mix, egg, bacon, cheddar jack cheese, heirloom tomato, choice of dressing

Garden Cobb Salad – \$17 | \$13 GF

Roasted chicken breast, romaine, spring mix, avocado, heirloom tomato, bacon, black olives, egg, bleu cheese, choice of dressing

Chef Salad – \$17 | \$13 GF

Ham, turkey, romaine, spring mix, cheddar jack cheese, heirloom tomatoes, bacon, egg, cucumber, choice of dressing

Strawberry Salmon Salad – \$19 | \$15 GF

Grilled Salmon, spinach, strawberries, cucumbers, candied pecans, bleu cheese, choice of dressing

Fry Bread Taco Salad – \$15

Seasoned ground beef or roasted chicken breast, romaine, cheddar jack cheese, pico de gallo, black olives, purple onions, crema, and avocado salsa, served on fluffy fry bread

Heirloom Tomato & Burrata Salad – \$15 GFO

Marble King olive oil, fresh basil, pecan pesto, butter-black pepper croutons

Vegetarian  GF gluten free | GFO gluten free option with modifications

*Maricopa County Health Environmental Service Department warns that the consumption of raw or undercooked meats, chicken, seafood and eggs increase the risk of food borne illness. Not a gluten free kitchen

HANDHELDS

Palo Verde Burger* – \$16 GFO

½ pound premium black angus ground chuck, American cheese, lettuce, tomato, onion, pickle, burger sauce, toasted brioche bun

Prime Rib French Dip – \$16 GFO

Shaved prime rib, melted provolone, horseradish aioli, au ju, toasted Italian roll

Club – \$16 GFO

Turkey, ham, lettuce, tomato, Dijon aioli, avocado, bacon, provolone cheese, toasted wheat bread

Fried Shrimp Basket – \$20

10 Beer battered shrimp, coleslaw, house-made tartar sauce, cocktail sauce, French fries

Fish & Chips – \$20 (add an additional piece of cod - \$3)

Beer battered Atlantic cod, coleslaw, house-made tartar sauce, French fries

Hogfather Panini – \$16 GFO

Grilled herb marinated pork loin, bacon, Swiss and American cheese, lettuce, tomato, purple onion, pickle, BBQ aioli, toasted panini bread

Crispy Chicken Sandwich – \$16

Breaded chicken cutlet, served spicy or tame, lettuce, tomato, purple onion, pickle, Dijon aioli, toasted brioche bun

Reuben or Rachel - \$16 GFO

Corned beef or turkey, Swiss cheese, sauerkraut, thousand island dressing, toasted rye

CENTER OF THE PLATE

Wednesday - Saturday 4pm-8pm

Served with choice of soup or salad and two side dishes
(pastas are served without sides)

BUILD YOUR OWN ENTRÉE

Choose your protein and sauce

8oz Grilled Salmon \$25 | (10) Sautéed Shrimp \$22 | Liver with Bacon & Onions \$22 | Grilled Chicken Breast \$22
Beef Gravy | Garlic Butter | Boursin Cream Sauce | Beurre Blanc | Teriyaki Glaze

Choose two sides

Jasmine Rice | Mashed Potatoes | Vegetable of the Day | French Fries | Fresh Fruit | Baked Potato
Loaded Baked Potato +2 | Onion Rings +2 | Sweet Potato Fries +2

Filet Mignon* – \$40 GFO

7oz aged tenderloin steak, garlic butter, buttermilk fried onions

Grilled Ribeye* – \$35 GFO

12oz aged ribeye steak, garlic butter, buttermilk fried onions

Chopped Steak Stack* – \$24 GFO

8oz Chopped steak, mashed potatoes, beef gravy, sauteed onions, buttermilk fried onions, scallions, carrots, bell pepper, purple onion

Short Rib – \$26 GF

7oz slow braised short rib, red wine demi-glace, mashed potatoes, carrots, bell pepper, purple onion

Chicken Piccata – \$24

Pan seared chicken breast, lemon- white wine sauce, capers, spaghetti, garlic bread, fresh parsley

Shrimp De Jonghe – \$24

Ten shrimp, white wine, lemon, garlic butter crust

Canadian Walleye – \$25

Pan seared walleye, beurre blanc, sun-dried tomatoes, capers

Tuscan Tortellacci – \$26

Garlic butter shrimp, crispy pancetta, artichokes, sun dried tomatoes, capers, mushrooms, Boursin cream sauce, cheese tortellacci, garlic bread

Tortellacci Rustica del Mare – \$26

Italian sausage, shrimp, roasted red pepper, caramelized onion, marinara, parmesan, cheese tortellacci, garlic bread

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



GRAB & GO

While Supplies Last-Refreshed Daily



Palo Verde
Restaurant & Lounge

Salads

Caesar Salad - Roasted chicken breast, romaine lettuce, garlic croutons, shaved parmesan, house-made Caesar dressing **\$10**

Salad Duo - Chicken salad, crab salad, cucumber, spring mix **\$12**

California Crab Salad - Sushi rice, nori, avocado, cream cheese, cucumber, spring mix, crab salad, ponzu vinaigrette **\$12**



Sandwiches

Ham & Cheese Croissant - Ham, Swiss cheese, lettuce, tomato, onion, pickle, Dijon Aioli **\$10**

Chicken Salad Croissant - Roasted chicken breast, cranberry, pecan, spring mix **\$10**

Club Croissant - Turkey, ham, lettuce, tomato, bacon, provolone cheese, Dijon aioli **\$12**

Roast Beef & Cheddar - Roast Beef, cheddar cheese, lettuce, onion, pickle, schiacciata bread, Dijon Aioli **\$12**



Snacks & Sweets

Fruit Cup - **\$4**

Dill Pickle - **\$3**

Hummus & Pita Chips - **\$5**

Cookie - **\$2**

Lemon Bar - **\$3**

Brownie - **\$3**

Nueske's Summer
Sausage & Tillamook
Cheddar - **\$8**

Shrimp Cocktail - **\$10**

Deviled Eggs - **\$6**



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.

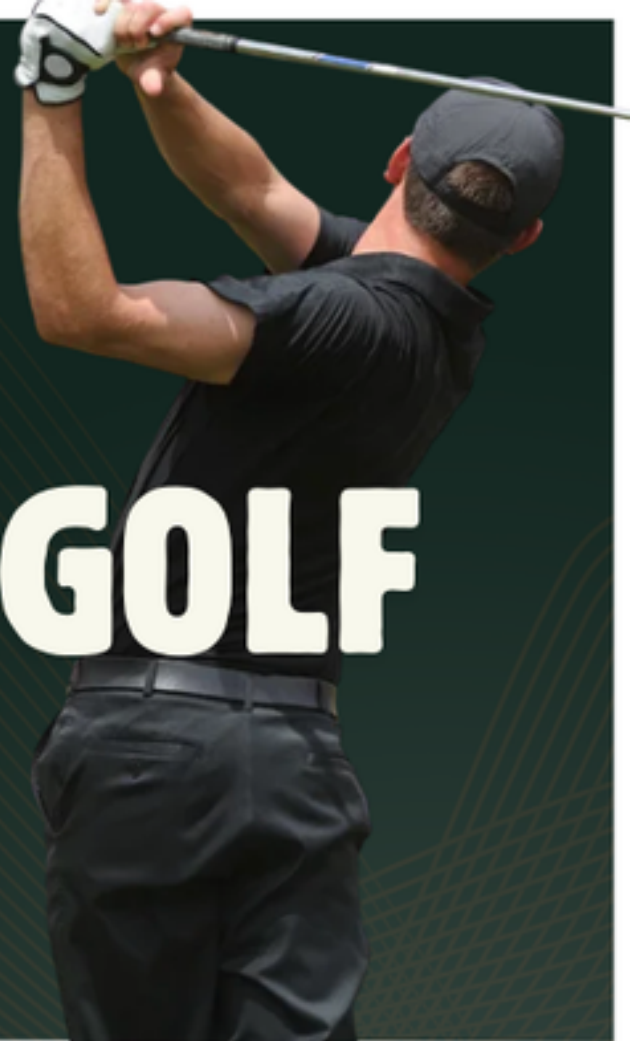
The experience doesn't end at the 9th green. After the round, participants gather at the clubhouse for a coordinated dinner, where the camaraderie continues over a delicious meal and drinks. Whether you are a seasoned golfer or just looking for a fun evening out with your partner, Twilight Golf offers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

COST

Annual Golfers: \$10 per person

Non-Annual: \$20 per person

EXCLUSIVE TWILIGHT MENU



TWILIGHT GOLF



Palo Verde Twilight

Pasta Action Station

Live action pasta station with salad and dessert \$20

Strawberry Salmon Salad GF

Salmon, strawberries, cucumbers, candied pecans, bleu cheese \$15/\$19

Crispy Chicken Salad

Crispy chicken breast, romaine, egg, bacon, cheese, tomato \$13/\$17

Prime Rib French Dip GFO

Shaved prime rib, provolone, horseradish aioli, toasted Italian roll \$16

Jewel Lettuce Shrimp Cocktail GFO

Poached shrimp, lemon aioli, avocado, green olive, tomato, butter-black pepper crouton, lettuce cup \$15

Palo Verde Burger GFO

½ pound black angus ground chuck, American cheese, lettuce, tomato, onion, pickle, burger sauce \$16

Golden Tempura Shrimp

Glass noodle salad, sweet & spicy peanut sauce \$15

Quesadilla de Lujo

Chihuahua cheese, caramelized onion, roasted bell pepper, seasoned ground beef or roasted chicken, crema, avocado salsa \$15

Chicken Wings

6 or 12 wings with your choice of dipping sauce \$13/\$20

Garden Cobb Salad GF

Roasted chicken, romaine, avocado, tomato, bacon, olives, egg, bleu cheese \$13/\$17

Fish & Chips

Beer battered Atlantic cod served with coleslaw, French fries & tartar sauce \$20

Fried Shrimp Basket

10 Beer battered shrimp, coleslaw, tartar sauce, cocktail sauce, French fries \$20

Chicken Tenders

Battered white meat chicken tenders served with French fries \$13

Soup du Jour

Cup or Bowl of Soup \$5/\$7

* Maricopa County Health Environmental Services Department warns consumption of raw under-cooked meats, chicken, seafood and eggs increases the risk of food borne illness.

*Can be cooked to order