

PALO VERDE RESTAURANT & LOUNGE

SPECIALS & ENTERTAINMENT

TUES 6/9	LOUNGE AND GRAB & GO 10AM - 7PM SERVING LUNCH AGAIN 11AM - 3PM
WED 6/10	LOUNGE AND GRAB & GO 10AM - 9PM SERVING LUNCH AGAIN 11AM - 4PM FULL MENU 4PM-8PM CHEF'S SPECIAL STEAK DIANE \$30 BACKDOOR FUNK 6PM-9PM
THUR 6/11	LOUNGE AND GRAB & GO 10AM - 9PM SERVING LUNCH AGAIN 11AM - 4PM FULL MENU 4PM-8PM PASTA STATION 4PM \$20 TWILIGHT GOLF & DINNER GOLF STARTS 4PM
FRI 6/12	LOUNGE AND GRAB & GO 10AM - 9PM SERVING LUNCH AGAIN 11AM - 4PM FULL MENU 4PM-8PM COCKTAIL CORNER BUFFET 4PM-7PM BROILED FLOUNDER & FISH FRY
SAT 6/13	LOUNGE AND GRAB & GO 10AM - 9PM SERVING LUNCH AGAIN 11AM - 4PM FULL MENU 4PM-8PM PRIME RIB BUFFET - RESERVATIONS PREFERRED BUILD YOUR OWN PIZZA
SUN 6/14	LOUNGE AND GRAB & GO 10AM - 7PM
MON 6/15	LOUNGE AND GRAB & GO 10AM - 7PM

For Dinner Reservations or
Curbside Pickup
Please Call (480) 895-1981

The Agave Trail: Tequila Pairing Culinary Journey

The Green Pastures

- Nopales Salad: Pomegranate, Manchego, pickled nopales, mixed greens and blueberry with a lime and espelette vinaigrette
- Traditional Lime Margarita crafted with Tequila Blanco

The Smoke & Highlands

- Smoked Baby Back Ribs: Tamarind and Mezcal BBQ, mango red cabbage slaw
- Oaxaca Old Fashioned

The Barrel Room

- Braised Short Rib: Vanilla and dark cherry glaze, roasted garlic mashed potatoes and esquites
- Reposado Paloma

The Golden Hour

- Apple and Anejo Tart
- Sour Apple Margarita

When

June 20
4:00 - 7:00 pm

Cost

\$60 per person

Reservation Only

Limit of 200 guests
Please Call for Reservations
480-895-1981

Reserve your spots for the upcoming Tequila Pairing Dinner today! Spots are filling up fast, don't miss out!

HAPPY HOUR

MON – SAT | 1-4PM
SUNDAY | ALL DAY

Last Call

Sun – Tue | 6:45pm
Wed – Sat | 8:45pm

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.

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

CALL LYNDY TODAY TO
SCHEDULE YOUR
CONSULTATION & START
PLANNING YOUR NEXT EVENT

480-256-1665
lschug@sunlakes2.com

Book
your next
event at
Palo
Verde
with
Lynda,
but don't
wait the
calendar
fills up
fast!

Your Sneak Peek at How the Meomi Plated Wine Dinner Went...



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

PALO VERDE

RESTAURANT & LOUNGE

Weekly Drink Special | June 5 - June 11

Sip. Savor. Enjoy - This Week's Drink at Palo Verde



COCONUT MOJITO

**RUM | COCONUT PUREE | MOJITO MIX
LIME JUICE | FRESH MINT**

PALO VERDE

Restaurant & Lounge

LIVE
MUSIC

WEDNESDAY

June 10

6-9pm

BACKDOOR FUNK

[Watch on YouTube](#)





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



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.

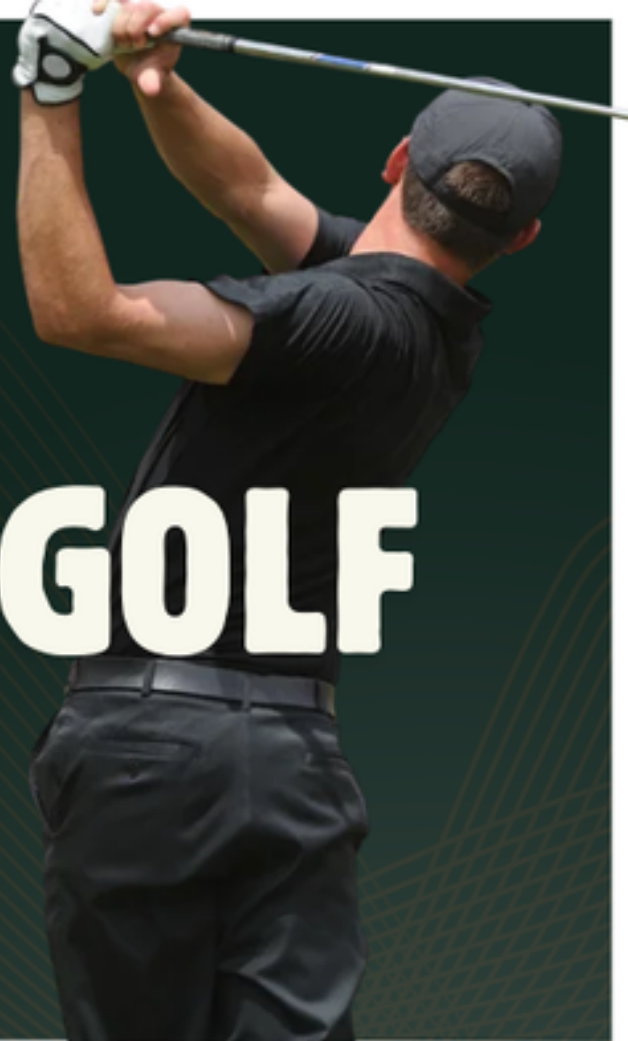
The experience doesn't end at the 9th green. After the round, participants gather at the clubhouse for a coordinated dinner, where the camaraderie continues over a delicious meal and drinks. Whether you are a seasoned golfer or just looking for a fun evening out with your partner, Twilight Golf offers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

The Agave Trail: A Chef-Station Tequila Pairing Experience

At Palo Verde Restaurant & Lounge



“

An extraordinary dining experience from start to finish. The attention to detail, impeccable service, and exquisite flavors make this a must-visit destination.



Discover the ultimate fusion of smoke, spice, and spirit with The Agave Trail, an immersive culinary showcase featuring four chef-manned stations pairing artisan tequilas with a masterfully curated summer menu

When

June 20
4:00 - 7:00 pm

Cost

\$60 per person

Reservation Only

Limit of 200 guests
Call for Reservations
480-895-1981

Your Itinerary Along the Trail

The Green Pastures

- **Nopales Salad:** Pomegranate, Manchego, pickled nopales, mixed greens and blueberry with a lime and espelette vinaigrette
- **Traditional Lime Margarita** crafted with Tequila Blanco

The Smoke & Highlands

- **Smoked Baby Back Ribs:** Tamarind and Mezcal BBQ, mango red cabbage slaw
- **Oaxaca Old Fashioned**

The Barrel Room

- **Braised Short Rib:** Vanilla and dark cherry glaze, roasted garlic mashed potatoes and esquites
- **Reposado Paloma**

The Golden Hour

- **Apple and Anejo Tart**
- **Sour Apple Margarita**

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	5	6
			- Chef's Special: Cordon Bleu \$25 The Vintage Band: 6-9pm	Pasta Station 4pm \$20 Twilight Golf 4pm	Cocktail Corner Buffet 4-7pm: <u>Pot Roast</u> - Soup: Clam Chowder	<u>Plated Meomi Wine Dinner 5:00pm - SOLD OUT</u> John Demand: 5-8pm
7	8	9	10	11	12	13
All Day Happy Hour			- Chef Special: Steak Diane \$30 Backdoor Funk: 6-9pm	Pasta Station 4pm \$20 Twilight Golf 4pm	Cocktail Corner Buffet 4-7pm: <u>Broiled Flounder</u> - Soup: Clam Chowder	NEW Prime Rib Special BYO Pizza
14	15	16	17	18	19	20
All Day Happy Hour			- Chef Special: Pork Osso Buco \$30 Shaky Ground Band: 6-9pm	Pasta Station 4pm \$20 Twilight Golf 4pm	Cocktail Corner Buffet 4-7pm: <u>Chicken Parmesan</u> - Soup: Clam Chowder	<u>Tequila Dinner 5:00pm Reservations Only - 200 max</u>
21	22	23	24	25	26	27
All Day Happy Hour			- Chef Special: Lobster Tails \$45 Splash Band: 6-9pm	Pasta Station 4pm \$20 Twilight Golf 4pm	Cocktail Corner Buffet 4-7pm: <u>Corned Beef</u> - Soup: Clam Chowder	NEW Prime Rib Special BYO Pizza
28	29	30		Grab & Go Same a Lounge Hours Updated: 06.08.26		
All Day Happy Hour						

GRAB & GO

Fresh. Fast. Ready When You Are.



Whether you are heading to the next hole, running to a meeting, or just looking for a quick and hassle-free lunch to take home, our new Grab & Go station has you covered

What It Is

Located right inside the Palo Verde Lounge, the Grab & Go is a curated selection of fresh, delicious meals and snacks prepared daily by our PV culinary team. It is specifically designed for residents who need a quick, premium bite to eat without the wait of a traditional sit-down meal

Hours: Available every day of the week from 10AM – 9PM

How It Works (Easy as 1-2-3!)

Browse: Walk into the Palo Verde Lounge and check out the Grab & Go Refrigerator for fresh, daily entrees and sides. Don't forget to look at the table right next to the fridge for a variety of additional snacks!

Grab: Pick out exactly what you want

Pay: Take your items to the bartender at the lounge bar, and they will ring you up in a flash

The Benefits: Why We Think You'll Love it

Zero Wait Time: No waiting for a table, a server, or a kitchen ticket. You are in, out, and on your way in minutes

Made Fresh Daily: These aren't pre-packaged vending items—every meal is crafted fresh right here in the Palo Verde kitchen

Ultimate Convenience: Perfect for the active lifestyle. Grab a bite on your way to the golf course, pack a quick lunch, take a meal home after a busy day, or bring something to share at a friend's house

Flexible Dining: Enjoy it immediately at a table in the lounge, or pack it up to go. The choice is entirely yours!

Next time you're near the lounge, stop by and see what's fresh today!

While Supplies Last—Refreshed Daily

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 Restaurant & Lounge

Summer Hours

Restaurant

Closed: Sunday, Monday & Tuesday

Open: Wednesday - Saturday

Dinner Service Only (3 - 8 PM)

Lounge

10 AM - 9 PM Daily (last call 9PM)

Grab and Go Concept

10AM - 9PM Daily

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

Dress Code – Member Quick Guide



To maintain a comfortable, respectful, and enjoyable environment for all members and guests, we ask that the following guidelines be observed in all Clubhouse facilities, restaurants, and golf areas.

General Guidelines

- Golf and appropriate athletic attire are welcome throughout the facilities
- Proper footwear is always required
- Denim is permitted if neat and not torn, frayed, faded, or cut off
- Hooded sweatshirts are permitted in bar and patio areas only
- Swimwear is restricted to pool areas and must be properly covered when entering other facilities
- Management reserves the right to interpret and enforce dress standards as needed, which may include special events.

Restaurants, Lounges & Patios

Hats:

- Ball/Golf Caps, Visors MUST be removed while in the Palo Verde Dining Room, or on the Palo Verde Dance Floor
- All Hats are permitted in the Palo Verde Lounge/Patio and Cottonwood Bar & Restaurant

Men

- Collared shirts, golf-style shirts, or appropriate untucked golf shirts
- Sweaters, golf/tennis shorts, or slacks
- Neat T-shirts permitted in the Palo Verde Lounge/Patio and all Cottonwood dining areas (no offensive language or graphics)
- T-shirts are NOT permitted in the Palo Verde Dining Room, or on Palo Verde Dance Floor

Women

- Athletic tops, including racerback styles, are permitted in the Palo Verde Lounge/Patio and all Cottonwood Bar & Restaurant
- Tops must be designed for athletic activity and provide appropriate coverage
- Slacks, golf/tennis shorts, skirts, dresses, and golf leggings are permitted in all areas

Not Permitted

- Tank tops (non-athletic), halter tops, sweatpants, gym shorts
- Cut-offs, torn, or excessively worn clothing
- Clothing that is excessively revealing or contains inappropriate language/graphics

Golf Course

- Standard golf attire is expected, including:
 - Golf shirts or appropriate athletic tops
 - Slacks, shorts, or skirts designed for golf
 - Golf or approved athletic footwear
- Neat denim is permitted (no tears, fraying, or cut-offs)

Children

- Age-appropriate attire is welcome
- Swimwear and tank tops are not permitted in restaurants or Clubhouse areas

Thank You for helping us maintain the standards and welcoming atmosphere of Cottonwood & Palo Verde. Your cooperation ensures an enjoyable experience for all members and guests.

BANQUET & CATERING SERVICES

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