

Est. 1955



First and foremost, we thank you for coming out and giving the Reata Pass family a chance to take care of you!

Cavalliere's REATA PASS

THE LEGEND OF REATA PASS

Reata Pass is not only the name of our family-run establishment, it is also the historic name for this area. Early Arizona residents who lived in these parts were known for their skill in making reatas. Spanish vaqueros would make and sell their own reatas which were used for roping cattle and horses. This western cowboy essential was often braided from just one piece of rawhide. We still have a vintage example or two right here in our bar.

Reata Pass was home to a stage stop for the Great Overland Mail coach in the late 1800s. Carrying mail, freight and passengers, the trip from Phoenix to Fort McDowell, about 8 miles east of here, was not an easy one. An elevation change of around 2000 feet (you're at 2,880 elevation here!) exhausted horses and people alike. While the horses were rested, fed and watered, passengers and coachmen could seek shelter from the heat of a summer day or the chill of a winter night in what was most likely a simple adobe building.

In the 1950s Scottsdale blacksmith George "Doc" Cavalliere purchased acres of land in the high desert, including a building on this current site. He and his wife Marge envisioned a rustic steakhouse and bar and with hard work and pioneer family grit, they made Reata Pass a reality that continues today. We are proud to be part of this special area and, also, that we have held strong to the traditions Doc and Marge established so long ago.

Now in our 55th year of operation, Reata Pass has been family-owned and operated by Doc and Marge, their daughter Crissie and her husband, Rodney and now by Crissie's 3 boys, Justin, Josh and Jake; her brother George, his wife, Elizabeth and all their kids. This is truly a family business. Through three generations of Cavallieres, Reata Pass is still here to provide you with a chance to rest your bones, feed and water yourself and your friends, and take a little break from the daily grind of life.

Thanks for stopping by!

And while you're in the area, check out our other establishment, Greasewood Flat. Housed in a 120-year-old bunk house, Greasewood, opened in 1975, has a unique outdoor patio, live music, live donkeys, horseshoes and some really tasty grub as well. Tell 'em Reata Pass sent you down!



Dinner Menu

Appetizers

Reata Buffalo Wing 8 wings w/dressing	8.50
Chicken Strips	6.50
Onion Rings	6.75
Jalapeno Poppers	7.75
Steak Fries	2.75
Reata Chili	5.75
The Full Wagon 4 wings, 2 strips, 6 onion rings, 4 jalapeno poppers and steak fries	15.75

All served with Ranch dressing

From the Garden

Grilled Sirloin Salad Tasty sirloin served on lettuce with red onions and your choice of dressing	12.75
Grilled Chicken Salad Classic Caesar piled high with grilled chicken	8.75
Caesar Salad	5.75
House Salad <i>Ranch, House, Blue Cheese, Thousand Island, Oil & Vinegar, Balsamic Vinaigrette</i>	5.25

*Grilled Southwest Salads served in a corn
tortilla bowl with southwest fix'ns*

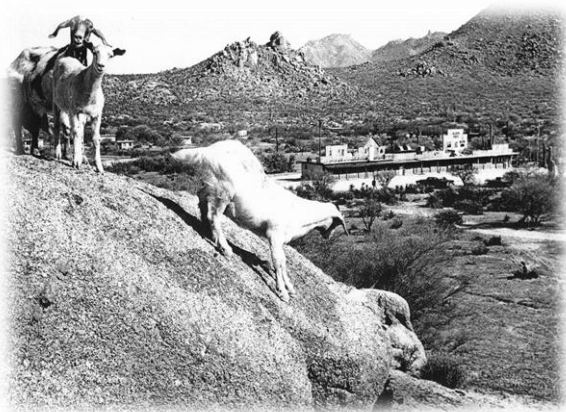
Grilled Southwest Sirloin Salad	12.75
Grilled Southwest Chicken Salad	10.75

“Li'l Buckaroos” Menu

Chicken Strips	5.50
Corn Doggies	5.50
Buckaroo Burger	5.00
Buckaroo Cheeseburger	5.50

Mac & Cheese	4.50
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All include fries and a side of Ranch dressing



*Reata Pass was a long way out
in the desert back in 1956.*

18% Gratuity added to parties of 8 or more.

*Health Code Disclaimer: All meats are cooked to order. The consumption of raw or undercooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

**Entrees include: dinner salad, beans or creamed corn,
and one of the following sides:
Baked Potato, Garlic Mashed Potatoes, Reata Chips, Spanish Rice**

Entrees*

"Mesquite Grilled"

Sirloin Steak 10 oz. 14.75
Should fill anyone

Ribeye (bone-in) 10 oz. 23.75
Is your mouth waterin' yet?

New York Strip 10 oz. 18.75
Incredible flavor

T-Bone Steak 16 oz. 20.75
A local favorite since 1955

T-Bone Steak 32 oz. 32.75
How hungry are you?

Grilled ½ Chicken 15.75
Mesquite makes it great!

Half-rack BBQ Ribs 15.75
You will want more!

Full rack BBQ Ribs 23.75
You'll still want more!

Add'l Reata Sides

Cowboy Beans 1.25
Creamed Corn 1.25
Baked Potato 2.75
Steak Fries 2.75
Reata Chips 3.25
Side Salad 2.50

Angus Burgers*

Includes Steak Fries or Reata Chips

½lb. Hamburger 9.25

½ lb. Cheeseburger 9.75
(Swiss or Cheddar)

Toppings

*Add any of the following
for just 1.00 more*

Bacon, Green Chili, Mushrooms, Grilled Onions

Pulled Pork & Reata Chips 9.75
Our very own free range pork

Fish and Reata Chips 9.75
*A house favorite,
beer batter dipped cod*

Taste of the Southwest

Includes Spanish Rice, Lettuce, Tomato

Tacos (3) 6.25
Choice of Pork, Beef or Chicken

Le Cuisine Tamales (2) 6.50
Choice of Pork, Beef or Chicken

Le Cuisine Enchiladas (2) 6.75
Choice of Red or Green Sauce



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Wet Your Whistle

"Bottomless Drinks" 2.50

Lemonade, Iced Tea, Pepsi,
Diet Pepsi, Mt. Dew, Sierra
Mist, Coffee, Hot Tea



*Our grill was a little smaller
back then but the steaks were
just as big and tasty!*

Desserts

Apple Pie	3.75
Cheese Cake	3.75
Vanilla Ice Cream	2.25



Wine

Chardonnay	Glass	Bottle
Coppola	6.00	19.00
Sycamore Lane	4.50	15.00

Pinot Noir	Glass	Bottle
Coppola	9.00	28.00
Sycamore Lane	4.50	15.00

Cabernet	Glass	Bottle
Coppola	6.00	19.00
Sycamore Lane	4.50	15.00

Merlot		
Coppola	6.00	19.00
Sycamore Lane	4.50	15.00



Cold Bottled Beer

Bud	Michelob Ultra
Bud Light	Heineken
Coors	O'Douls
Coors Light	Pacifico
MGD	Corona
Miller Lite	Corona Light
Rolling Rock	Fat Tire

Cold Draft Beer

Bud	Sleepy Dog-
Bud Light	Milk Stout
Coors	Stella Artois
Coors Light	Seasonal Choice

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