

BRUNCH



BREAKFAST 6:30am–10:30am
LUNCH 11am–3pm
HAPPY HOUR 3pm–7pm
DINNER Sun–Thur 5pm–9pm
Fri–Sat 5pm–10pm

EARLY START

ALL SELECTIONS \$10

Match Breakfast*

two eggs any style / applewood smoked bacon /
crispy potatoes

Huevos Rancheros*

any style eggs / cheese quesadilla / rancho beans /
pico de gallo

Southwestern Breakfast Burrito

green chili sauce / chorizo / jack cheese /
pico de gallo / avocado

Breakfast Sandwich*

butter basted egg / crispy pork belly /
white cheddar / oven-dried tomato smoked

Salmon Avocado Toast* (+\$2)

country bread / poached eggs / avocado mash /
tomato salad

Gordita a la Mexicana

chorizo / jalapeno scrambled eggs / pico de gallo

Cinnamon-Pecan French Toast

brandy caramel / cherries / mascarpone

Blueberry-Lemon Pancakes

prickly pear butter / fresh blueberries /
pure maple syrup

Red Chili Chilaquiles With Eggs*

corn tortilla crisps / red chili sauce / corn salsa

Arizona Omelet*

chiles toreados / chorizo sausage / cotija

ADDITIONS \$2

applewood smoked bacon / roasted apple and
chicken sausage / breakfast potatoes

BRUNCH

Asian Duck Salad 14

napa cabbage / mango / green papaya / sesame-ginger dressing

Tuscan Kale Salad 12

sprouted quinoa / persimmons / spiced eggplant / apricot dressing / candied pecans

Turkey "Cobb" Salad 12

bacon / hard boiled eggs / blue cheese / avocado / tomato / caesar dressing

Moroccan Spiced Chicken Bowl 13

toasted bulgur wheat / butternut squash / pistachio / dried fruits / passion fruit vinaigrette

Grilled Steak Salad* 16

romaine / tomatoes / fried shallots / blue cheese crumbles / ranch dressing

Margherita Flatbread 12

san marzano tomato sauce / fresh mozzarella / torn basil

Wild Mushroom Flatbread 14

arugula / parmigiano / white truffle mascarpone

Wood-Fired Burger* 14

bacon / white cheddar / wood roasted onions /
lettuce / tomato / pickle / match sauce / challah bun

Wood-Grilled Vegetable Wrap 12

fire-roasted vegetables / basil hummus spread / pita-flatbread

Grilled Salmon Blt* 14

applewood smoked bacon / avocado / basil aioli / toasted challah bun



VEGETARIAN



GLUTEN FREE

*Items are cooked to order and may be served with raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

REV 10.24.17

BEVERAGES



BREAKFAST	6:30am–10:30am
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HAND CRAFTED COCKTAILS

Aviation 12

malfy gin / violette liquor / luxardo maraschino / amarena cherry juice / lemon

Gin & Juice Re:imagined 12

ophir moroccan spiced gin / peychauds aperitivo / pineapple / grapefruit / lime / soda water / absinthe mist

Pearfect Margarita 12

blanco tequila / triple sec / agave / pear puree / lime

100 Proof Sour 12

rittenhouse rye / mellow corn whiskey / demerara / bitters / egg white / lemon

Pina Mule 12

russian standard vodka / pineapple juice / ginger

Barrel Aged Old Fashion 15

house blend of whiskey / demerara / bitters

Rose Sangria 10

house rose / peychaud aperitivo / elderflower / peach liquor / brandy

Premium Vodka Up

Russian Standard Imperial	15
Absolute Elyx	17
Jewel of Russia Ultra	19
Stoli Elit	21

BEER ON TAP \$6

Mandarin Wheat Uncle Bears, Phoenix • **Koffee Kolsch** Huss Brewing, Tempe

Sunbru Four Peaks Brewery, Tempe • **German Brown Ale** Ohso, Phoenix

Seaquench Sour Dogfish Head, Delaware • **Stronghold Session** Dragoon, Tucson

Raj IPA Four Peaks Brewery, Tempe

Bottle & Can Beer \$5

miller lite • stella artois • modela especial • dogfish head 60 minute ipa
myrcenary double ipa • anderson valley amber ale

WINES

house red and white blends by provisioner \$7 by the glass

WHITE

Sparkling

	<u>G</u>	<u>B</u>
Billicart Salmon Brut, Mareuil-Les Riems, France	-	88
Taittenger Le Francaise Brut, Champagne, France	15	56

Sauvignon Blanc

Frogs Leap, Rutherford, California	13	46
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Rose

Provisioner, Camp Verde, Arizona	10	38
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Pinot Grigio

Stella di Anselmi, Friuli-Venezia Giulia, Italy	10	38
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Chablis

Louis Michel, Cote du Beaune, France	-	54
Louis Michel, Cote du Beaune, France (375ml)	-	29

Chardonnay

Pillsbury, Wilcox, Arizona	10	38
Kistler, Sonoma Coast, California	-	88
Rombauer, Carneros, California	14	58

RED

Pinot Noir

Twomey Cellars by Silver Oak,		99
MacMurray, Central Coast, California	12	48

Malbec

MDZ, Mendoza, Argentina	10	38
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Cabernet Sauvignon

Ladera, Napa Valley, California	-	70
Adaption, Napa Valley, California	-	99
Heitz Cellars Trailside Vineyard, Napa Valley, CA	-	143
Slingshot, Napa Valley, California	13	56
Chateau St. Michelle "Indian Wells", Washington	11	42

Zinfandel

Sand Reckoner Z, Cochise County, Arizona	12	48
Martinelli, Sonoma, California		96

Barolo

Stefano Farina, Piedmont, Italy	-	82
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Red Blend

Madness and Cures, Alexander Valley, California	12	46
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Liquid Dessert

Chateau Roumier Lacoste Sauternes	10	48
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