

LUNCH



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

APPETIZERS

Chickpea Hummus

roasted vegetables / organic whole grain bread 7

Garden Vegetable & White Bean Soup

pancetta / toasted spelt / parmigiano / breadcrumbs 7

Spanish Meatballs

spicy tomato sauce / manchego cheese /
garlic flatbread 8

Wood-Fired Vegetable Skewers

prosciutto wrapped mozzarella / pesto 7

Spicy Roasted Eggplant Dip

marinated artichokes / sesame-garlic flatbread 8

Crispy Chicken Wings

apricot spice glaze / tzatziki sauce /
garden vegetables 8

Duck Spring Rolls

butternut squash / raisin-pine nut sauce /
pear-watercress salad 10

Ahi Tuna Toast*

"crudo" style tuna / avocado spread /
apple-radish salad 12

FLATBREADS & PASTA

Grilled Chicken Flatbread

greek salad / spicy citrus dressing / basil & mint 13

Margherita Flatbread

san marzano tomato sauce / fresh mozzarella /
torn basil 12

Wild Mushroom Flatbread

arugula / parmigiano / white truffle mascarpone 14

Potato Gnocchi

tomato sauce / pesto / parmigiano-butter 15

SALADS

Asian Duck Salad

napa cabbage / mango / green papaya /
sesame-ginger dressing 14

Tuscan Kale Salad

sprouted quinoa / persimmons / candied pecans /
spiced eggplant / apricot dressing 12

Turkey "Cobb" Salad

bacon / hard boiled eggs / blue cheese /
avocado / tomato / caesar dressing 12

Moroccan Spiced Chicken Bowl

toasted bulgur wheat / butternut squash /
pistachio / dried fruits / passion fruit vinaigrette 13

Arugula & Endive Salad

crisp apple & treviso / candied walnuts /
goat cheese-parmigiano crisp 9

Grilled Steak Salad*

romaine / tomatoes / fried shallots /
blue cheese crumbles / ranch dressing 16

SANDWICHES

Served with a choice of petite greens or house fries

Wood-Fired Burger*

bacon / white cheddar / wood roasted onions /
lettuce / tomato / pickle / match sauce /
challah bun 14

Wood-Grilled Vegetable Wrap

fire-roasted vegetables / basil hummus spread /
pita-flatbread 12

Short Rib Sliders

red wine braised beef / horseradish cream /
pretzle roll 12

Crispy Pork Belly Sandwich

pear-bacon mostarda / tuscan kale slaw /
toasted challah bun 12

Grilled Salmon Blt*

applewood smoked bacon / avocado / basil aioli /
toasted challah bun 14

BEVERAGES



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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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