

BREAKFAST



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

BAKERIES

ALL SELECTIONS \$4.50 

- Orange-Cranberry Muffin
- Apricot-Ginger Muffin
- Cinnamon-Cherry Roll
- Croissant
- Chocolate Croissant

BREAKFAST

ALL SELECTIONS \$10

Match Breakfast*

two eggs any style / applewood smoked bacon / crispy potatoes

Huevos Rancheros*

any style eggs / cheese tostada / 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 / pure maple syrup

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

Greek Yogurt And Prickly Pear Parfait

house made granola / seasonal berries / toasted nuts & seeds

ADDITIONS \$2

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



*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 10.25.17

BEVERAGES



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HAND CRAFTED COCKTAILS

Aviation 12

malfy gin / violette liquor / luxardo maraschino /
 amerena 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
 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

	<u>G</u>	<u>B</u>
Twomey Cellars by Silver Oak, 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
Chivalry, Napa Valley, California	15	54
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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