

## 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 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

### 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

## 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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