

DINNER



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

SALADS

Tuscan Kale Salad

sprouted quinoa / persimmons / spiced eggplant / candied pecans / 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

ENTRÉES

Oven-Roasted Crispy Skin Salmon*

caramelized fennel / clementines / citrus-red wine sauce 24

Potato Gnocchi

tomato sauce / pesto / parmigiano-butter 15

Crispy Pork Belly

sweet & sour butternut squash / apple mustard / panchetta and endives 22

Oven-Roasted Sea Bass*

artichokes / caramelized carrots / citrus-parsley sauce 25

Garlic Shrimp & Spinach Agnolotti*

asparagus / meyer lemon / oven-dried tomatoes 24

Hearth-Baked Adobo Chicken

white beans / chorizo / tuscan kale / fresno chilies 18

Braised Short Rib

potato gnocchi / valdeon cheese / toasted almonds / red wine sauce 24

Wood-Grilled Rib Eye Steak*

horseradish whipped potatoes / oven-roasted vegetables / chimichurri sauce 32

Parmigiano Risotto

wild mushrooms / fall vegetables / mascarpone 15

Wood-Fired Burger*

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



*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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