

## 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 /  
 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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