

BRUNCH



BREAKFAST 6:30am–10:30am
LUNCH 11am–3pm
HAPPY HOUR 3pm–6pm
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



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BEVERAGES

MATCH COCKTAILS

Pepino y Peño 13

A southwestern inspired "margarita" with Tanteo jalapeno tequila, Prairie cucumber vodka, Triple Sec, Aperol, cucumber juice, lime juice, agave

Amaro Sour 13

An Italian "bitter" cocktail with Zucca rhubarb amaro, Bernheim 7yr wheat whiskey, lemon Juice, orgeat, grapefruit bitters

Sip Berry Sloe 13

A juniper lovers offering you'll want to sip slow with Sipsmith V.J.O.P gin, Sipsmith sloe gin, Peychaudsbiters, Absinthe rinse

The Parlay 13

A bright and layered "Tiki" inspired cocktail using, Malahat Spiced rum Barbancourt 15 rum, Cruzan white rum, Amaro Montenegro, passion fruit, coconut, lime juice, bitters

CLASSICS

Daiquiri 12

The super simple run cocktail that is perfectly balanced with Cruzan rum, lime, sugar

Vesper RE:imagined 13

A twist on the classic 007 cocktail with The Botanist, Kettle One, Chartreuse Yellow, bitters

Vieux Carre 12

A complex cocktail that is equal parts old New Orleans and bourbon magic with Rittenhouse rye, Hennessy cognac, sweet vermouth, Bénédictine, bitters

DeGroffs Cosmo 12

The iconic pink cocktail with Sobieski Citron, Triple Sec, cranberry juice, lime juice

BARREL AGED DRINKS

Old Fashioned 16

Our signature drink is aged 21 days, it includes 10 different Whisk(e)y 's, a house made demerara syrup infused with star anise & clove, and 2 different bitters

Amari Manhattan 16

Close to the "Black Manhattan" which subs amaro for vermouth, we decided to do equal parts of both, using a blend of rye whiskeys, blend of amari (amaro plural), and 2 different aromatic bitters

BEER ON TAP \$8

Kolsch Wren House Brewing Co., Phoenix, AZ

Pilsner Bud Light, Anheuser Busch, St. Louis, MO (\$6)

IPA Camelback, Phoenix Ale Brewery, Phoenix, AZ

IPA Raj, Four Peaks Brewery, Tempe, AZ

Nut Brown Ale Oak Creek Brewing Co., Sedona, AZ

Milk Stout Huss Brewing, Tempe, AZ

Stronghold Session Dragoon Brewing Co., Tucson, AZ

ROTATING SELECTION (\$10)

BOTTLES \$6

Miller Lite • Stella Artois • Modelo Especial

Dogfish Head 60 Minute IPA • Odell IPA

Anderson Valley Amber Ale

Sierra Nevada Otra-Vez (Gose)

Blue Moon

St. Bernardus Tripel (\$10)

RED WINES

Pinot Nior

Smith & Perry, Willamette Valley, Oregon, 2015	12	44
Jax Vineyards Y3, Russian River Valley, CA, 2015	15	56
Walt Blue Jay, Anderson Valley, CA, 2015	-	64
Dutton & Goldfield, Russian River Valley, CA, 2015	-	76
Patz n Hall, Sonoma Coast, CA, 2015'	-	88
Domain Justin Girardin, Cote-d'or, Burgundy, FR, 2016	-	52
Joseph Droughin, Gevery-Chambertin, Cote de Nuits, Burgundy, FR, 2014	-	150

Barbera

Michele Chiarlo, D'Asti, Piedmont, IT, 2014	10	36
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Malbec

Finca el Origen, Mendoza, Argentina, 2016	10	36
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Cabernet Franc

El Enemigo, Mendoza, Argentina, 2011	-	64
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Cabernet Sauvignon

Chateau St. Michelle "Indian Wells," Columbia Valley, WA, 2014	12	46
Oberon, Napa Valley, CA, 2015'	-	58
Buehler, Napa Valley, CA, 2014'	16	60
Obsidian, Mayacamas Mountains, Lake County, CA, 2014	-	72
Roundpond "Kith & Kin," Rutherford, Napa Valley, CA, 2015	-	94
Robert Craig Affinity, Napa Valley, CA, 2013	-	104
Staggs Leap "Artemis," Napa Valley, CA, 2015	-	120
Chateau Mongravey Cru Bourgeois, Margaux, Bordeaux, FR, 2014	-	120
Movia, Primorska, Slovenia, 2011	-	130
Quintessa, Rutherford, Napa, CA, 2014	-	350
Heitz Cellars, "Martha's Vineyard," Oakville, Napa Valley, CA, 2009	-	420

Zinfandel

Sivas-Sonoma, Sonoma County, CA, 2014	-	40
Ravenswood, "Teldeschi," Dry Creek Valley, CA, 2012	-	76

Petit Sirah

Caymus-Suisun, "Grand Durif", Suisun Valley, CA, 2015	-	60
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Barolo

Fontanafredda, DOCG, Piedmont, IT, 2013	-	96
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Blends

Delas, Cotes du Ventoux, Rhone Valley, FR		40
Chateau La Nerthe "Les Cassagnes," Cotes de Rhone, FR, 2014	14	52
Chateau Loudenne, Medoc, Bordeaux, FR, 2011		60
M. Chapoutier, Chateaneuf-du-Pape, "La Bernardine", Rhone, FR, 2015		130
Tenuta San Guido Guiddalberto, Tuscany, IT, 2015	-	120
Antinori, Bolgheri "Guado al Tasso," Tuscany, IT, 2013	-	200
La Montesa, Rioja, Spain, 2014	12	44
Bodegas Ramon Bilbao, Reserva, Rioja, Spain, 2011		70
Madness & Cures, Alexander Valley, CA, 2014	13	48

WHITE WINES

Bubbles

Prosecco-Villa Sandi, Treviso, IT	9	32
Sparkling Rosé-Vueve Devinne, FR	9	32
Cremant, Gerard Bertrand, Limoux, FR	-	36
Champagne, Piper, Charles-Hiedsieck, Riems, FR	-	80
Champagne, Dom Perignon, Champagne, FR, 2006	-	325

Rosé

Provisioner Rosé, Wilcox, AZ	8	28
Van Duzer, (Pinot Noir Rosé) Willamette Valley, OR, 2016	12	44

Sauvignon Blanc

Outlot, Sonoma County, CA, 2016	12	44
Frogs Leap, Rutherford, Napa Valley, CA, 2016	-	54
Roger Neveu, Sancerre, Liore, FR, 2016	-	60

Pinot Grigio

Dipinti, Trentino-Alto Adige, IT, 2016	10	36
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Riesling

Dr. Loosen, Mosel, Germany, 2016	11	40
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Chardonnay

Simple life, CA, 2016	10	36
ZD, Carneros, CA, 2015	16	60
Truchard, Carneros, CA, 2015	-	68
Rombauer, Carneros, CA, 2016	-	90
Shafer Red Shoulder Ranch, Carneros, CA, 2015	-	122
William Fevre, Champs Royaux Chablis, Burgundy, FR, 2016	-	76
Ladoucette, Pouilly-Fume, Loire Valley, FR, 2015	-	80

Blends

Perrin, Cotes du Rhone Blanc Reserve, Rhone, FR	11	40
Provisioner White, Wilcox, AZ	8	28
Pine Ridge Vineyards, Chenin Blanc/Viognier, Clarksburg, Napa Valley, CA 2015	12	44