

DINNER



BREAKFAST 6:30am–10:30am
LUNCH 11am–3pm
HAPPY HOUR 3pm–6pm
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 2.2.18



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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