



HAPPY HOUR	3pm–7:30pm
BREAKFAST	6:30am–10:30am
LUNCH	11am–3pm
DINNER	Sun–Thur 5pm–9pm Fri–Sat 5pm–10pm

HAPPY HOUR SPECIALS

COCKTAILS \$7

Daiquiri

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

DeGroffs Cosmo

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

Moscow Mule

Vodka, ginger beer, lime juice

WINES \$7

House Rosé and Bubbles

Provisioner White, Wilcox, AZ

Perrin, Cotes du Rhone Blanc Reserve, Rhone, FR

Dipinti, Trentino-Alto Adige, IT, 2016

Provisioner Red, Wilcox, AZ

Delas, Cotes du Ventoux, Rhone Valley, FR

Michele Chiarlo, D'Asti, Piedmont, IT, 2014

BEER ON TAP \$6

Kolsch Wren House Brewing Co., Phoenix, AZ

Pilsner Bud Light, Anheuser Busch, St. Louis, MO (\$5)

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

SMALL PLATES \$6

Chickpea Hummus

Roasted vegetables, organic whole grain bread

Spanish Meatballs

Spicy tomato sauce, manchego cheese, garlic flatbread

Crispy Chicken Wings

Apricot spice glaze, tzatziki sauce, garden vegetables

Wood-Fired Vegetable Skewers

Prosciutto wrapped mozzarella, pesto

Duck Spring Rolls

Butternut squash, raisin-pine nut sauce, pear-watercress salad

Daily Flatbread / Chef's Seasonal

Seasonal ingredients