

FLUFFY STUFF

CHOOSE
A SIDE



- ♦ Lightly Dressed Salad
- ♦ Mixed Berries
- ♦ Herb & Garlic Potatoes

GLUTEN FREE BREAKFAST CREPES 12
Honey Sweetened Greek Yogurt, Strawberries, Slivered Almonds, Lemon Zest

BUTTERMILK PANCAKES 12
Butter, Side Of Maple Syrup

BRIOCHE FRENCH TOAST 12
Lemon Custard, Whipped Cream, Macerated Strawberries, Blueberries, Butter, Maple Syrup

CARROT CAKE PANCAKES 12
Cinnamon Cream Cheese Topping, Orange Zest, Roasted Pecans, Candied Ginger, Maple Syrup, Butter

SEASONAL
SOUP

Ask Your Server ♦ 12
SOURDOUGH & A
SIDE OF BUTTER

A.M. CLASSICS

THE BASIC
BREAKFAST 12

3 Eggs Your Way & Herb Garlic Potatoes
& Choice of: Pancake ♦ Toast ♦ Crepe
& Choice of: Bacon ♦ Sausage

BREAKFAST BURRITO GF Bowl Option 12
Scrambled Eggs, Pepper Medley, Tater Tots, Diced Bacon, Cheddar Cheese, House Salsa, Sour Cream

SHORT RIB EGGS BENEDICT 12
Placeholder, Placeholder, Placeholder, Placeholder, Placeholder, Placeholder, Placeholder, Placeholder

OMELETTE 12
Placeholder, Placeholder, Placeholder, Placeholder, Placeholder, Placeholder, Placeholder, Placeholder

AVOCADO TOAST GF Bread Option 12
Smashed Avocado, Prosciutto, Pepitas, Heirloom Tomatoes, Micro Arugula, Chile Olive Oil, Balsamic Reduction, Chili Plum Salt, Sunny Side Up Egg, Sourdough

BLUEBERRY LEMON CHIA PUDDING 12
Greek Yogurt, Maple Syrup, Coconut Milk Chia Pudding, Lemon Curd, Blueberries, Almond & Coconut Granola

SWEET POTATO PARFAIT 12
Maple Cashew Granola, Sweet Potato Puree, Greek Yogurt

SALADS

PROTEIN
ADD-ONS



- ♦ Seared Wild Salmon +6
- ♦ Roasted Chicken +7

THE BEET 12
Organic Mixed Greens, Braised Beets, Farro, Orange, Chevre, Candied Pistachio, Basil, Orange Vinaigrette

THE KALE 12
Shredded Kale, Manchego, Apple, Clementines, Smoked Almonds, Bacon Crumble, Manchego Vinaigrette

CAESAR SALAD 12
Organic Romaine, Shaved Parmesan, Lemon Zest, Caesar Dressing & Garlic Parmesan Sourdough Croutons

SUPER FOOD SALAD 12
Organic Mixed Greens, Balsamic Tomatoes, Purple Cabbage, Quinoa, Parmesan Roasted Garbanzo Beans, Goji Berries, Pepitas, Feta, Lemon Honey Dijon Vinaigrette

GARDEN SALAD 12
Organic Mixed Greens, Shaved Radish, Cucumber, Golden Beets, Heirloom Carrot, Cauliflower, Herbs, Truffle Grapefruit Vinaigrette

ITALIAN CHOP 12
Mixed Greens, Romaine, Provolone, Salami, Tomato, Red Onion, Pepperoncini, Cucumber, Green Olives, Red Wine Vinaigrette

SANDWICHES

CHOOSE
A SIDE



- ♦ Fries (Truffle Fries +3)
- ♦ Lightly Dressed Salad

ENGLISH MUFFIN BREAKFAST SANDWICH 12
Sharp Cheddar Cheese, Soft Scrambled Eggs, Thick Cut Bacon

SOURDOUGH CROISSANT BREAKFAST SANDWICH 12
Fried Egg, Prosciutto, Arugula, Basil, Harbison Cheese, Blistered Tomato Aioli

MEATBALL SANDWICH 12
Provolone, House-Made Pala Romana Bread

PORK SLIDERS 12
Pulled Pork, Korean BBQ Sauce, Parsnip Crisps & Serrano Slaw

CHICKEN SALAD SANDWICH GF Mixed Greens Option 12
Pecans, Dried Cherries, Basil, Organic Roasted Chicken, Toasted Sourdough Croissant

GARDEN VEGGIE SANDWICH 12
Broccoli Sprouts, Cucumber, Avocado, Preserved Tomato, Sundried Tomato Aioli, Goat Cheese, Toasted Sourdough

PASTRAMI SANDWICH 12
House-Made Pastrami, Caramelized Onions, Whole Mustard Seeds, Cactus Aioli, Aged Fontina, Crunchy Butter Sourdough

BLT SANDWICH 12
Thick Cut Bacon, Heirloom Tomatoes, Sliced Avocado, Caramelized Onions, Mixed Greens, Roasted Tomato & Basil Aioli, Parmesan Crusted Sourdough Bread
♦ Add Chicken Breast +3

BOWLS

THE GARDEN BOWL 12
Sweet Potatoes, Zucchini, Forbidden Rice, Roasted Bell Peppers, Balsamic Baby Tomatoes, Avocado, Pine Nuts, Pesto, Lightly Dressed Arugula
♦ Add Chicken +4 ♦ Add Eggs +2

PORK POUTINE BOWL 12
Poached Eggs, Pulled Pork, Diced Herb & Garlic Potatoes, Cheese Curds, Avocado, Diced Serranos, Chive Hollandaise
♦ Sub half the potatoes for: Spinach or Arugula

HOT HONEY SALMON BOWL 12
Seared Wild Salmon, Korean BBQ Sauce, Cucumber Salad, Edamame, Spinach, Fried Parsnips, Forbidden Rice

BUDDHA BOWL 12
Quiona, Roasted Cauliflower, Broccolini, Heirloom Carrots, Mushroom, Onion, Scallion, Sweet Potato, Avocado, Skhug

BULGOGI BOWL 12
Jasmine Rice, Charred Broccoli, Radish, Kimchi, Scallion, Avocado, Sesame Seed, Edamame

GREEN CURRY BOWL 12
Jasmine Rice, Roasted Cauliflower, Broccolini, Heirloom Carrot, Sweet Potato, Onion, Scallion, Cilantro

WINE BY THE GLASS				
WHITE	Bitter citrus, pine needles, stone fruit, candied ginger, summer			
WINERY	VARIETY	REGION	VNT	\$
Tasi (Organic)	Prosecco	Veneto, Italy	N.V.	13
Raventos i Blanc	Brut Rosé	Penedés, Spain	2021	16
Domaine de Figueirasse	Rosé	Provence, France	2022	12
Margerum "Sybarite"	Sauvignon Blanc	Santa Barbara, CA	2023	14
Peter Zemmer	Pinot Grigio	Alto Adige, Italy	2023	12
Aperture	Chenin Blanc	Clarksburg, CA	2022	14
Huber Vision (Organic)	Grüner Vetliner	Traisental, Austria	2020	11
Presqu'île	Chardonnay	Santa Barbara, CA	2022	15
RED	Baking spice, blooming roses black cherry, blood orange			
WINERY	VARIETY	REGION	VNT	\$
Tyler Winery	Pinot Noir	Sta. Rita Hills, CA	2022	20
G.D. Vajra Rosso	Nebbiolo	Langhe, Italy	2022	12
Gomez Cruzado	Tempranillo	Rioja, Spain	2020	13
Jolie Laide Glou d'Etat	Valdiguie/GSM	Sonoma, CA	2023	16
Peirano Estate	Petite Sirah	Lodi, CA	2020	13
Domaine Noire	Cabernet Franc	Chinon, France	2022	17
Cain Cuvée	Cab Sauv/Merlot	Napa, CA	N.V. 14	21
Gonet-Médeville	Bordeaux Blend	Bordeaux, France	2021	18
DESSERT	Baking spice, blooming roses black cherry			
WINERY	VARIETY	REGION	VNT	\$
Chateau les Justices	Sauternes	Bordeaux, France	2021	13
Nieport Tawny Port	Port	Portugal, Spain	N.V.	13
Vietti	Moscato d'Asti	Piedmont, Italy	2023	13

ARIZONA BEER				
DRAUGHT	All Arizona all-stars			
NAME • BREWERY	VARIETY	REGION	ABV	\$
Church Music • The Shop	New England IPA	Tempe, AZ	6.7%	8
Tower Station • Mother Road	Imperial IPA	Flagstaff, AZ	7.3%	8
Spellbinder • Wren House	Hazy IPA	Prescott, AZ	6.9%	9
Fateful • Fate	American IPA	Tempe, AZ	6.6%	8
Biere Blanche • Peddle Haus	Wheat	Chandler, AZ	4.98%	8
Cactus Juice • AZ Wilderness	Sour	Gilbert, AZ	4.5%	10
Flying Chancla • Dark Sky	Mexican-Style Lager	Flagstaff, AZ	4.2%	8
Zona • 12 West	Pilsner	Mesa, AZ	4.3%	8
CANNED				
NAME • BREWERY	VARIETY	REGION	ABV	\$
Don't F*K It Up • AZ Wilderness	Blonde Ale	Gilbert, AZ	5.5%	10
White Russian • Sun Up	Imperial Stout	Phoenix, AZ	9.9%	9
Day Drinker • Peddle Haus	Light Lager	Chandler, AZ	3.5%	8
Little Baby Wyatt • Tombstone	Sessions IPA	Phoenix, AZ	4.9%	9
Hundred Dollar Pils • Goldwater	Pilsner	Tempe, AZ	4.8%	8
Herald 11 • Pinnacle	Czech Amber Lager	Scottsdale, AZ	4.4%	9

• NON-ALCOHOLIC • COCKTAILS	OSMANTHUS PEACH BLACK TEA 12 Black Tea, Osmanthus Syrup, Peach Re'al, Lemon, Rosemary	BLUEBERRY GREEN TEA TONIC 12 Lime & Yuzu Soda, Blueberry Cinnamon Syrup, Ginger Green Tea, Lime, Mint
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COCKTAILS	
	ESPRESSO MARTINI 12 <i>Brunch only</i> Spring 44 Vodka, Borgetti Coffee Amaro, Heirloom Pineapple Amaro, ROC² Nitro Cold Brew, Pineapple Syrup, Tonka Bean
	VODKA SOUR 12 <i>Brunch only</i> Rosé, Strawberry Jacked Spring 44 Vodka, Giffard Rhubarb Liqueur, Martini & Rossi Bitter, Lemon, Osmanthus Syrup
	WHISKEY SOUR 12 <i>Brunch only</i> Sazerac Rye, Heirloom Alchermes, Don Zoilo Amontillado Sherry, Lemon, Simple
	GIN BEET SOUR 12 Roku Gin, St. George Spiced Pear, Ginger Green Tea Syrup, Bergamot, Lemon, Apple Cider Vinegar, Allspice Beet Foam
	BRANDY COGNAC SOUR 12 Laird's Apple Brandy, Hardy VS Cognac, Giffard Peach, Honey, Passion Fruit, Bergamot, Lime, Tumeric Tincture, Mint
	CLARIFIED TOKI 12 Sesame Oil Infused Suntory Toki, Don Zoilo Amontillado Sherry, Ginger Liqueur, Thai Chili Honey Syrup, Lemon, Yuzu, Simple, Milk, Sesame Snap
	TEQUILA SOUR 12 Milagro Blanco Tequila, Giffard Pamplemousse, Cointreau, Pasilla Pepper, Lime, Saline, Grapefruit Slice, Black Lava Salt
	GIN SOUR 12 Roku Gin, Midori, Heirloom Genepy, Lime, Simple, Soda Water, Sweetgrass Tincture, Mint
	OAXACAN OLD FASHIONED 12 Ojo de Tigre Mezcal, Milagro Reposado Tequila, Honey Syrup, Meleza Bitters, Peychauds Bitters, Regan's Orange Bitters
	BOURBON STIRRED 12 Makers Bourbon, Cocchi di Torino, Don Zoilo Amontillado Sherry, Marshka Green Walnut, Martini & Rossi Bitter, Jerry Thomas Bitters, Angostura Bitters, Rosemary