

SHAREABLES

- HOUSE MADE TORTILLA CHIPS** 🌱 12
fresh salsa, guacamole
- GARLIC HUMMUS** 🌱 16
chickpea hummus, preserved vegetables, olives,
toasted pita bread
- ASIAN CHICKEN LETTUCE CUPS** 🌱 & 17
chopped shoyu chicken, toasted peanuts, fresno chili,
ginger, iceberg lettuce, coconut curry vinaigrette
- HONEY JALAPEÑO WINGS** 18
pickled carrot, cotija, pepitas, scallion

BOWLS

ADD: herb grilled chicken +6 | sustainable shrimp* +12
sustainable salmon* +8 | black garlic tempeh +9*

- KALE CAESAR SALAD** 17
parmesan, black kale, noble breadcrumb, broccoli,
shaved fennel, house made caesar dressing
- COBB SALAD** 21
romaine lettuce, avocado, blue cheese, bacon, tomatoes,
hard-boiled egg, pulled chicken, herb vinaigrette
- FARMER** 🌱 🌱 & 16
red incan quinoa, watermelon radish, mixed greens,
marinated grilled vegetables, rosemary green goddess
- SPICY TUNA*** 🌱 & 23
sushi rice, marinated mushroom, pickled fresno chilis,
shaved carrot, scallion, soy glaze, togarashi
- CHIPOTLE GRILLED CHICKEN** 🌱 21
cilantro rice, avocado, summer squash,
pickled corn relish, tomato, chipotle crema

SANDWICHES & WRAPS

all sandwiches served with chips | substitute seasoned fries +3

- TURKEY CLUB WRAP** 18
swiss cheese, avocado spread, crisp lettuce, tomato,
sugar cured bacon, wheat wrap
- HARISSA CHICKPEA WRAP** & 17
pickled onion, garbanzo beans, herb-marinated tomato,
harissa, crisp lettuce, feta cheese, dill crema, spinach tortilla
- BAJA FISH TORTA** 19
crispy battered cod, black bean spread, pico de gallo,
cilantro, cabbage, baja sauce, cotija, soft bollilo
- DOUBLE STACK BURGER*** 21
brisket blend burger, american cheese, lettuce, tomato,
red onion, secret sauce, potato chips, sesame seed bun

*These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk for foodborne illness.

& = Well & Being Spa—designed to balance culinary flavor and premium fuel

🌱 = Vegan 🌱 = Gluten free

03.09.21

LIBATIONS

ON THE ROCKS

make it a carafe 45 | minimum 2 guests

14

SPICY SKINNY MARGARITA

tequila, agave, lime, jalapeño, tajin rim

CUCUMBER COLLINS

house infused cucumber vodka, agave, lemon, cucumber mint, sparkling water

BLUEBERRY MOJITO

rum, blueberries, mint, agave, soda

APEROL SPRITZ

aperol, sparkling wine, orange slice

PIMM'S CUP

pimm's #1, lemon, sparkling water, herbs, cucumber, strawberries

WINE

glass / bottle

SPARKLING

MOILLARD SPARKLING WINE <i>Burgundy, FRA</i>	15 / 75
DOMAINE CHANDON ROSÉ <i>Yountville, CA</i>	16 / 80
MOËT & CHANDON IMPÉRIAL BRUT <i>Champagne, FRA</i>	145
VEUVE CLICQUOT BRUT <i>Champagne, FRA</i>	175

WHITES

ASTROLABE SAUVIGNON BLANC <i>Marlborough, NZL</i>	16 / 64
DR. LOOSEN RIESLING <i>Mosel-Saar-Ruwer, GER</i>	15 / 60
CANYON ROAD CHARDONNAY <i>CA</i>	11 / 44
RODNEY STRONG CHARDONNAY <i>Sonoma County, CA</i>	15 / 60

RED

VINO ROSÉ <i>WA</i>	13 / 52
FABLE PINOT NOIR <i>Mendocino County, CA</i>	15 / 60
CANYON ROAD CABERNET SAUVIGNON <i>CA</i>	11 / 44
KIND STRANGER CABERNET SAUVIGNON <i>Columbia Valley, WA</i>	17 / 68

BEER

make it a bucket (5) for 30 | minimum 2 guests

7 / can

MICHELOB ULTRA AMERICAN LIGHT LAGER 4.2%
BUD LIGHT AMERICAN LIGHT LAGER 4.2%
CORONA LIGHT MEXICAN LAGER 4%
CORONA PREMIER MEXICAN LIGHT LAGER 4%
DOS EQUIS LAGER ESPECIAL 4.2%
HUSS SCOTTSDALE BLONDE KÖLSCH 4.7% ♣
PAPAGO ORANGE BLOSSOM MANDARIN WHEAT ALE 5% ♣
SAN TAN MOONJUICE GALACTIC IPA 7.3% ♣

HARD SELTZER

make it a bucket (5) for 35 | minimum 2 guests

WHITE CLAW SPIKED SPARKLING WATER 5%	8
KETEL ONE BOTANICAL SPRITZER 3.6%	9

♣ = Arizona local craft beer