

SHARABLES

STONE FIRED NOBLE BREAD <i>house-made cultured butter, smoked sea salt, queen creek olive oil</i>	<i>add charcuterie 10</i> <i>add cheese 8</i>	7
FRIED CHICKEN OYSTERS <i>buttermilk fried, scallion, green goddess dressing</i>		16
HUMMUS (V &∞) <i>local olives, crispy chickpeas, steadfast farms heirloom vegetables, queen creek olive oil, handmade stone bread</i>		16
APPLE TOAST <i>triple cream brie, fig jam, organic shaved apple, az honey, fennel, cranberry, smoked almonds</i>		14
CAULIFLOWER STEAK <i>'midnight moon' gouda, pickled peppers, toasted sourdough, preserved sun chokes, organic black kale pesto</i>		15
CRISPY BRUSSELS SPROUTS <i>fresno peppers, winter squash, cashews</i>		13

PANTRY STAPLES

add protein : chicken 6, sustainable trout 8, sustainable shrimp* 10, steak* 12*

CHICKEN AND DUMPLING SOUP <i>az durum pasta, pulled chicken, chicken broth, hearty vegetables, rosemary</i>		12
ICEBERG WEDGE <i>sun-dried tomatoes, peas, shaved radish, bacon, smoked blue cheese, buttermilk ranch dressing</i>		15
LITTLE GEM CAESAR SALAD <i>little gem lettuce, shaved celery, parmesan cheese, focaccia crisp, house-made caesar dressing</i>		17
THE 'KITCHEN SINK' SALAD <i>roasted carrots, beets, avocado, snap pea, radicchio, bibb lettuce, popcorn, green goddess dressing</i>		17
WILCOX APPLE SALAD (GF &∞) <i>arugula, organic crisp apple, crow's dairy goat cheese, cranberries, wild rice, winter squash, maple walnut vinaigrette</i>		19

HANDCRAFTED FAVORITES

CHICKEN CAVATELLI <i>house made cavatelli pasta, pulled chicken, winter mushrooms, white cheddar cheese, bread crumbs</i>		24
CRISPY IDAHO RED TROUT* (&∞) <i>sustainable red trout, rutabaga, roasted cauliflower, sunchoke puree, chipotle glaze</i>		28
GRILLED HALF CHICKEN <i>mary's pasture raised boneless half chicken, arugula pesto, noble bread panzanella, romesco</i>		27
DOUBLE STACK BURGER* <i>angus chuck, american cheese, pickle, tomato, red onion, shaved lettuce, 1000 island, sesame brioche bun</i>	<i>add bacon 2</i>	21
STOUT BRAISED SHORT RIB <i>root vegetables, yukon potato puree, stout jus</i>		19
CHICKEN FLATBREAD <i>apricot jam, pulled chicken, crow's dairy goat cheese, confit garlic, arugula, pickled onion</i>		21
CHARRED BROCCOLI FLATBREAD (V) <i>rhiba farms broccoli, sweet potato agridolce, cashew, chili flake, broccoli chimichurri</i>		20
ARTISAN MEAT FLATBREAD <i>sopressatta, prosciutto, italian sausage, pepperoni, mozzarella, sun-dried tomato pesto</i>		22

V = Vegan, GF = Gluten Free, &∞ = Well & Being

&∞ creations are crafted with care in partnership with our Well & Being Spa, designed to marry the best of culinary flavor with premium fuel for your body
* These menu items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase for food borne illness

IRONWOOD

AMERICAN KITCHEN

DINNER

COCKTAILS

VOKDA MULE <i>vodka, lime, ginger beer</i>	12
WHISKEY LEMON <i>whiskey, black tea, citrus</i>	12
PALOMA <i>tequila, grapefruit, agave</i>	12
SONORAN SPRITZ <i>amaro, citrus, sparkling wine</i>	12

WINE

	glass	bottle
MICHELLE BRUT <i>sparkling wine</i>	11	46
PINOT GRIGIO <i>santa cristina</i>	12	48
REISLING <i>clean slate</i>	12	52
SAUVIGNON BLANC <i>st.suprey</i>	15	60
CHARDONNAY <i>canyon road</i>	11	48
CHARDONNAY <i>treana</i>	16	64
ROSE <i>my essential</i>	15	48
PINOT NIOR <i>a-z</i>	17	68
MALBEC <i>corazon del sol</i>	17	68
CABERNET <i>canyon road</i>	11	48
CABERNET <i>uppercut</i>	16	64

BEER

SCOTTSDALE BLONDE <i>german style kolsch, 4.7%, abv, tempe, az</i>	8
TANK 7 boulevard <i>farmhouse ale 8.5%, abv, kansas city, mo</i>	9
AMBER ALE grand canyon <i>pale ale, 5%, abv, williams, az</i>	8
TOWER STATION mother road <i>unfiltered ipa 5% abv, flagstaff, az</i>	9
LONDON DRY schilling <i>hard cider, 6.5%abv, portland, or</i>	8
MALPAIS STOUT la cumbre <i>stout, 7.5% abv, alburquerque, nm</i>	8
BUCKLER <i>netherlands, n/a</i>	7