

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, pickled onion, banyuls wine vinegar, 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 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
HERITAGE GRAIN BOWL <i>pulled chicken, purple barley, heirloom carrots, brussels sprouts, caramelized onion, crow's dairy herbed quark</i>		21

HANDCRAFTED FAVORITES

sandwiches served with a choice of: chips, fries 3, side salad 3

QUINOA LETTUCE WRAP (&) <i>pulled chicken, red incan quinoa, crispy carrot, butter lettuce, pesto aioli</i>		17
SHORT RIB MELT <i>black Angus beef, fontina cheese, red wine onion jam, tuscan black kale, garlic aioli, bolillo baguette</i>		20
CRISPY IDAHO RED TROUT* (&) <i>sustainable red trout, rutabaga, roasted cauliflower, sunchoke puree, chipotle glaze</i>		28
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
B.L.T. <i>honey cured bacon, rocket lettuce, heirloom tomatoes, mozzarella, roasted garlic, house made stone bread</i>		19
FARM CHICKEN CLUB <i>grilled squash, peppers, sun flower sprouts, cheddar cheese, bacon, avocado, bolillo baguette</i>		21
CHICKEN FLATBREAD <i>apricot jam, house pulled chicken, crows dairy goat cheese, arugula, pickled onion</i>		20
CHARRED BROCCOLI FLATBREAD <i>rhiba farms broccoli, sweet potato agridolce, cashew, chili flake, broccoli chimichurri</i>		19
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

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>	11

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, albuquerque, nm</i>	7
BUCKLER <i>n/a , netherlands</i>	8