

share

- STONE FIRED NOBLE BREAD** 7
house-made cultured butter | smoked sea salt
queen creek olive oil
- ROASTED SQUASH DIP** 13
arizona grain tabbouleh | toasted pepitas
crow's dairy feta | charred butternut squash
crisp stone bread
- HUMMUS** 16 & 
local olives | crispy chickpeas | queen creek olive oil
steadfast farms heirloom vegetables
- APPLE TOAST** 14
triple cream brie | fig jam | shaved apple | az honey
fennel | cranberry | smoked almonds
- CAULIFLOWER STEAK** 15
'midnight moon' gouda | pickled peppers
toasted sourdough | preserved sunchoke
black kale pesto
- CRISPY BRUSSELS SPROUTS** 13
fresno peppers | winter squash | cashews
- CHICKEN "NUGGETS"** 16
fried chicken oysters | garlic green goddess
chipotle ketchup

pantry staples

- "CREAM" OF BROCCOLI SOUP** 12 
yukon potatoes | nutritional yeast | cashew
house made sriracha | bacon
- CHICKEN AND DUMPLING SOUP** 12
az durum pasta | pulled chicken | hearty vegetables
rosemary
- add protein : chicken 6 | trout 8 | shrimp 10 | steak 12
- LITTLE GEM CAESAR SALAD** 17
little gem lettuce | shaved celery | parmesan cheese
focaccia crisp | house made caesar dressing
- ICEBERG WEDGE** 18 
watermelon radish | hard-boiled egg | bacon lardon
shaved carrot | preserved tomato | smoked blue cheese
chipotle buttermilk dressing
- THE 'KITCHEN SINK' SALAD** 17
carrots | beets | avocado | snap pea | radicchio
bibb lettuce | popcorn | garlic green goddess
- WILCOX APPLE SALAD** 19 & 
arugula | crisp apple | crow's dairy goat cheese
cranberries | wild rice | winter squash | shaved celery
maple walnut vinaigrette

handcrafted favorites

- CHICKEN CAVATELLI** 24
house made cavatelli pasta | pulled chicken
winter mushrooms | white cheddar cream | bread crumbs
- CRISPY RED TROUT** 28 &
rutabaga | roasted cauliflower | sunchoke puree
chipotle glaze
- CLASSIC DOUBLE STACK** 21
american cheese | pickle | tomato | red onion
shaved lettuce | 1000 island | sesame seed bun
add bacon 2
- STOUT BRAISED SHORT RIB** 28
root vegetables | potato puree | stout jus
- HERB CRUSTED PRIME RIB** 35
crispy potatoes | brussels sprouts | creamy horseradish
rosemary au jus

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- VODKA MULE** 10
vodka | lime
ginger beer
- SONORAN SPRITZ** 12
amaro | citrus
sparkling wine
- KIR ROYAL** 12
sparkling wine
cassis | lemon
- BARREL AGED NEGRONI** 10
gin | vermouth | campari
- PALOMA** 10
tequila | grapefruit
agave
- WHISKEY LEMON** 10
whiskey | black tea
citrus

wine

- SPARKLING WINE**
11 | 46 michelle brut
- PINOT GRIGIO**
12 | 48 santa cristina
- RIESLING**
12 | 52 clean slate
- SAUVIGNON BLANC**
15 | 60 st. suprey
- CHARDONNAY**
11 | 48 canyon road
- CHARDONNAY**
16 | 64 treana
- ROSE**
15 | 48 my essential
- PINOT NIOIR**
17 | 68 a-z
- MALBEC**
17 | 68 corazon del sol
- CABERNET**
11 | 48 canyon road
- CABERNET**
16 | 64 uppercut
- RED BLEND**
17 | 68 coppola claret

beer

- SCOTTSDALE BLONDE** HUSS 8
german style kolsch | 4.7% ABV
tempe | az
- MR. PINEAPPLE** SAN TAN 8
pineapple wheat | 5% ABV
chandler | az
- KILTFLIFTER** FOUR PEAKS 8
scottish-style ale | 6% ABV
tempe | az
- AMBER ALE** GRAND CANYON 8
pale ale | 5% ABV
williams | az
- TOWER STATION** MOTHER ROAD 9
unfiltered ipa 7.3% ABV
flagstaff | az
- INDIA PALE ALE** STONE 8
india pale ale | 6.9% ABV
escondido | ca
- NOCHE DULCE** BORDERLANDS 9
vanilla porter | 7.1% ABV
tucson | az
- TANK 7** BOULEVARD 9
farmhouse ale | 8.5% ABV
kansas city | mo
- MALPAIS STOUT** LA CUMBRE 8
stout | 7.5% ABV
albuquerque | nm
- LONDON DRY** SCHILLING 8
hard cider | 6.5% ABV
portland | or
- BUCKLER** 7
netherlands | n/a

sides 9

- ROASTED ROOT VEGETABLES** 
seasonal winter root vegetables | shallot | garlic
- POTATO PUREE** 
butter whipped potatoes | seasoned cream
- BRUSSEL SPROUTS** 
charred brussels sprouts | lemon
- MACARONI & CHEESE**
housemade cavatelli pasta | aged cheddar
- "CREAMED" KALE**  
black kale | cashews | nutritional yeast
- HERITAGE GRAINS**
purple barley | kamut | farro | brown rice
garlic herb butter