



BREAKFAST

SERVED UNTIL 10AM

TWO EGGS* 15.99
eggs any style with breakfast potatoes, choice of
bacon or fennel sausage

STEEL CUT OATMEAL 12.99 ● ●
with strawberry sauce and powdered sugar

SPANISH TORTILLA 14.99
egg, spinach, wild mushrooms served
with breakfast potatoes

BRIOCHE ROLL SANDWICH 15.99
fennel sausage patty, scrambled egg,
choice of American or Comté,
vine ripened tomato relish

AVOCADO TOAST 14.99 ●
with cumin and sea salt on Noble bread
ADD BEEF BARBACOA +6.99

FRENCH TOAST 15.99 ●
mixed berries, whipped cream, maple syrup

STARTERS

GREEN CHILE PORK STEW 21.99
with tomatillo salsa, Cotija cheese, fresh cilantro,
tortilla chips

DEVEILED EGGS 10.79 ● ●
with whipped Dijon aioli mousse

ROASTED BEETS 14.49 ● ●
with Crow’s Dairy “quark”, chive, and local greens

TOMATO BISQUE 9.99 ●

IRON CHEF AMERICA™ SOUP 8.99 ● ●
apple and celery root with white cheddar cap
Iron Chef America Win, Mark Tarbell vs Cat Cora

SALADS

ADD GRILLED CHICKEN BREAST +9.99
ADD SEARED SALMON FILET +12.99

THE WEDGE 16.49
iceberg lettuce, bacon, tomato, egg,
blue cheese dressing

MIXED GREEN SALAD 15.49 ●
mixed field greens with candid pecans, red grapes,
goat cheese and sour cherry vinaigrette

KALE CAESAR 16.99 ●
with Parmesan and cornbread croutons

**AVOCADO & GRAPEFRUIT
SALAD** 16.49 ● ●
with bibb lettuce and Arizona honey-citrus vinaigrette

THINGS WE LIKE TO EAT

SPICE-RUBBED FLAT IRON STEAK* 44.49
with house-made steak rub, Comté potato purée and
haricot vert

SEARED SCOTTISH SALMON 29.49
with honey-mustard glaze, curried potato cake and
sautéed asparagus served over tomato bisque

● Vegetarian ● 600 Calories

SANDWICHES

**THE BEST BLT IN
PHOENIX** 20.99
crispy bacon, lettuce, tomato,
secret sauce, challah bread,
served with your choice of fries or chips



**GRILLED CHEESE &
TOMATO BISQUE** 19.99 ●
with white cheddar & organic tomato bisque

CRISPY CHICKEN LETTUCE WRAP 17.99
with fresh slaw & sweet chili vinaigrette,
served with your choice of fries or chips

BURGERS

served with choice of French fries or
Kettle Chips, available on challah bun,
lettuce wrap, or salad style

**CLASSIC AMERICAN
BURGER*** 25.99
two premium beef patties,
American cheese, secret sauce,
sliced onion, lettuce, tomato, pickles
on a toasted challah bun



THE SINGLE AMERICAN CLASSIC* 19.99
premium beef burger, secret sauce, American,
with fixings

GRILLED TURKEY BURGER 18.99
it’s a house-made turkey patty with bacon
and tomato

PATTY MELT ON RYE* 21.99
premium beef patty, American, roasted onions,
thousand island

TACOS

cotija, salsa roja, salsa verde
served on corn tortillas
ADD CHICHARRONES +3.99

CHIPOTLE MARINATED CHICKEN 10.99

BEEF BARBACOA 12.99
with toasted chilis and cumin

HOUSE-MADE DESSERTS

COCONUT CREAM PIE 11.99

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

BEERS & COCKTAILS

DRAFT BEERS

- BUD LIGHT**
ST. LOUIS, MO | 4.2% ABV | 6 IBU

BLUE MOON BELGIAN WHITE ALE
GOLDEN, CO | 5.4% ABV | 9 IBU

MODELO ESPECIAL
MEXICO | 4.4% ABV | 18 IBU

FIRESTONE 805 BLONDE
PASO ROBLES, CA | 4.7% ABV | 15 IBU
- SIERRA NEVADA HAZY LITTLE THING IPA**
CHICO, CA | 6.7% ABV | 40 IBU

SAMUEL ADAMS SEASONAL
BOSTON, MA | VARIES

BOTTLED BEERS

- MICHELOB ULTRA** 16OZ
ST. LOUIS, MO | 4.1% ABV | 10 IBU

COORS LIGHT 16OZ
GOLDEN, CO | 4.2% ABV | 10 IBU

BUDWEISER 16OZ
ST. LOUIS, MO | 5% ABV | 12 IBU

DOS EQUIS 16OZ
MEXICO | 4.7% ABV | IBU 10

STONE BUENAVEZA SALT & LIME LAGER 19.2OZ
ESCONDIDO, CA | 4.7% ABV | 13 IBU

FOUR PEAKS KILT LIFTER 16OZ
TEMPE, AZ | 6% ABV | 21 IBU

HEINEKEN 16OZ
NETHERLANDS | 5% ABV | 23 IBU
- SIERRA NEVADA PALE ALE** 16OZ
CHICO, CA | 5.6% ABV | 38 IBU

PHX BEER CO. MONSOON IPA 16OZ
PHOENIX, AZ | 7% ABV | 70 IBU

VOODOO RANGER IMPERIAL IPA 19.2OZ
ASHEVILLE, NC | 9% ABV | IBU 70

TOPO CHICO RANCH WATER 12OZ
MEXICO | 4.7% ABV

TRULY WILD BERRY HARD SELTZER 12OZ
BOSTON, MA | 5% ABV

ANGRY ORCHARD CRISP APPLE HARD CIDER 12OZ
WALDEN, NY | 5% ABV

COCKTAILS

- KETEL ONE CHIPOTLE HABANERO MARY**
Ketel One vodka and Demitri's® All Natural Chipotle-Habanero mix with puréed chipotle peppers and habanero chilies for serious heat!

WHEATLEY CHILIES & PEPPERS MARY
Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish

LA PALOMA
Cazadores Blanco tequila, ginger, grapefruit juice, lime and soda water

BUFFALO TRACE OLD FASHIONED
Buffalo Trace bourbon, simple syrup and Angostura bitters

MEZCAL MANHATTAN
Bossca Joven mezcal, Casamigos Añejo tequila and Antica Formula sweet vermouth with a dash of orange and Angostura bitters

CRANBERRY MULE
Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

PINEAPPLE MINT MIMOSA
Sparkling wine and pineapple juice, garnished with mint

ESPRESSO MARTINI
Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans

FRENCH 75
Bombay Sapphire gin, sparkling wine, simple syrup and lemon juice

MOUNT FUJI
Toki Suntory whisky and apple purée topped with club soda

WINES

SPARKLING & WHITES

GRUET BRUT

CHAMPAGNE | New Mexico

Aromas and flavors of ripe apples with a hint of floral notes and minerality

JEIO

PROSECCO | Veneto, Italy

Inviting aromas of green apple, wisteria and aromatic herb, flavors of citrus and thyme accompanied by an elegant, continuous mousse

SCARPETTA

PINOT GRIGIO | Friuli-Venezia Giulia, Italy

Medium body with aromas and flavors of stone fruits and melon

LONG MEADOW

SAUVIGNON BLANC | Napa Valley, CA

Aromas of pink grapefruit, lemon verbena and lychee with flavors of lime zest, lemon curd and guava on the palate

MATANZAS CREEK

SAUVIGNON BLANC | Sonoma County, CA

Key lime blossom, white grapefruit, early harvested nectarine, prickly pear, white guava, honey suckle, linden blossom and kumquat on the nose

TRIMBACH

RIESLING | Alsace, France

Fresh and bright with plenty of apple, pear and citrus to balance the crisp acidity

CAMBRIA KATHERINE’S VINEYARD

CHARDONNAY | Santa Maria Valley

Chardonnay marked by exceptional ripeness and smoky oak

LES LÉGENDES

BORDEAUX BLANC | Bordeaux, France

The nose is fine and elegant, mixing aromas of white flower with mineral notes

TERRAS GAUDA ABADIA DE SAN CAMPIO

ALBARIÑO | Rías Baixas, Spain

Fruit-forward and lively on the palate with aromas of citrus, tropical fruit and freshly cut green apple

ROSÉ & REDS

HOGWASH

ROSÉ | California

Aromas of white lily, sliced strawberry and grapefruit

BIELER PERE ET FILS SABINE AIX PROVENCE

ROSÉ | Provence, France

Delicate balance of floral, herbal, wild red fruit and stone fruit flavors and has a creamy, yet lifted palate interwoven with rose petals and wet stones

CALERA

PINOT NOIR | Central Coast, CA

Marked by herb, tea and black cherry notes, this Pinot Noir has a deep, pretty core of currant and spice to go along with a smooth, lengthy finish

ROCCA DELLE MACIE

CHIANTI CLASSICO | Italy

Generous and lightly oaked, with hints of vanilla and chocolate that perfectly complement the black cherry, leather, almond and tobacco flavors

POSTMARK

CABERNET SAUVIGNON | Paso Robles, CA

Aromas of blackberry, raspberry compote, plum and warm winter spices with hints of lavender

ARUMA

MALBEC | Mendoza, Argentina

Intense fruity notes of candied plum, violets and a pure, alluring bed of herbs

FARMHOUSE

RED BLEND | California

Medium-bodied, luscious red wine with nicely balanced acidity, plum, chocolate and berry notes and a smooth, rich finish

EDUCATED GUESS NAPA RESERVE

RED BLEND | Napa Valley, CA

Rich, textured and complex with flavors of berries, red currants and chocolate

DOS CABEZAS

RED BLEND | Willcox, AZ

Flavorful and versatile with a balanced combination of juicy and savory notes