

DINNER

BRUSCHETTA

CHOOSE 3 FOR \$11

- prosciutto e-fig* port salut 5
- apple caponata* tallegio & pistachio 4 veg
- funghi* roasted garlic & crescenza 4 veg
- vine ripe tomato* ricotta & basil 4 veg
- asparagus* chevre & piquillo marmalade 4 veg
- manchego* quince & spanish chorizo 5

SMALL PLATES

- market soup* 7
- artichoke hearts* parmesan, arugula & balsamic 9 gf, veg
- fritto misto* calamari, rock shrimp & zucchini 12
- bacon wrapped dates* italian sausage & piquillo pepper 9 gf
- garlic rock shrimp* lemon & herbs 12
- lamb meatballs* tzatziki 8
- hummus* grilled pita, tomato & feta 8 veg
- prosciutto* cheese, grapes, almonds & olives 12

GREENS

- green salad* parmesan cheese & simple vinaigrette 5 gf, veg
- mediterranean salad* feta, almonds, tomato, couscous & oregano vinaigrette 10 veg
- watermelon salad* avocado, goat cheese, red chili gremolata 11 gf
- beet salad* arugula, goat cheese & pistachio 11 gf, veg
- classic caesar salad* parmesan croutons 8
- heirloom tomato salad* butter lettuce, avocado, bacon & gorgonzola 12 gf

FLATBREADS

- prosciutto crudo* crispy potato, asparagus & fried egg* 14
- margherita* crushed tomato, fresh mozzarella & basil 12 veg
- funghi trifolati* tallegio & arugula 13 veg
- piccante* italian sausage & spicy salami 14
- pesto* piquillo peppers, red onions & goat cheese 13 veg

PASTA

- veal e- spinach ravioli* parmesan & mizuna 19
- cheese tortelli* local ricotta, roasted corn & black trumpet mushrooms 14
- potato gnocchi "pomodoro"* toasted fennel & parmesan 15
- sweet potato cannelloni* roasted mushrooms & toasted almonds 14 veg
- lasagna bolognese* spinach, ricotta & garlic bread 17

FISH

- atlantic salmon* beets, fingerling potato & horseradish vinaigrette* 24 gf
- sea scallops* creamed corn, asparagus & pancetta gastrique* 25 gf
- monkfish* caramelized cauliflower, snap peas & preserved grapefruit* 24 gf
- grilled prawn risotto* sweet corn, arbol chili & lemon 26 gf
- big eye tuna* charred scallions, snap peas, cous cous & miso caramel* 26

MEAT

- chicken scallopini* prosciutto, mozzarella, spinach & madeira 17
- filet of beef* horseradish dauphinoise & red wine shallots* 36 gf
- natural chicken* crimini mushrooms, yukon puree & citrus jus 18 gf
- bacon wrapped pork tenderloin* spaghetti squash & tomato agrodolce* 22 gf
- bone-in ribeye* crispy smashed potato & grilled mushrooms* 36

We serve only Certified Angus Beef® gf: gluten free veg: vegetarian

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANGRIA

red sangria tempranillo, cassis, blackberry, raspberry, strawberry G 7 P 20

white sangria verdelho, lychee, peach, blood orange G 7 P 20

COCKTAILS

the cactus blossom house-infused cactus blossom gin, st. germain elderflower, sparkling wine 9

green tea press effen vodka, triple brewed green tea, local honey 10

ivy & ginger skyy vodka, canton ginger liqueur, pineapple juice, sparkling white wine 9

sugar plum cruzan rum, grand marnier, plum bitters, plum sour 9

belvedere blue belvedere vodka, grand marnier, blueberries 10

barbieri margarita espolon reposado, aperol, mezcal mist 10

giaco's italian shandy campari, solerno, lemon juice, topped with peroni 9

moroccan palmer maker's mark bourbon, chai tea, fresh lemonade 9

blackjack & rye jim beam rye, american honey, o3 orange liqueur, raspberries 10

new york sour russel's rye whiskey, lemon juice, simple syrup, malbec 9

BUBBLES

n.v. prosecco bisol "jeio", valdobbiadene d.o.c., italy G 9 B 49

n.v. champagne veuve clicquot "yellow label", champagne, france G 13.5 B 81

n.v. champagne moët et chandon "imperial", brut rose, champagne, france G 13.5 B 81

BLANCO / BLANC / BIANCO / WHITE

10 *riesling* saint m, pfalz, germany G 8 B 31

10 *moscato* discoveries, ca G 7 B 27

10 *chenin blanc* sauvion, vouvray ac, loire valley, france G 7 B 27

10 *pinot grigio* stellina di notte, delle venezie i.g.t., italy G 8 B 31

10 *pinot gris* elk cove, willamette valley, or G 8 B 31

10 *sauvignon blanc* vavasour, awatere valley, new zealand G 9 B 35

10 *viognier* j. vidal fleury, côtes du Rhône ac, france G 8 B 31

09 *albarino* martin codax, rias baixas, spain G 8.25 B 32

10 *chardonnay* william hill, central coast, ca G 8 B 31

10 *chardonnay* sonoma cutrer, sonoma coast, ca G 10 B 39

10 *chardonnay* newton "red label", napa valley, ca G 12 B 47

10 *chardonnay* zd, ca G 15 B 59

ROSADO / ROSÉ / ROSATO / PINK

10 *grenache blend* arizona stronghold, az G 7 B 27

ROJO / ROUGE / ROSSO / RED

08 *tempranillo* ramon bilbao "limited edition", rioja, spain G 10 B 39

10 *pinot noir* angeline "reserve", sonoma county, ca G 9 B 35

09 *pinot noir* erath, or G 12 B 47

10 *pinot noir* misha's vineyard "fox block eight", central otago, new zealand G 15 B 59

09 *malbec* terrazas "reserva", mendoza, argentina G 12 B 47

08 *nero d' avola* colosi rosso, sicily i.g.t., italy G 7 B 27

09 *super tuscan* donna olimpia tageto rosso toscana IGT, tuscany, italy G 9.5 B 37

08 *chianti classico* castello di meleto, tuscany d.o.c.g., italy G 12 B 47

07 *merlot* franciscan, napa valley, ca G 11 B 43

10 *cabernet sauvignon* terra robles, paso robles, ca G 8 B 30

08 *cabernet sauvignon* chateau smith, columbia valley, wa G 12 B 47

07 *cabernet sauvignon* ladera, napa valley, ca G 16 B 64

09 *zinfandel* manifesto, lodi, ca G 9 B 35

09 *syrah* genesis, columbia valley, wa G 8.5 B 33

08 *shiraz* yangarra, mclaren vale, australia G 9 B 35

SOMMELIER'S SELECTION

05 *syrah* la sirena by heidi barrett, santa ynez valley G 18 B 75

BEER

LOCAL AZ BREWS

san tan brewing 5.5

hefeweizen

grand canyon brewing 5.5

american pilsner

oak creek brewing 5.5

amber

four peaks "kilt lifter" 5.5

scottish ale

prescott brewing

"ponderosa" 5.5

i.p.a.

EUROPEAN

amstel light 5.75

holland

peroni 5.75

italy

stella artois 5.75

belgium

guinness 6.75

ireland

estrella damm

"inedit" 12

spain

THE AMERICAS

bud light 4.5

united states

modelo "especial" 5.25

mexico

molson 5

canada

sierra nevada "pale ale" 5.5

california

black butte "porter" 5.5

oregon