

## starters

daily soup 7

**chef's board** bacon wrapped date, salami, asparagus, goat cheese, roasted pepper, grilled zucchini, marcona almond, olive, brie, grilled bread 14

**cold smoked salmon\*** chive crème fraiche, potato galette 12

**grilled artichoke** simple aioli 12 (*limited availability*)

**black mussels\*** spicy chorizo, roasted garlic, tomato confit, grilled bread 13

**pan fried edamame dumplings** sesame seed, scallion, red chili sweet & sour 9

**crisp calamari** mizuna greens, yuzu emulsion, toasted sesame seed 12

**spicy tuna guacamole\*** tangerine, cilantro, sweet corn, charred scallion & tortilla chips 13

## salads

**chopped greek** tomato, cucumber, sweet pepper, olive, red onion, feta, red wine vinaigrette 8

**tuscan kale** roasted corn, pink grapefruit, pistachio & amish cheddar vinaigrette 8

**farmers market** asparagus, avocado, roasted corn, snap pea, beet, apple, quinoa, goat cheese, marcona almond 8

**spinach** bacon, apple, pecan, blue cheese, raspberry vinaigrette 8

## fresh pasta

**sweet corn agnolotti** snap pea, cipollini onion, bacon lardon, parmesan, torn basil 15

**short rib ravioli** truffle cream, swiss chard, roasted mushroom, red chili flake, breadcrumb 17

**spinach pappardelle** roasted chicken, melted tomato, pine nut 15

**sesame shrimp** seared noodle, bok choy, carrot, broccoli, mushroom, snap pea, cashew 18

## fish

**market fish\*** mp

**steelhead salmon\*** horseradish gratin, sherry glazed beet, arugula 24

**spanish paella\*** prawn, scallop, clam, mussel, chicken, chorizo, saffron rice 24

**fish & chips** french fries, coleslaw, tartar sauce 17

**lemongrass skewered scallops\*** "forbidden" black rice, sautéed snap pea, soy butter 26

## meat

**bacon wrapped pork tenderloin\*** horseradish potato, asparagus, roasted mushroom, gastrique 23

**pan roasted chicken** smashed potato, green bean, lemon & garlic 19

**braised beef short rib** smoked cheddar grits, charred onion, roasted zucchini, mushroom 26

**wood grilled new york steak\*** smashed potato, charred broccoli, crisp shallot rings, red wine reduction, chimichurri 33

**bbq chicken tacos** smashed avocado, cabbage, salsa fresca, white cheddar, anasazi bean 14

**mesquite grilled cheeseburger\*** wild mushroom, caramelized onion, swiss cheese, aioli 13

**red curry chicken** pineapple, green bean, japanese eggplant, cilantro, cashew, brown rice 17

## Chef Kevin Handt

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



## cocktails

**sangria** - cabernet, raspberry, brandy, cassis, lime  
glass - 7 pitcher for two - 20

**signature old fashioned** bulleit bourbon, carpano antica, angostura bitters 11

**strawberry & thyme** ketel one vodka, amaro montenegro, muddled strawberry, thyme sprig 11

**thai grapefruit martini** ketel one vodka, thai basil, grapefruit 11

**blood orange margarita** jose cuervo especial, patron citronge, blood orange 10

**signature paloma** don julio blanco, solerno, lime sour, sparkling grapefruit soda 11

**black & blue mojito** ron matusalem silver, muddled mint, fresh lime, raspberries, blackberries 10

**fig & ginger mule** tito's handmade vodka, figenza fig, lime, pomegranate, gosling's ginger beer 11

**blooming daisy** belvedere vodka, grand marnier, lemon juice, raspberries 10

## bubbles

	quarter	bottle
prosecco - terre di marca, veneto, italy	7	32
champagne - piper-heidsieck "cuvée brut" reims, champagne, france	15	85

## white wine

	quarter	third	bottle
riesling - snoqualmie, columbia valley, wa	6.5	9	26
malvasia bianca - birichino, monterey, ca	11	14.5	44
white blend - carne humana, napa valley, ca	10	13.5	40
viognier blend - broc cellars "love white," madera foothills, ca	12	16	48
pinot grigio - tangent, central coast, ca	7	9.5	28
sauvignon blanc - manifesto, north coast, ca	7	9.5	28
sauvignon blanc - crossings, marlborough, new zealand	9	12	36
chardonnay - true myth "paragon vineyard," edna valley, ca	8	10.5	32
chardonnay - macmurry "estate," russian river valley, ca	12	16	46
chardonnay - chalk hill, sonoma coast, ca	15	19.5	58

## red wine

	quarter	third	bottle
grenache blend - my essential rose, provence, france	9	12	36
blend - dos cabezas "red," cochise county, az	7	9.5	28
pinot noir - panther creek "fox block eleven," willamette valley, or	15	20	58
pinot noir - josh cellars, ca	10	13.5	40
zinfandel - federalist, lodi, ca	10	13.5	40
merlot - angeline, sonoma, ca	7.5	10	30
merlot - opolo, paso robles, ca	9	12	36
malbec - gascon, mendoza, argentina	8	10.5	32
malbec/syrah - tilia, mendoza, argentina	7	9.5	28
bordeaux blend - delille "d2," columbia valley, wa	16.5	22	66
cabernet-merlot blend - newton "claret," napa valley, ca	11	14.5	44
cabernet sauvignon - guenoc, lake county, ca	7.5	10	30
cabernet sauvignon - long meadow ranch, napa valley, ca	12.5	17	50

## beer

ballast point "sculpin ipa" 6

oak creek "hefeweizen" 5.5 *focal*

san tan "moon juice ipa" 5.75 *focal*

blue moon "belgian white" 5.5

four peaks "kilt lifter" scottish ale 5.5 *focal*

the lighter side - bud light, pacifico 5

## draught beer

stella artois 6

barrio "tucson blonde" 5.5 *focal*

dragoon brewing "ipa" 5.75 *focal*