

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 *add: grilled chicken 5 • add: grilled steelhead salmon* 8*

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

lobster artichoke heart, grilled asparagus, crispy potato, white truffle vinaigrette 22

spinach bacon, apple, pecan, blue cheese, raspberry vinaigrette 11

asian chicken chopped napa cabbage, carrot, bell pepper, crispy wonton, ginger soy vinaigrette 13

tuscan kale roasted corn, pink grapefruit, pistachio & amish cheddar vinaigrette 11

grilled ahi* avocado, cucumber, cashew, wasabi pea, sesame chili vinaigrette 15

farmers market asparagus, avocado, roasted corn, snap pea, beet, apple, quinoa, goat cheese, marcona almond 11

sandwiches

french dip* brie, arugula, caramelized onion, horseradish mayo 15

chicken salad red grape, avocado, havarti cheese, brown sugar wheat 11

pastrami sauerkraut, melted aged swiss, whole grain mustard, rye 12

shaved turkey club tavern ham, smoked bacon, bibb lettuce, vine ripe tomato, honey mustard 12

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

entrées & 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

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

fish & chips french fries, coleslaw, tartar sauce 17

bbq chicken tacos smashed avocado, cabbage, salsa fresca, white cheddar, anasazi bean 12

spinach pappardelle roasted chicken, melted tomato, pine nut 15

steelhead salmon* horseradish gratin, sherry glazed beet, arugula 23

red curry chicken pineapple, green bean, japanese eggplant, cilantro, cashew, brown rice 14

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*