

## starters

daily soup 7

**chef's board** bacon wrapped date, salami, asparagus, goat cheese, roasted pepper, grilled zucchini, marcona almond, olive, brie, grilled bread 15

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

**grilled artichoke** simple aioli 13 *(limited availability)*

**black mussels\*** spicy chorizo, roasted garlic, tomato confit, grilled bread 14

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

**crisp calamari** mizuna greens, yuzu emulsion, toasted sesame seed 12.5

**maryland crab toast** fresh herbs, old bay, celery 14

## 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** butternut squash, brussels sprout, beet, apple, quinoa, goat cheese, marcona almond 8

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

## fresh pasta

**wild mushroom agnolotti** brussels sprout, butternut squash, parmesan, charred rosemary 15.5

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

**spinach pappardelle** roasted chicken, melted tomato, pine nut 16

**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, roasted mushroom, brussels sprout, sherry gastrique 22

**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\*** brussels sprout, creamed spinach, roasted red potato, red wine reduction 34

**bbq chicken tacos** smashed avocado, cabbage, salsa fresca, white cheddar, anasazi bean 15

**mesquite grilled cheeseburger\*** wild mushroom, caramelized onion, swiss cheese, aioli 14

**homestyle pot pie** slow roasted chicken, sweet potato, mirepoix, rosemary 16



## 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

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

**sangria** cabernet, raspberry, brandy, cassis, lime  
glass - 8 pitcher - 23

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

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

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

**rosemary's gimlet** ketel one vodka, smashed cucumber, amaro montenegro, rosemary sprig 11

**black & blue mojito** ron matusalem silver, muddled mint, fresh lime, raspberry, blackberry 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, raspberry 10

## bubbles

prosecco - terre di marca, veneto, italy

champagne - piper-heidsieck "cuvée brut," reims, champagne, france

quarter	bottle
8	32
15	85

## white wine

riesling - snoqualmie, columbia valley, wa

malvasia bianca - birichino, monterey, ca

viognier blend - broc cellars "love white," madera foothills, ca

pinot grigio - tangent, central coast, ca

pinot gris - montinore estate, willamette valley, or

sauvignon blanc - manifesto, north coast, ca

sauvignon blanc - crossings, marlborough, new zealand

chardonnay - true myth "paragon vineyard," edna valley, ca

chardonnay - macmurray "estate," russian river valley, ca

chardonnay - chalk hill, sonoma coast, ca

quarter	third	bottle
6.5	9	26
11	14.5	44
12	16	48
8	10.5	32
10	13.5	40
8	10.5	32
9	12	36
8	10.5	32
12	16	46
15	19.5	58

## rosé wine

grenache blend - my essential rosé, provence, france

quarter	third	bottle
9	12	36

## red wine

red blend - dos cabezas "red," cochise county, az *local*

pinot noir - panther creek "fox block eleven," willamette valley, or

pinot noir - josh cellars, ca

zinfandel - federalist, lodi, ca

merlot - angeline "reserve," paso robles, ca

malbec - gascon, mendoza, argentina

malbec/syrah - tilia, mendoza, argentina

bordeaux blend - delille "d2," columbia valley, wa

cabernet-merlot blend - newton "claret," napa valley, ca

cabernet sauvignon - guenoc, lake county, ca

cabernet sauvignon - long meadow ranch, napa valley, ca

quarter	third	bottle
7	9.5	28
15	20	58
10	13.5	40
10	13.5	40
8	10.5	32
8	10.5	32
7	9.5	28
16.5	22	66
11	14.5	44
8	10.5	32
12.5	17	50

## beer

ballast point "sculpin ipa" 6

papago "orange blossom" 5.75 *local*

borderlands "noche dulce" (16oz.) 6.5 *local*

blue moon "belgian white" 5.5

four peaks "kilt lifter" scottish ale 5.75 *local*

the lighter side - michelob ultra, modelo especial 5

## draught beer

stella artois 6

barrio "tucson blonde" 5.5 *local*

dragoon brewing "ipa" 5.75 *local*