ALL DAY MENU

BAR BITES

CHIPS 15
Salsa, guacamole

QUESADILLA 15
Prime beef, charred corn, cherry tomatoes, roasted tomato salsa

BURGER 18
All natural- L.T.O.P, choice of cheese & side

CHILLED SHRIMP 19
Chiletpin cocktail sauce, lemons & limes

CHARCUTERIE & CHEESE BOARD 20
Spanish Manchego, Humboldt Fog Ash goat cheese, Spanish chorizo, soppressata, prosciutto, marcona almonds, dried pear, Spanish fig cake

NACHOS 18
Corn tortilla chips, red chile chicken, cheese, black beans salsa, pico de gallo

GREENS

CAESAR 14
Romaine hearts, garlic crouton, lemon and cracked pepper

BLUEBERRY KALE SALAD 15
Toasted almonds, macerated blueberries, avocado, blueberry balsamic vinaigrette

BURRATA 16
Heirloom tomato, prickly pear, watermelon, watercress

APPETIZERS

SONORAN TUNA TOSTADAS 20
Coriander, aji amarillo, shaved pears, lime crema, cilantro salad

WHIPPED RICOTTA 16
Mesquite honey, bee pollen, citrus, tangerine olive oil, basil, country bread

ENTRÉES

NEW YORK STRIP 34
Green chili cheddar gratin, peppercorn demi

SCALLOPS 32
Parsnip, bacon lardon, corn froth, burnt orange vinaigrette

SALMON 28
Grilled asparagus, quinoa, salmon roe butter

9 OZ AIRLINE CHICKEN 30
Creamed spinach, garlic and thyme confit potato

BRICK OVEN PIZZA

MARGHERITA 17
Tomato, basil, mozzarella, olive oil

SAUSAGE & GARLIC 19
Italian sausage, pepperoni, Genoa salami, roasted garlic

VEGETABLE & HERBS 18
Pepperoncini, red onion, artichoke, black olive, oregano

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.