

Brunch Cocktails

BLOODY MARYS

Classic 14

vodka, lime, horseradish, black pepper, celery salt, worcestershire, salt rim

Tomato Garden 14

cucumber infused vodka, lemon juice, ivy's bloody mix, celery salt

Spicy Jalapeño 14

jalapeño-kissed vodka, lime, arbol-spiced salt rim

SPARKLING COCKTAILS

Sicilian Spritz 15

carpano bianco, strawberry, black currants

Aperol Spritz 15

aperol, vodka, fresh lemon

Hugo Spritz 15

tito's vodka, fiorente elderflower, wild mint, lime

Sparkling Sangria 14

black cherry, yuzu, pomegranate, lemon, brandy

Peach Bellini 12

peach puree, combier peche liqueur, fresh lemon, pomegranate

Fresh Berry Mimosa 12

fresh raspberry and blackberry bramble

Passion Fruit Mimosa 12

passoa liqueur, fresh squeezed OJ and lemon

Breakfast

Yogurt Parfait 14 VEG

vanilla yogurt, peanut granola, mixed berries, mint

Two Eggs any Style* 15

bacon & breakfast potatoes

Crab Cake Benedict* 22

poached eggs, roasted tomato, green chili hollandaise, cilantro, breakfast potatoes

Garden Vegetable Scramble 17 VEG

grilled zucchini, broccolini, tuscan kale, avocado, parmesan, breakfast potatoes

Irish Oats & Apples 13 GF VEG

brown sugar mousse, steamed milk

Country Potato Hash* 18

sunny side up eggs, caramelized onion, charred peppers, smoked bacon & sausage gravy

Breakfast Burrito 17.5

eggs, bacon, potato hash, peppers, salsa, pepper jack, breakfast potatoes

Avocado Toast 13.5 VEG

aleppo chile, white cheddar, noble 7-grain bread

ADD: sunny side up egg* 3

Egg Sandwich* 16

avocado, bacon, american cheese, toasted brioche, mayo, breakfast potatoes

Cinnamon French Toast 17 VEG

blueberry orange compote, mascarpone crema

Smoked Salmon Platter* 19.5

toasted bagel, whipped cream cheese, jammy egg, vine ripe tomato, pickled red onion, caper, arugula

Pastries

OUR FAMOUS CINNAMON ROLL 5.5

Featured Pastry 5

Daily Muffin 5

Fruit Scone 4

Butter Croissant 5

Chocolate Croissant 5

Danish 5

Pain de Raisin 5

Grizzly Claw 5

Sides

Breakfast Potatoes 4.5

Applewood Bacon 5

House Made Sausage 4.5

Fresh Fruit 5

Wheat or White Toast 3

English Muffin 3

Bagel & Cream Cheese 7

Small Plates

Market Soup 10

Black Truffle Arancini 14 VEG
spicy marinara, basil pesto, pecorino

Prosciutto di Parma 19.5

artichoke preserve, whipped ricotta, black truffle, arugula, torn bread

Bacon Wrapped Dates 15 GF

italian sausage, piquillo pepper

Shrimp & Calamari Fritto Misto 17.5

zucchini, onion, shishito pepper, calabrian chile aioli

Hummus 14.5 VEG

grilled pita, cucumber, tomato, red onion, feta ADD: vegetables 3.5

Steamed Mussels 19.5

italian sausage, lemon harissa broth, blistered tomato, toasted garlic ciabatta

Crispy Brussels Sprouts 13.5 VEG

cranberry pesto, hazelnut breadcrumbs, pecorino, saba

Flatbreads

Soft Scrambled Egg 17

house made sausage, smoked onion, potato, fontina

Grilled Artichoke 17 VEG

truffle goat cheese, piquillo pepper preserve, garden herbs

Margherita 16 VEG

crushed tomato, fresh mozzarella, basil

Butternut Squash & Brussels Sprout 17

crispy bacon, hot honey glaze, caramelized onion, sage

Pesto Chicken 17.5

caramelized onion, tomato, pine nut

White Truffle & Prosciutto 19

roasted mushroom, caramelized onion, arugula

Piccante 19

italian sausage, spicy salami

Greens

ADD: grilled chicken 7 / grilled shrimp 8 / salmon* 11

Strawberry & Avocado 17 VEG

roasted beet, shaved manchego, torn kale, romaine hearts, toasted sunflower seed, crouton, grana padano, citrus vinaigrette

Mediterranean 17 VEG

feta, almond, cucumber, tomato, couscous, oregano vinaigrette

Grilled Salmon Caesar* 24

parmesan, crouton

Chopped Chicken 19

blue cheese, applewood smoked bacon, tomato, avocado, peanut granola, buttermilk dressing

Sandwiches

CHOICE OF: french fries, potato salad, or simple salad

Grilled Chicken Panini 18

prosciutto, ricotta, roasted pepper, arugula, pesto aioli

Lamb Gyro 19.5

grilled pita, tzatziki, hummus, tomato, onion, feta

Bacon Cheeseburger* 22

caramelized onion, aged cheddar, arugula, mayo

Entrées

Chicken Scallopini 29

mushroom madeira, mozzarella, torn prosciutto, baby spinach, lemon olive oil

Atlantic Salmon* 32 GF

roasted beet, fingerling potato, horseradish vinaigrette

Pacific Sea Bass* 34 GF

grilled artichoke, slow roasted tomato, green olive, lemon caper butter

Braised Short Rib 36

potato purée, crispy brussels sprout, heirloom carrot

GF: GLUTEN FREE VEG: VEGETARIAN

Please notify your server of any food allergies. *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.

Cocktails

The Infamous Espressotini
espresso infused vodka, cold brew,
madagascar vanilla, giddy-up dust 16



*Espressotini
Tree 64*

- Skinny Spicy Margarita lunazul reposado tequila, cointreau, jalapeño spiced agave, tart lime 15
Sparkling Rosé Paloma cuervo tradicional blanco, salted grapefruit, rose petal, fresh lime, fever tree grapefruit soda 16
Fig & Ginger Mule belvedere organic vodka, figenza, fresh lime, pomegranate, ginger beer 16
Perfect Old Fashioned elijah craig rye, angostura, orange oil, luxy cherry 15
Hugo Spritz tito's vodka, fiorente elderflower, wild mint, lime, sparkling wine 15
Seasonal Sangria black cherry, yuzu, pomegranate, lemon, brandy, red wine 14
Antipasto Martini olive oil washed ketel one vodka, carpano bianco, cured olive, lemon twist 16
La Flora condesa mexican gin, vodka, orange blossom, prickly pear, cold seltzer 17
Athena's Daisy tradicional reposado, 400 conejos joven, xila 7 notas, calabrian chile, clover honey, lemon 17
Gin Tonica gin, cucumber, za'atar spice, fever tree mediterranean tonic 15

Bubbles

GLASS / BOTTLE

- bottega "il vino dei poeti" (prosecco), treviso, italy 13 / 65
raventós i blanc de nit rosé, penedes, spain 17 / 85
piper sonoma brut, sonoma, ca 15 / 75
veuve clicquot "yellow label," champagne, france 23 / 115

White Wine

GLASS / TERZO / BOTTLE

RIESLING

- prost. mosel, germany 11 / 16.5 / 42

PINOT GRIGIO

- ca' di alte (delle venezie doc) italy 12 / 18 / 46
girlan (alto adige) italy 15 / 22.5 / 58

CHENIN BLANC

- beaumont, overberg, south africa 15 / 22.5 / 58

VERMENTINO

- poggio al tesoro "solosole," (bolgheri doc) tuscan, italy 15 / 22.5 / 58

ALBARIÑO

- abadía de san campio, rias baixas, spain 13 / 19.5 / 50

SAUVIGNON BLANC

- drylands, marlborough, new zealand 14 / 21 / 54
michel armand (sancerre aoc) loire valley, france 19 / 28.5 / 74
silverado "miller ranch," yountville, napa valley, ca 16 / 24 / 62

CHARDONNAY

- kali hart, monterey county, ca 12 / 18 / 46
banshee, sonoma county, ca 15 / 22.5 / 58
talbott "sleepy hollow estate," santa lucia highlands, ca 19 / 28.5 / 74
louis latour "grand ardèche," côteaux de l'ardèche, france 16 / 24 / 62

Rosé

GLASS / TERZO / BOTTLE

- the four graces, willamette valley, or 14 / 21 / 54
rumor rosé, côtes de provence, france 17 / 25.5 / 66

Red Wine

GLASS / TERZO / BOTTLE

PINOT NOIR

- böen by belle glos fox block xv, zabala vineyard,
monterey, ca 16 / 24 / 62
king estate "inscription," willamette valley, or 13 / 19.5 / 50

TEMPRANILLO

- bodegas maurodos "prima" (toro do) spain 13 / 19.5 / 50

BARBERA

- scarpetta (barbera del monferatto doc) piedmont, italy 14 / 21 / 54

SANGIOVESE

- tenuta di nozzole (chianti classico docg), tuscan, italy 15 / 22.5 / 58

SUPER TUSCAN

- villa antinori (toscana igt) italy 14 / 21 / 54

NEBBIOLO LANGHE

- michele chiaro "il principe," piedmont, italy 15 / 22.5 / 58

MALBEC

- terrazas "reserva," mendoza, argentina 13 / 19.5 / 50

RESERVE CABERNET BLEND

- quilt + frc label story, napa valley, ca 19 / 28.5 / 74

CABERNET SAUVIGNON

- the prisoner wine co. "unshackled," ca 17 / 25.5 / 66
greenwing, columbia valley, wa 15 / 22.5 / 58
buehler vineyards, napa valley, ca 21 / 31.5 / 82

Zero Proof Cocktails 9

Sunset on Sardinia

passion fruit, pomegranate, lemon, orange oil

Pink Dove

smashed grapefruit, toasted cinnamon, sea salt, lime, seltzer

Garden Harvest

ripe strawberry, mint leaf, yuzu & lime sparkling soda

Café Bonita

slow drip coffee, mexican cinnamon, orange oil, cold foam

Beer

Peroni italy 7

Stella Artois belgium 7

Dos XX "Lager" mexico 6

The Shop Brewing "Church Music IPA" az 7

Huss Brewing "Scottsdale Blonde" az 7

Four Peaks "Bad Birdie Juicy Golden Ale" az 7

Mother Road "Tower Station IPA" az 7

Coors Light co 5.75

Michelob Ultra mo 6

Athletic Brewing Co. Non-Alc hazy ipa | lite 6