

Bruschetta

1 FOR \$6 / 3 FOR \$17

Prosciutto
fig preserve,
port salut

Avocado VEG
basil, pine nut, parmesan,
candied lemon

Salmon Lox*
whipped cream cheese, capers,
red onion, campari tomato

**Strawberry &
Goat Cheese** VEG
basil, saba

Mozzarella VEG
heirloom tomato,
basil

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

Lamb Meatballs 16.5
tzatziki, feta, pickled red onion, chili oil, warm pita

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

Greens

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

Mediterranean feta, almond, cucumber, tomato, couscous, oregano vinaigrette <small>VEG</small>	17
Classic Salmon Caesar* parmesan, crouton	24
Chopped Chicken blue cheese, applewood smoked bacon, tomato, avocado, peanut granola, buttermilk dressing	19
Strawberry & Avocado roasted beet, shaved manchego, torn kale, romaine hearts, toasted sunflower seed, crouton, grana padano, citrus vinaigrette <small>VEG</small>	17

Flatbreads

Grilled Artichoke truffle goat cheese, piquillo pepper preserve, garden herbs 17 VEG

Margherita crushed tomato, fresh mozzarella, basil 16 VEG

Butternut Squash & Brussels Sprout crispy bacon, hot honey glaze, caramelized onion, sage 17

Pesto Chicken caramelized onion, tomato, pine nut 17.5

White Truffle & Prosciutto roasted mushroom, caramelized onion, arugula 19

Piccante italian sausage, spicy salami 19

Pasta & Grains

Lasagna Bolognese spinach ricotta, garlic toast	26
Sweet Potato Cannelloni roasted mushroom, toasted almond <small>VEG</small>	22
Veal & Spinach Ravioli parmesan, mizuna	23
Crispy Japanese Sweet Potato toasted grains, blistered shishito pepper, cauliflower tahini, piquillo pepper preserve, za'atar <small>VEG</small>	23
Rock Shrimp Tagliatelle calabrian chile, oven roasted tomato, castelvetro olive, acqua pazza, lemon-caper breadcrumbs	28

Fish

Pacific Sea Bass* grilled artichoke, slow roasted tomato, green olive, lemon caper butter <small>GF</small>	34
Shellfish Brodetto* scallop, seabass, shrimp, mussels, sofrito, black spaghetti, calabrian tomato broth, truffle butter	33
Sea Scallops* wild mushroom, black truffle polenta, pumpkin seed granola, bacon gastrique <small>GF</small>	35
Atlantic Salmon* roasted beet, fingerling potato, horseradish vinaigrette <small>GF</small>	32

Meat

Chicken Scallopini mushroom madeira, mozzarella, torn prosciutto, baby spinach, lemon olive oil	29
Bacon Wrapped Pork Tenderloin* parsnip crème fraîche, roasted butternut squash, brussels leaf, maple mustard jus	32
Filet of Beef* horseradish dauphinoise potato, asparagus, red wine shallot jus <small>GF</small>	50
Braised Short Rib potato purée, crispy brussels sprout, heirloom carrot	36
Bacon Cheeseburger* caramelized onion, aged cheddar, arugula, mayo	22

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, luxury 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
 girilan (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