

Anson Mills Grains
Beeler's Pork
Black Mesa Ranch
The Honey Man



Sleeping Frog Farms
Starbar Farm & Ranch
Top Knot Farms
Trigo Y Maiz

Local. Fresh. Modern.

We focus on providing fresh products working with local and heirloom companies such as:

Antipasti

Field Greens Salad \$11

baby greens, aged red wine vinaigrette

Local Citrus Salad \$13

valencia oranges, ruby red grapefruit, arugula, mizuna, champagne vinaigrette

Farmers Salad* \$15

baby greens, farm vegetables, poached egg, bacon, grilled croutons, lemon parm vinaigrette

Beet and Burrata Salad \$15

roasted and raw beet, mint, arugula

Foie Gras* \$22

brioche french toast, fromage goat cheese mousse, cherry port reduction

Dijon Maple Glazed Pork Belly \$18

butternut squash puree, brussel leaves, roasted cipollini

Seafood Duo* \$22

diver scallop, spanish octopus, cauliflower spread, romanesco, esplette aioli

Cast Iron Baked Brie \$15

puff pastry, spiced apple, lavender

Antipasti Misti \$21

chef's selection of house cured meats, artisan cheeses, marinated olives, house pickled vegetables, pickled mustard seeds

Mains

King Salmon* \$38

blood orange gastrique, sweet potato hash, dark greens

Chicken Marsala \$34

butternut squash gnocchi, tuscan kale, guanciale, mushroom jus

Swordfish Livornese* \$37

caper, olive, tomato broth, fregola sarda, broccolini

Coffee Rubbed Venison* \$39

anson mills polenta, greens, root vegetables, red eye beef jus

Cast Iron Seared Duck Breast* \$37

seckel pear tarte tatin, grilled fennel, carrots, jus

Grilled Ribeye* \$50

grilled scallion, pee wee potatoes, salbitxada, blistered peppers

Weekly Specials

Tuesday

Mussel Madness

all you can eat mussels of the day
\$23 per person

Wednesday

Wine Wednesday

25% off all bottles of wine*

*not including wines by glass & wine of the month

Thursday

Spaghetti and Meatball Night

complimentary glass of nozzole chianti classico
\$25

Friday and Saturday

50oz. Tomahawk Ribeye* for Two

field salad, potato gratin, creamed greens, sauce bordelaise
\$195

Pasta

Tagliatelle Bolognese \$27

pork & beef, blistered tomatoes, spring onion

Oxtail Ravioli \$34

mustard greens, bone marrow, beef jus

Pappardelle with Seared Diver Scallops* \$36

mixed mushrooms, english peas, spinach, pecorino, mushroom brodo

Frutti di Mare \$38

linguine, black tiger prawn, calamari, octopus

Pork "Saltimbocca" \$33

roasted garlic mashed potato, spinach, prosciutto, mushroom sage jus

Contorni \$10

roasted garlic mashed potatoes

sautéed greens aglio e olio

grilled squash or carrots

roasted brussels with orange glaze and guanciale

Executive Chef Melissa Kelly

an 18% service charge is added to parties of 6 or more

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

COCKTAILS \$15

Frogger

three olives vodka, galliano, cointreau, cherry juice, angostura



Mojito

plymouth gin, white rum, honey syrup, lemon, mint

Whiskey Tango

rittenhouse rye, grand marnier, orange juice, ginger ale



White Sangria/Red Sangria

whim of the bartender...



Lavender Spritz

lavender simple syrup, lemon juice, prosecco



American Pie

house infused spiced vodka, apple schnapps, apple juice, cinnamon

A Taste of Tucson

maestro dobel tequila, triple sec, prickly pear, lime juice, cranberry juice



BIRRA

CRAFT \$8.

Firestone 31, American Pale Ale
Lagunitas Pils, Pilsner
Anchor Brewing Co., Liberty Ale
Beck's, Lager
Brooklyn Brewery, Brooklyn Lager

CIDER \$10

Schilling & Co., Dry Cider, Seattle, WA

DRAUGHT \$8.

Draught Stronghold Session, Tucson, AZ
Sculpin IPA, Ballast Point, San Diego, CA
Draught IPA, Tucson, AZ
Morretti, Friuli, Italy
Old Chub, Oskar Blues, Longmont, CO

Wine of the Month
Bordeaux Blend,
Spring Valley Vineyards
Walla Walla
\$90

Wine Flights

Please choose three of our wines by the glass and take a little tour around the world.

Flights are available at the bar and the dining room for just \$21.

VINO

SPUMANTI

Prosecco, Nino Franco Rustico, Veneto (Italy) NV
Blanc de Noir, Gruet (New Mexico) NV

BIANCO

Pinot Grigio, Caldaro, '15 (Italy)
Falanghina, Terredora Dipaolo '14 (Italy)
Chablis, Albert Bichot '14 (France)
Chardonnay, Clos Du Val '15 (California)
Riesling, Dr. Konstantin Frank '15 (New York)

ROSATO

Rose, Minuty, Cotes de Provence '15 (France)

ROSSO

Pinot Noir, Frederick Magnien Bourgogne, A Morey-Saint-Denis '13 (France)
Chianti Classico, Nozzole, Toscana '13 (Italy)
Côtes du Rhône, E. Guigal, Rhône '10 (France)
Malbec/Bonarda Blend, Tikal "Patriota", Mendoza '13 (Argentina)
Montepulciano, Avignonesi, Toscana, '12 (Italy)
Cabernet Sauvignon, Vindicated, Napa '15 (California)
Red Blend, Madness and Cures, Alexander Valley '14 (California)
Nero D'Avola, Cantine Colosi, Sicily '14 (Italy)
Zinfandel, The Prisoner '15 (California)



Glass

Terzo

Bottle

9.

48.

10.

44.

13.

17.

44.

10.

15.

43.

13.

17.

50.

13.

17.

50.

12.

16.

46.

12.

16.

42.

18.5.

23.

68.

15.

19.

56.

11.

14.

42.

13.

17.

50.

18.

23.

68.

18.

23.

68.

15.

19.

56.

13.

17.

49.

23.

32.

81.