



KITCHEN & WINE BAR

Starters

DUCK | 19

Duck Breast | Heritage Grain & Pepita Brittle
Pickled Cholla Buds | Croquettes | Saguaro Glaze

ARIZONA CASSOULET | 18

Arizona Pork Cheek | Tepary Beans
House Chorizo | Ancho Cracklings
Pickled Fresnos | Calabacitas

MUSHROOM SOUP | 14 GF

Chive | Sprouting Broccoli | Truffle
Creamy Potato Espuma

AVOCADO "CACTUS" | 19 *

Ahi Tuna Poké | Tempura
Spicy Mayo | Chili Threads

ORGANIC KALE SALAD | 15 GF*

Local Pistachios | Apple | Pecorino Romano
Radish | Pomegranate Vinaigrette

BEEF SALAD | 16 GF

Golden Beet Purée | Rocket Frisée
Walnut Vinaigrette | Goat Cheese

PAN-SEARED DAY BOAT SCALLOP | 18 GF

Parsnip Purée | Apple | Fennel
Toasted Hazelnuts | Lemon Butter Sauce

PACIFICO BAJA STRIPED BASS | 38 *

Organic Vegetables | Black Garlic
Coffee Soil

SKUNA BAY SALMON | 34 *GF

Lemon Crab Risotto | Seaweed Fennel Salad
Crispy Skin

ALLEN BROTHER'S BEEF TENDERLOIN | 48 *GF

Mushrooms | Asparagus | Blackberry
Bone Marrow Powder

PRIME RIB EYE | 52 *GF

Compound Butter | Yukon Mash
Butternut Squash | Malden Sea Salt

WILD MUSHROOM TORTELLINI | 30

Chanterelle | Parmesan Foam
Heirloom Tomato | Black Truffle | Basil
Add Scallop + 12
Shrimp +9
Chicken +7

GF = gluten free options

* = lifestyle selection

* consuming raw or undercooked meats, poultry,
seafood shellfish or eggs may increase your risk of food
borne illnesses, especially if you have certain medical
conditions.

A surcharge of \$5.00 is applicable for all split entrée
requests.

Entrees

Core Specialties

DESERT POACHED LOBSTER | 42

Barrel Cactus Beurre Blanc
Mesquite Tuile | Blood Orange | Romanesco

ROASTED PHEASANT | 32 GF

Corn Textures | House-Made Chamoy

THE 5 C'S OF ARIZONA | 42

Copper, Cattle, Cotton, Citrus and Climate. In the early years of the state,
the five C's served as an important role in the economy, with many jobs in
agriculture, ranching, and mining.

Ancho Braised Buffalo Shortrib | Polenta
Nopales Succotash | Citrus & Prickly Pear Flambé

Sides

Yukon Potato Mash | 8 GF

Chef's Mixed Mushrooms | 8 GF

Fire Roasted Corn | Parmesan
Smoked Paprika | Scallion | 8 GF

Truffle Mac & Cheese | 12

Bacon Brussels Sprouts | Caramelized
Onions | 8 GF

Piloncillo Roasted Root Vegetables
Spiced Pecans | 8 GF

Lemon Crab Risotto | 16 GF