

WINE

**\$6 GLASSES OF WINE
'TIL 5PM EVERY DAY**

MAIN LINEUP

BY-THE-GLASS OR BOTTLE
*FEATURED IN OUR MOST RECENT WINE CLUB RELEASE

VICENZA

NV bianco frizzante, italy 14 52

ALTA VISTA

NV brut nature, argentina 13 48

MERCAT

NV sparkling rose, spain 14 52

LAST AUGUST

2023 sauvignon blanc, california 14 52

CA DEL SARTO

2023 pinot grigio, italy 11 40

ALPINA

2023 jacquere, france 12 44

PERFEKT

2022 riesling, germany 14 52

LIRIO *

2023 verdejo, spain 13 48

STAND

2023 chardonnay, california 12 44

FIORE

2023 moscato, italy 13 48

HOLLY'S WAY

2023 chardonnay, california 15 56

BONNY DOON

2023 orange, california 13 48

SELENE *

2023 rose, greece 13 48

FOLK MACHINE *

2023 pinot noir, california 15 56

PINTO

2023 pais, chile 13 48

VISO

2022 barbera-nebbiolo, italy 13 48

CRISTIA

2023 grenache, france 12 44

ELDRIDGE

2021 red blend, california 11 40

LOST MOUNTAIN

2022 merlot-cabernet, washington 13 48

ANTIOCH

2022 zinfandel, california 12 44

CVNE *

2021 tempranillo, spain 13 48

ESPIRITU

2023 malbec, argentina 13 48

COSTA

2022 red blend, california 14 52

CENTENARIO

2023 cabernet sauvignon, chile 14 52

SELECT POURS

NEXT LEVEL FAVES YOU MIGHT
ALREADY KNOW AND LOVE

SPY VALLEY

2023 sauvignon blanc, new zealand 16 60

DOMAINE LAROCHE

2022 chardonnay, france 20 76

ROUTESTOCK

2021 pinot noir, california 18 68

TEXTBOOK

2021 cabernet sauvignon, california 20 76

BOTTLE COLLECTION

PREMIUM BY-THE-BOTTLE FINDS
BY TOP WINEMAKERS

LOUIS ROEDERER COLLECTION

NV brut sparkling, champagne 125

BISOL CREDE

2023 glera, prosecco do valdobbiadene 62

VINO VOLTA

2023 rose pet nat, swan valley 64

DOMAINE DELAPORTE

2023 sauvignon blanc, sancerre 84

VENICA RONCO DEL CERO

2023 sauvignon blanc, friuli 71

DOMAINE MATROT

2022 chardonnay, bourgogne 75

MARINE LAYER ARIES

2022 chardonnay, sonoma coast 84

DOMAINE SKOURAS

2023 assyrtiko, mantinia 62

AMEZTOI RUBENTIS

2023 rose, getariako txakolina 59

CHATEAU PEYRASSOL

2022 rose, cotes de provence 88

LIOCO

2023 pinot noir, mendocino 64

WALTER SCOTT CUVÉE RUTH

2022 pinot noir, willamette valley 88

FOLK MACHINE PARTS & LABOR

2023 red blend, mendocino 59

G.D. VAJRA

2023 nebbiolo, piedmont 62

CAPARZO

2018 sangiovese, brunello di montalcino 110

LA RIOJA ALTA VINA ARDANZA

2017 tempranillo, rioja 95

BEDROCK OLD VINE

2022 zinfandel, sonoma valley 64

DELILLE CELLARS D2

2021 merlot-cabernet, columbia valley 75

CHATEAU HAUT-SEGOTTES

2021 cabernet franc-merlot, saint emilion 84

CHATEAU MONTELENA

2021 cabernet sauvignon, napa valley 150

GLASS 90-160 cal
BOTTLE 450-800 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional information available upon request. 010925PA_BRUNCH

SIGNATURE BRUNCH COCKTAILS

BLOODY MARY

Helix Vodka, bloody mary mix, pickled goodness 155 cal 9

ESPRESSO MARTINI

Helix Vodka, Licor 43, Owen’s Nitro-Infused Espresso 136 cal 15

PRICKLY PEAR MARG

400 Conejos Mezcal or Jose Cuervo Tradicional Blanco Tequila, triple sec, prickly pear, lime 240 cal 15

SURESHOT

Cocchi Rosa, sparkling rose, grapefruit juice, soda 135 cal 11

APEROL SPRITZ

Aperol, prosecco, soda, orange 125 cal 14

WHITE PEACH BELLINI

180 cal 6

POSTINO MIMOSA

130 cal 6

ZERO PROOF

THE GLOW UP

Ritual Tequila Alternative, cucumber, mint, Owen’s Ginger Beer 70 cal 10

THE MOCKINGBIRD

Lyre’s Dark Cane, Lyre’s Italian Orange, pineapple, almond bitters 78 cal 10

NAKED RANCH WATER

Ritual Tequila Alternative, lime, soda 3 cal 9

UNFASHIONED

Lucano Amaro, Lyre’s Dark Cane, honey, angostura bitters 50 cal 10

ESPRESSO FLIRTINI

Lyre’s Dark Cane, Lucano Amaro, hazelnut, Owen’s Nitro-Infused Espresso 75 cal 10

ST. AGRESTIS PHONY NEGRONI

new york, 88 cal 14

LEITZ EINZ ZWEI ZERO SPARKLING ROSE

germany, 28 cal 12

ATHLETIC BREWING RUN WILD IPA

california, 65 cal 6

BEER

ON TAP

SHORTY 5.50 | PINT 7.50 | PITCHER 11.50
\$6 PITCHERS ‘TIL 5PM EVERY DAY

OSKARBLUE DALE’S LIGHT LAGER

colorado, 4.2% 79-221 cal

THRONE BLOOD ORANGE IPA

arizona, 6.7% 195-520 cal

SIERRA NEVADA HAZY LITTLE THING IPA

california, 6.7% 161-428 cal

ROTATING CRAFT SELECTION

ask us what we have on tap!

[bottles & cans cont.]

WREN HOUSE BIG SPILL PILS

arizona, 4.7% 200 cal 8

LINDEMAN’S FRAMBOISE

belgium, 2.5% 220 cal 11

TWO PITCHERS WEEKENDER TROPICAL RADLER

california, 5.2% 99 cal 7

PRAIRIE RAINBOW SHERBET SOUR

oklahoma, 5.2% 150 cal 7

PAPAGO ORANGE BLOSSOM ALE

arizona, 5.0% 160 cal 6

AYINGER BRAU-WEISSE HEFEWEIZEN

germany, 5.1% 185 cal 7

SIERRA NEVADA PALE ALE

california, 5.6% 175 cal 6

ORVAL TRAPPIST PALE ALE

belgium, 6.2% 190 cal 9

MOTHER ROAD TOWER STATION IPA

arizona, 7.3% 290 cal 7

ALMANAC LOVE HAZY IPA

california, 6.6% 280 cal 8

FOUR PEAKS KILT LIFTER SCOTTISH ALE

arizona, 6.0% 150 cal 6

SAMUEL SMITH PORTER

england, 5.0% 186 cal 7

GREAT DIVIDE YETI IMPERIAL STOUT

colorado, 9.5% 311 cal 7

REFRESH

PRICKLY PEAR LEMONADE 140 cal 5

CUCUMBER HONEY LEMONADE 130 cal 5

APRICOT PALMER 150 cal 5

BLACKBERRY SMASH 120 cal 5

WE SERVE HOUSEMADE LEMONADE, ICED TEA, ARNOLD PALMERS, COFFEE & SODAS TOO

OWEN’S AMERICAN TONIC 70 cal

OWEN’S GINGER BEER 90 cal

SAN PELLEGRINO SPARKLING WATER 0 cal

ACQUA PANNA STILL WATER 0 cal

BRUNCH

KICK BACK. IT'S THE WEEKEND.

FOCACCIA STACK*

grilled focaccia, smashed avocado, crispy prosciutto, fried egg, watermelon radish, arugula, feta, spicy marcona almond 510 cal 14

P.R.E.A.M. BOWL*

grilled chicken or beef skewer, soft boiled egg, broccolini, avocado, parmigiano reggiano, warm heritage grains, romesco, toasted hemp seeds 640-670 cal 15.50

WHAT THE FRENCH

focaccia style french toast, secret batter soaked, cast iron baked, topped with pecans, caramel, ice cream scoop 1180 cal 12

MEATBALL SHAKSHOUKA*

soft boiled egg, house meatball, spicy arrabiata sauce, feta, herbs, homemade tots 670 cal 13.50

SEEDED AVOCADO TOAST*

smashed avocado, calabrian chili tahini, hard boiled egg, watermelon radish, lemon oil 280 cal 10.25

CLASSIC REMIX*

scrambled egg with crème fraiche, parmigiano reggiano, chive, homemade tots, side of bacon or sausage 470 cal 14.50

HOMEMADE TOTS 170 cal 4

BACON 160 cal 7

SAUSAGE 210 cal 6

SNACKY THINGS

TASTES BETTER IF SHARED

CRISPY CAULIFLOWER

cauliflower, sultana raisin, caper, romesco 440 cal 12.95

MEATBALLS & GOAT CHEESE

house meatballs, pomodoro, goat cheese, chives 740 cal 14.75

SMOKED SALMON*

cold and hot smoked salmon, whipped feta, cucumber, pickled onion, cornichons, crispy capers, baby caesar, crostini 960 cal 16.25

OMG GRILLED CHEESE

layered gruyere, brie, whipped goat cheese, white cheddar, smoked bacon, creamy tomato soup dip 1140 cal 14.75

SKEWERS

grilled petite filet & chicken skewers, sicilian garlic yogurt, olive oil 570 cal 15.00

SWEET POTATO WEDGES

calabrian chile tahini, sesame seed, chive 580 cal 9.95

BRUSCHETTA

IF YOU KNOW YOU KNOW, AND IF YOU DON'T, GET IT - IT'S WHAT WE'RE KNOWN FOR

CHOOSE 4 TO BUILD YOUR BOARD

170-330 cal 17.50
GLUTEN FREE BREAD +100 cal +2.50

BRIE, APPLE, FIG SPREAD

SWEET N SPICY PEPPER JAM, GOAT CHEESE

FRENCH ONION

PROSCIUTTO DI PARMA, FIG, MASCARPONE

FRESH MOZZARELLA, TOMATO, BASIL

BURRATA, BACON, ARUGULA, TOMATO

SMOKED SALMON, PESTO*

MUSHROOM, MASCARPONE

WARM ARTICHOKE SPREAD

RICOTTA, DATES, PISTACHIO

SALAMI, PESTO

CHEF'S CHOICE

BOARDS BOARDS BOARDS

CHEF'S CHARCUTERIE

prosciutto di parma, spanish chorizo, salami, whipped feta, chef's cheese pick, olives, almond hummus, artichokes, pickled peppers, crostini, lavash bread 1380 cal 18.95

NICK'S BOARD

warm soft pretzel, italian sausage, spanish pork links, pimento cheese, spicy corn nuts, sweet drop peppers, Pickle 1410 cal 17.95



* ALLERGEN AND NUTRITIONAL INFO 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition info available upon request. These items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our gluten free bread is made in a gluten free facility, but our kitchens are not. Please beware our items are made in an environment where gluten, nuts, soy and other allergens are prevalently used, and although we take precautions we cannot guarantee that these allergens have not come in contact with other items. Additionally, some ingredients are not listed. Please discuss your allergens with your server or a manager.

PANINIS

SIDE OF ROMAINE SALAD 180 cal
OR POTATO CHIPS 324 cal
OR CUP OF SOUP 42-270 cal +2
GLUTEN FREE BREAD +100 cal +2.50

CHOICE OF CIABATTA 300 cal OR FOCACCIA 377 cal

WEST COASTER

smoked ham, smashed avocado, arugula, roasted garlic aioli, pickled red onion, calabrian chili, feta cheese 450 cal 15

NINE IRON

smoked bacon, roasted chicken, fresh stracciatella, mixed greens, tomato, dijonnaise 550 cal 15

CAPRESE PANINI

basil pesto, fresh mozzarella, roma tomato, arugula, balsamic, olive oil 960 cal 15

CHICKEN & MOZZARELLA

roasted chicken, fresh mozzarella, arugula, red onion, spicy sun-dried tomato aioli 810 cal 15

ITALIAN BEEF DIP

roast beef, melted brie, caramelized onions, garlic aioli, au jus 1160 cal 17.50

PROSCIUTTO & BRIE

prosciutto di parma, brie, fig jam, arugula, balsamic vinegar, olive oil 440 cal 15

TUSCAN TUNA

albacore tuna, olive oil, balsamic vinegar, white cheddar, pickle, dijonnaise 470 cal 15

SELECT TWO

AKA THE DREAM COMBO
265-1215 cal 16.50

HALF PANINI

HALF SALAD

SOUP OF
THE MOMENT

SOUP & SALAD

ADD	CHICKEN	STEAK	SHRIMP	SMOKED SALMON*
	202 cal 5	230 cal 7	140 cal 8	260 cal 10

SOUP OF THE MOMENT

CUP 45-470 cal 5
BOWL 100-930 cal 7

GREEN GARDEN CHICKEN CHOP

sliced roasted chicken, chopped kale, arugula, mint, basil, cilantro, broccolini, cauliflower, parmesan, pistachio, heritage grains, date, lemon champagne vinaigrette 1060 cal 16.50

RASPBERRY CHICKEN

chicken salad, almonds, pecans, apples, gorgonzola, mixed greens, raspberry vinaigrette 570 cal 14

BRUSSELS SPROUT

kale, brussels sprout, manchego, spicy marcona almonds, bacon, dried cherry, lemon manchego dressing 680 cal 13.75

MIXED GREENS

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 510 cal 13.25

CAESAR*

baby gem lettuce, parmigiano-reggiano, house croutons, garlic dressing 470 cal 13.25

SWEETS

CRUNCHY HAZELNUT BAR

chocolate feuilletine, peanut butter mousse 800 cal 7

HOT DONUT DOTS

housemade ricotta donut holes with salted butter chocolate, caramel and vanilla glaze dipping sauces 730 cal 9.50

OLIVE OIL CAKE

house yogurt whip and amarena cherries 830 cal 8

FUDGY BROWNIE

Cartel coffee brownie, cookie butter, vanilla bean ice cream 940 cal 8.50