

STARTERS

Wood-Fired Bread Knots VEGETARIAN	6
Garlic Butter Parsley Parmesan Marinara	
Brussels Sprouts	7
Crispy Pancetta Sherry Gastrique Chives Ricotta Salata Truffle Oil	
House Meatballs	8
Grana Padano Grilled Bread	
Chef's Bruschetta	7
Skillet Shrimp and Crab Dip	12
Cream Cheese Green Onion Roasted Garlic Fresh Herbs Bacon Grilled Bread	
Hummus Board VEGETARIAN	8
Greek Dressed Vegetables Crow's Dairy Feta	
To Share, The Market Place Deli Board	16
Prosciutto Genoa Salami Capicola Olives Fig Jam Crescenza Grana Padano Crow's Dairy Goat Cheese Marcona Almonds	
Chef's Selection Soup	6

SALADS

Chicken +4 Shrimp +6 Salmon +8 Steak +9	
The Local GLUTEN FREE + VEGETARIAN	6 9
M.S.F. Lettuce Carrots Radish Shaved Fennel Crow's Dairy Feta Local Honey Dijon	
Wedge GLUTEN FREE	7 9
Applewood Smoked Bacon Avocado Tomato Red Onion White Cheddar Ranch	
132nd Caesar Salad	7 10
Croutons Grana Padana Creamy Dressing	
Cobb Salad GLUTEN FREE	13.5
Mixed Greens Romaine Egg Avocado Applewood Smoked Bacon Tomato Turkey Blue Cheese Crumbles Blue Cheese Dressing	
Wild Arugula Salad GLUTEN FREE	6 11
Red and Gold Beets Carrots Radish Almonds Crow's Dairy Goat Cheese Pomegranate Vinaigrette	

WOOD-FIRED PIZZAS

Margherita Pizza VEGETARIAN	12
Marinara Mozzarella Basil First Pressed Olive Oil Fennel Pollen	
Spicy Italian	13
Italian Sausage Prosciutto Salami Capicola Pepperoni Marinara	
The Picasso	14
Schreiner's Sausage Prosciutto Capicola Onions Pepperoni Olives Mushrooms Peppers	
The Giardino VEGETARIAN	13
Broccolini Baby Bell Peppers Roasted Garlic Oven-Roasted Tomatoes Chives Chili Oil	
Not So Classic White Pizza VEGETARIAN	13
Ricotta Sauce Smoked Mozzarella Roasted Garlic Spinach Mushrooms Roasted Peppers Red and Green Olives	
Pepperoni Pizza	12
Smoked Pepperoni Marinara Mozzarella	

SANDWICHES AND WRAPS

Choice of Fries, Garden Salad, or Crispy Parmesan Potatoes
Add Avocado, Bacon, or Fried Egg +1

Millionaire Burger*	14
Ground NY Strip Cheddar House Sauce Applewood Smoked Bacon Butter Lettuce Heirloom Tomato Buttered Brioche Fried Egg +1	
Toasted Meatball Sandwich	11
Marinara Smoked Mozzarella Toasted Hoagie	
Stacked Reuben	13
Corned Beef House Sauce Sauerkraut Gruyère Toasted Marble Rye	
The Verde Wrap VEGETARIAN	10
Hummus Garlic Aioli Cucumber Roasted Tomato Avocado Radish Mixed Greens Crow's Dairy Feta Whole Wheat Tortilla	
House Shaved Prime Rib Dip with Horseradish Sauce	15
Mushroom Onion Compote Swiss Au Jus Toasted Hoagie	
The Dagwood	11
Smoked Turkey Sweet Tomato Jam Avocado Butter Lettuce Provolone Applewood Smoked Bacon Heirloom Tomato Toasted Sourdough	

ENTREES

Helen's Pot Roast GLUTEN FREE	18
Buttermilk Mashed Potatoes Blue Lake Green Beans Carrots Cipollini Onions Red Wine Demi-Glace	
Oh My Cod	14
Tempura Cod Crispy Parmesan Potatoes House Remoulade	
Bolognese Pappardelle	18
Beef, Pork, Veal Ricotta Parmesan Italian Parsley	
Applewood BBQ Spare Ribs GLUTEN FREE	27
Buttermilk Mashed Potatoes Garlic Broccolini	
Roasted Salmon Super Food* GLUTEN FREE	26
Spinach Quinoa Avocado Cucumber Radish Lemon Champagne Vinaigrette Chili Oil	
Steak and Grits*	33
Grilled NY Striploin Wild Mushrooms White Cheddar Grits Tumbleweed Onions Demi-Glace	
Grilled Filet of Beef* GLUTEN FREE	35
Mushroom Onion Potato Ragout Dijon Burgundy Wine Sauce	
Sage and Butternut Orecchiette	18
Orecchiette Pasta Roasted Butternut Squash Wild Mushrooms Organic Braising Greens Pancetta Mascarpone Sauce Crispy Sage	
Wood-Roasted Half Chicken GLUTEN FREE	19
Buttermilk Mashed Potatoes Farm Vegetables	
Tuna Veggie Stir Fry	28
Sugar Snap Peas Baby Squash Sweet Peppers Carrots Red Onion Celery Baby Bok Choy Brown Rice Teriyaki	

SIDES

Buttermilk Mashed Potatoes	5	Glazed Baby Carrots	5
Garlic Broccolini	5	House Fries	5
Crispy Parmesan Potatoes	6		

SWEETS

S'more Jar Cocoa Nib Crust Nutella Mousse Toasted Hazelnut	7
Butter Cake Kentucky Bourbon Sauce Marinated Berries	7
Selection of Sorbets GLUTEN FREE Selection of Local Sorbet	6
Croissant Bread Pudding Maple Roasted Pecan Gelato	9
Seasonal Cheesecake Ask Your Server for Details	8

We support local farmers and purveyors whenever possible.

*Items may be served raw or undercooked. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

COCKTAILS

170	10	Mandarin Vodka Sweet Vermouth Bitters Fresh Lemon Juice Simple Syrup
Barrel-Aged Tres Agaves Margarita	12	Fresh Lemon Juice Agave Nectar Smoked Salt Rim
Barrel-Aged Amador Manhattan	14	Janneau Grand Armagnac Punt E Mes
7903	9	Cloud Chaser Rose Vodka Muddled Berries
East Eddy	9	Boodles Gin Cointreau Fresh Lemon Juice Blueberry Soda
9 Mile	11	Bourbon Sweet and Sour Orange Juice Lemon Lime Soda

BEERS ON TAP

5.5 | 6.75

Scottsdale Blonde	Huss Brewing Co. Tempe, Arizona
Dew Point Dunkel	Sentinel Peak Brewing Tucson, Arizona
Fence Jumper Golden Ale	Uncle Bear's Brewery Phoenix, Arizona
Foggy Doggy Coffee Milk Stout	Uncle Bear's Brewery Phoenix, Arizona
Wolfhound Irish Red Ale	Uncle Bear's Brewery Phoenix, Arizona
Tower Station IPA	Mother Road Brewing Co. Flagstaff, Arizona
Papago Orange Blossom	Huss Brewing Co. Tempe, Arizona
Great White Witbier	Lost Coast Brewing Eureka, California
Pabst Blue Ribbon	Pabst Brewing Co. Los Angeles, California
Four Peaks Seasonal Tap	Ask Your Server for Details Tempe, Arizona

BEER FLIGHT 7

Can't choose one? Sample four!

TRY OUR LOCAL SPIRITS

Del Bac Unsmoked Single Malt Whiskey	Hamilton Distillers Tucson, Arizona
Del Bac Mesquite Smoked Single Malt	Hamilton Distillers Tucson, Arizona
Bloody Basin Bourbon	Thumb Butte Distillery Prescott, Arizona
#Vodka	O.H.S.O Scottsdale, Arizona
Desert Durum Wheat Whiskey	Arizona Distilling Company Tempe, Arizona
Commerce Gin	Arizona Distilling Company Tempe, Arizona
Mission Vodka	Arizona Distilling Company Tempe, Arizona

WHY TAP WINE?

Tap wine is the next big thing for wine connoisseurs. Wine poured from the cask prevents oxidation and therefore is always served fresh. Wine on tap skips the bottling process, keeping wine quality at its highest!

WINE

SPARKLING	G	T	B
Da Luca Prosecco, Italy	8		47
Drusian Brut Prosecco Superiore DOCG, Italy, NV	10		59
Mumm Brut Rose, Napa County, California	13		67
Vueve Cliquot Brut, France			92

SAUVIGNON BLANC

Echo Bay, Marlborough, New Zealand	9	12	35
Pomelo, Lake County, California Tap Wine	7	10	27
Te Pa, Marlborough, New Zealand	10	13	39
Matanzas Creek, Sonoma County, California	9	12	25

CHARDONNAY

14 Hands, Washington	6	9	24
Joel Gott, California	8	11	31
Matias, Santa Lucia Highlands, California	10	13	39
Complicated, Sonoma County, California	9	12	35
Hartford Court, Russian River Valley, California	12	15	47
La Crema, Central Coast, California	9	12	35
Ferrari Carano, Sonoma County, California	12	15	47

PINOT GRIGIO

Benvolio, Friuli, DOC Italy	6	9	23
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ROSES

North by Northwest, Washington Tap Wine	8	11	31
Fleur De Prairie, Cotes de Provence	9	13	35

PINOT NOIR

Folie A Deux, Sonoma Coast, California	8	11	31
The Crossings, Marlborough, New Zealand	10	13	39
Meiomi, California	12	15	47
Averaen, Willamette Valley, Oregon	12	15	47
Siduri, Willamette Valley, Oregon	15	18	59

MERLOT

Benzinger, Sonoma County, California	10	13	39
Rodney Strong, Sonoma County, California	9	12	36

CABERNET SAUVIGNON

Josh, California	8	11	32
Silver Palm, North Coast, California	10	13	39
Treana, Paso Robles, California	12	15	47
Juggernaut, Sonoma/Sierra Foothills, California	11	14	43
Requiem, Columbia Valley, Washington	12	15	47

OTHER REDS

OZV, California Tap Wine	8	11	30
Joel Gott, Palisades Red, California	9	12	35
The Prisoner, Napa County, California			78
Yangarra PF, Shiraz, McLaren Vale	11	14	43
Pay Dirt, Paso Robles, California	12	15	47
Locations, CA Red, California	10	13	39

HOUSE WINES

House Red or White	6	9	23
House Red or White Sangria	8		30

HAPPIER HOUR · 2 - 5 PM

Needle Rock Kitchen and Tap | Eddy's Poolside