



STARTERS

Cheesy Bread	7
Italian Parsley Red Sauce	
Shishito Peppers	7
Soy Chili Peppers Cortez Sea Salt	
Brussels Sprouts	9
Crispy Pancetta Sherry Gastrique Chives Ricotta Salata Truffle Oil	
House Meatballs	9
Grana Padano Grilled Bread	
Grilled Cheese Fondue	9
Tomato Bisque Grilled Bread	
Chef's Bruschetta	7
Shrimp Ceviche	12
Serrano Chilis Cucumbers Avocado Tortilla Chips	
Farm Board <small>GLUTEN FREE</small>	18
Wood Roasted Seasonal Vegetables Pesto Romesco Sauce Lemon Aioli	
Chef's Selection Soup	6

SALADS

Chicken +4 Shrimp +6 Salmon* +8 Steak* +9	
Wedge <small>GLUTEN FREE</small>	7 9
Applewood Smoked Bacon Avocado Tomato Red Onion White Cheddar Ranch	
132nd Caesar	7 10
Croutons Grana Padana Creamy Dressing	
Grilled Peach <small>GLUTEN FREE</small>	8 11
Arugula Crow's Dairy Feta Fresh Herbs Pistachio Lemon Oil Balsamic Reduction	
House Pulled Mozzarella <small>GLUTEN FREE</small>	9 12
Spanish EVOO Heirloom Tomato Basil Arugula Cortez Flake Salt	
Grilled Southwestern Chicken Cobb	13.5
<small>GLUTEN FREE</small> Mixed Greens Avocado Egg Pepitas Tomato Flax Seed Lentils Garbanzo Beans Sweet Crispy Corn	

WOOD-FIRED PIZZAS

Margherita Pizza <small>VEGETARIAN</small>	12
Marinara Mozzarella Basil First Pressed Olive Oil Fennel Pollen	
Spicy Italian	14
Italian Sausage Prosciutto Salami Capicola Pepperoni Marinara	
The Picasso	14
Schreiner's Sausage Prosciutto Capicola Onions Pepperoni Olives Mushrooms Peppers	
No Meat Please <small>VEGETARIAN</small>	13
Roasted Corn Goat Cheese Heirloom Tomato Balsamic Onions Basil Arugula	
Pig & Pineapple	13
Slow Roasted Pulled Pork Pineapple Jalapeño Cilantro Green Onions Smoked Mozzarella BBQ Sauce	
Pepperoni Pizza	12
Smoked Pepperoni Marinara Mozzarella	

SANDWICHES AND WRAPS

Choice of Fries, Garden Salad, Crispy Parmesan Potatoes, or Sweet Potato Fries +1 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	
Pulled Curry Chicken Salad	11
Marcona Almonds Sweet Onions Celery Pesto Arugula Toasted Multi-Grain	
Stacked Reuben	13
Corned Beef House Sauce Sauerkraut Gruyère Toasted Marble Rye	
Garden Sandwich <small>VEGETARIAN</small>	11
Heirloom Tomatoes Roasted Peppers Cucumber Goat Cheese Spread Arugula Balsamic Onions Sweet Tomato Jam Toasted Multi-Grain	
House Shaved Prime Rib Dip with Horseradish Sauce	16
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	

ENTRÉES

Helen's Pot Roast <small>GLUTEN FREE</small>	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	
Citrus Chipotle Chicken <small>GLUTEN FREE</small>	18
Wood Roasted Corn Quinoa Spinach Crow's Dairy Feta Pickled Red Onion	
Sweet Corn Orecchiette	18
Pancetta Roasted Corn Wild Mushrooms Spinach Basil Mascarpone Sauce	
Spicy Shrimp Pasta	21
Calabrian Chili Shrimp Fennel Garlic Arugula Lemon Oil	
Applewood BBQ Spare Ribs <small>GLUTEN FREE</small>	27
Buttermilk Mashed Potatoes Garlic Broccolini	
Roasted Salmon Super Food* <small>GLUTEN FREE</small>	26
Spinach Quinoa Avocado Cucumber Radish Lemon Champagne Vinaigrette Chili Oil	
Almond Wood-Grilled 12oz Ribeye* <small>GLUTEN FREE</small>	32
Wild Mushrooms Caramelized Onions Demi-Glace	
Wood-Fired 28oz Porterhouse Steak Frites*	48
Crispy Potatoes Truffle Oil Chives Demi	

SIDES

Buttermilk Mashed Potatoes	5	Green Beans	5
Garlic Broccolini	5	House Fries	5
Crispy Parmesan Potatoes	6	Sweet Potato Fries	6

SWEETS

S'more Jar Cocoa Nib Crust Nutella Mousse Toasted Hazelnut	7
Butter Cake Kentucky Bourbon Sauce Marinated Berries	7
Selection of Sorbets <small>GLUTEN FREE</small> Selection of Local Sorbet	6
Croissant Bread Pudding Maple Roasted Pecan Gelato	9
Sundaes Were Made For This <small>GLUTEN FREE</small> Vanilla Bean Gelato	12
Brownie Whipped Cream Crispy Pearls Sprinkles Cherries Caramel Chocolate Sauce Peanut Brittle Marshmallow	

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
Blue Moon Belgian White	Blue Moon Brewing Co. Denver, Colorado
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
Desert Durum Wheat Whiskey	Arizona Distilling Company Tempe, Arizona
#Vodka	O.H.S.O Scottsdale, 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
Groth, Napa Valley, California	11	14	43

CHARDONNAY

Murphy Goode, California	7	10	27
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
Neyers, Sonoma County, California	11	14	43
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
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
Juggernaut, Sonoma/Sierra Foothills, California	11	14	43
Requiem, Columbia Valley, Washington	12	15	47

OTHER REDS

Joel Gott, Palisades Red, California	9	12	35
The Prisoner, Napa Valley, California			68
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		29

HAPPIER HOUR

Needle Rock Kitchen and Tap 2-5PM | Eddy's Poolside 1-4PM