

Starters

Soup of the Day - 8
Avocado Toast with cumin and sea salt on Noble bread – 9 Add Beef Barbacoa – 15
Deviled Eggs with whipped Dijon aioli mousse - 8
Bruschetta Three Ways - 11
 Classic Tomato, Olive Tapenade, Chef's Choice
#1 Grade Tuna Tartare with miso aioli, house-made ponzu, soy beans and carrots - 16
*Scallop Ceviche **(Top Ten Best Dish - Arizona Republic)** - 20
 Sliced diver scallop marinated in fresh lime juice with
 coconut milk, sweet potato, chile sauce, tortilla chips
Cheese & Charcuterie Board - 24
 Artisan cheeses, house-cured meats and pickles, fruits, nuts, veggies & crackers

Salads

Mixed Greens with candied pecans, grapes, Crow's Dairy goat cheese
 and sour cherry vinaigrette – 12
Roasted Local Beets with Crow's Dairy "quark" and chives - 13
The Wedge with Iceberg, bleu cheese dressing and bacon - 10
*Kale Caesar with aged Parmesan and cornbread croutons - 9
Avocado & Grapefruit with Boston Bibb and Arizona honey-citrus vinaigrette - 14

Supplement any Salad with a Grilled Chicken Breast (\$9), Seared Salmon Filet (\$12)
 or Beef Barbacoa (\$12)

Sides

House-Made Kennebec Chips - 5
Sautéed Green Beans with cilantro-mirin aioli - 8
Thick “Frites St.” Fries with Sriracha Ketchup - 9
Thin Crispy Fries - 6
Chicharróns - 5

Things We Like to Eat

House-Made Fettuccine with organic Campari tomatoes, basil, red chile flakes -18
Shellfish Paella with chorizo, saffron, all kinds of fresh seafood, grilled bread - 32
Markito’s Chilaquiles with chile sauce, Cotija, salsa verde, sunny-side-up egg - 19
 • Chicken - 19 • Barbacoa Beef - 22 • Green Chile Pork - 22
Ricotta Gnudi with slow-roasted pork, farmer's veggies and pork jus - 20
Seared Scottish Salmon w/honey-mustard glaze, curried potato cake, green beans - 24
Damn Good Bowl of Noodles
 • Vegetable - 15 • Chicken - 19 • Pork - 18 • Octopus - 24
Green Chile Pork Stew w/tomatilla salsa, Cotija cheese, fresh cilantro, tortilla chips - 19
Spice-Rubbed Flat Iron Steak with Comté potato puree, sautéed green beans - 29

Tavern Classics

Sandwiches

Grilled Cheese with White Cheddar & Organic Tomato Bisque - 13
Crispy Chicken Lettuce Wrap with Fresh Slaw & Sweet Chili Vinaigrette - 15
Maine Lobster Roll - 24
 Fresh lobster tossed with house-made aioli (Also available in lettuce wrap)
The Best BLT in Phoenix **(Arizona Republic)** - 16

Burgers - available on Challah bun, in lettuce wrap, or salad style

*The American Classic - Single 13 / Double 18 **(Best Burger - Eater NYC)**
 Secret sauce, traditional fixings, American cheese
Grilled Scottish Salmon with crème fraîche and tomato jam - Patty 15 Filet 19
Lamb with mint aioli, Crow’s Dairy goat feta, caramelized onion, cured tomato - 19
*Patty Melt on Rye - 14
Sloppy Joe Sliders with American Cheese - 12 Topped with sunny-side-up egg - 14

Tacos

Toasted hand-made corn tortilla, shredded cabbage, chile sauce, Cotija cheese, salsa verde

- Chipotle Marinated Chicken - 6
- Mike & Alex’s Spanish Octopus with Charred Tomato Sauce - 9
- Grilled Rock Shrimp - 9
- Slow Roasted Pork al Pastor with charred pineapple & guajillo chiles - 7
- Beef Barbacoa with toasted chiles and cumin - 8

*May contain raw or undercooked ingredients. Eating raw or undercooked eggs, poultry, seafood, shellfish or beef may cause a food borne illness especially if you have certain medical conditions.

Desserts

- House-Made Coconut Cream Pie (Top Ten All American Treat - azcentral) - 8
- Grateful Spoon Vanilla Ice Cream - 6
- Affogato with illy Espresso - 9
- Abita Root Beer Float - 8
- Ice Cream Sundae with the Works - 9
- Baked-to-Order Cookies - 7
- Cookies with the Works - 14
- Cinnamon Spiced Chocolate Mousse with Salted Caramel & Whipped Cream - 9

Cocktails 2.0

- The Mule Ginger-Lime with Dubonnet Rouge, Bonal Apéritif in the classic copper mug - 11
- The Spritz Pick Your Base: Lillet Blanc / Cappaletti / Dolin Blanc / Dubonnet Rouge - 11
- Pick Your Bitter: Grape fruit / Orange / Cherry / Angostura / Peychaud’s with shaved ice and a fruit garnish - 11
- Bittersweet Symphony Bitter and floral apéritifs, the sweet effervescence of soda, jammy vermouth - 11

Fun With Beer - 9

- Sofie-Mosa Freshly squeezed OJ & Goose Island Farmhouse Ale – a great twist on tradition
- The Bul A Cuban classic with a touch of ginger and lime
- The Radler A German favorite – your choice of Lager or Hefeweizen with citrus soda
- Hatch Chile Rita McFate® Hatch Chile Gatos Ale, ginger beer, lime juice, and a salted rim

Zen - 7

- Sake Basil Fresh flavors of basil and lime with the smooth finish of sake
- Sake Champagne Everything you’d expect - bubbly, fresh, fun
- Mojito

Liquid Dessert

- Noval 10 Yr Tawny Port - 12
- Taylor Fladgate 20 Yr Port - 20
- Lustau East Indian Sherry - 10
- Cocchi Rosa - 9

Coffee

- The Roastery of Cave Creek • illy Espresso
- Coffee - 3
- Espresso - 3
- Double Espresso - 5
- Cappuccino - 4
- Latte - 4
- Nitro Cold Brew - 5



Take a Walk on the Wine Store Side
and bring a bottle back to your table.

602.955.7730