

## 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 - 11

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    • Octopus – 28    • Pork - 18

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 - 13
- Grilled Rock Shrimp - 9
- Slow Roasted Pork al Pastor with charred pineapple & guajillo chiles - 7
- Beef Barbacoa with toasted chiles and cumin - 8

## 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**