

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 - 14
 - Classic Tomato, Olive Tapenade, Chef's Choice
- Roasted Local Beets with Crow's Dairy "quark" and chives - 13
- #1 Grade Tuna Tartare with miso aioli, house-made ponzu, soy beans and carrots - 17
- *Scallop Ceviche **(Top Ten Best Dish - Arizona Republic)** - 22
 - Sliced diver scallop marinated in fresh lime juice with coconut milk, sweet potato, chile sauce, tortilla chips
- Cheese & Charcuterie Board - 27
 - Artisan cheeses, house-cured meats and pickles, fruits, nuts, veggies & crackers

Salads

- Warm Lobster with tarragon emulsion, fennel, beet puree and crispy speck - 24
- Mixed Greens, candied pecans, grapes, Crow's Dairy goat cheese, sour cherry vinaigrette - 12
- 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

- Black Tiger Shrimp Fettuccine with tomatoes, capers, basil, shaved Parmesan - 32
- 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
- Mushroom Risotto with chèvre, oven-dried tomatoes, shallots, crispy mushrooms - 28
- Lobster Gnudi with butter-poached Maine lobster, house-made ricotta gnudi - 41
- Seared Scottish Salmon w/honey-mustard glaze, curried potato cake, green beans - 24
- Damn Good Bowl of Noodles
 - Chicken - 23 • Octopus - 32 • Pork - 24 • Vegetable - 19
- Lemon Sole En Papillote with fresh vegetables, fingerling potatoes, citrus beurre blanc - 38
- *Beef Tenderloin Filet with béarnaise, thin crispy fries - 39
- Green Chile Pork Stew w/tomatilla salsa, Cotija cheese, fresh cilantro, tortilla chips - 19

Tavern Classics

Sandwiches

- White Cheddar Grilled Cheese on thick-cut Challah with organic tomato bisque - 17
- Crispy Chicken Lettuce Wrap with fresh slaw & sweet chili vinaigrette - 17
- Maine Lobster Roll with housemade aioli - 26 (also available in lettuce wrap)
- The Best BLT in Phoenix **(Arizona Republic)** - 21

Burgers

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

- *The American Classic - Single 15 / Double 21 **(Best Burger - Eater NYC)**
 - Secret sauce, traditional fixings, American cheese on Noble bun
- Grilled Scottish Salmon with crème fraîche and tomato jam - Patty - 17 Filet - 21
- Lamb with mint aioli, Crow’s Dairy goat feta, caramelized onion, cured tomato - 21
- *Patty Melt with American cheese and caramelized onions on grilled 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
 - Michael & 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

***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
- The Cookie - Freshly Baked Giant Chocolate Chip Cookie in Cast Iron Pan with Vanilla Gelato - 14
- Cinnamon Spiced Chocolate Mousse with Salted Caramel & Whipped Cream - 9
- Fresh Seasonal Berries with Lemon Curd - 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, 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 Mojito Everything you’d expect - bubbly, fresh, fun

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



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

602.955.7730