

— **BRUNCH** —

**AVOCADO TOAST**

wood-fired artisan bread – crushed egg  
tomato – goat cheese – pickled onion – chili flakes ... 12.95

**TACOS\*/BURRITO\*/BOWL\***

eggs – bacon – sausage – cheese – potato  
chives – avocado – sriracha aioli ... 15.95

**TRADITIONAL TWO EGGS\***

house potatoes or grits – toast ... 11.95  
w/chili-glazed bacon ... 13.95 w/sausage ... 13.95  
w/pork chop ... 16.95 w/chicken fried steak ... 16.95

**EGGS BENEDICT\***

poached eggs – ham – house-baked biscuit  
hollandaise – house potatoes or grits ... 16.95

**ORIGINAL EGG SANDWICH\***

chili-glazed bacon – american cheese – avocado  
tomato – basil aioli – house potatoes or grits ... 14.95

**LEMON RICOTTA PANCAKES**

blueberry compote – maple syrup ... 15.95

**BRIOCHE FRENCH TOAST**

fresh berries – sweetened ricotta  
maple syrup ... 15.95

**FRENCH OMELET\***

country ham – gruyère – herbed hollandaise  
house potatoes or grits ... 17.95

**HOT CHICKEN & BISCUITS**

crispy chicken breast – buttermilk biscuits  
sausage gravy – buffalo sauce ... 16.95

**CROQUE MADAME\***

country ham - gruyère - brioche - mornay  
sunny-side egg - chives ... 17.95

*Shared Plates*

**TRUFFLE FRIES**

parmigiano reggiano – garlic aioli  
house ketchup ... 11.95

**STEAK & BLUE CHEESE BRUSCHETTA\***

caramelized onion – brie ... 15.95

**GUACAMOLE**

jalapeño – cilantro – garlic – onion – lime  
house salsa – tortilla chips ... 12.95

**GRILLED & CHILLED SHRIMP**

atomic horseradish – garlic aioli ... 18.95

**MUSSELS**

beer broth – chili-glazed bacon – scallions  
rosemary – potato straws ... 19.95

**BUFFALO CAULIFLOWER WINGS**

cauliflower florets – blue cheese crumbles  
buttermilk ranch ... 13.95

**ELOTE**

fire roasted corn – crema – lime  
cotija – tortilla chips ... 11.95

**BONELESS BEER-BATTERED  
CHICKEN WINGS**

buttermilk herb dressing ... 13.95

☼ **SALADS** ☼

ADD: GRILLED CHICKEN... 7.95 STEAK\* ... 9.95  
GRILLED SHRIMP ... 10.95

**TOSSED CAESAR**

gem lettuce – parmigiano reggiano  
tomatoes – house croutons ... 11.95

**LOVE BEET & ARUGULA**

herbed goat cheese – pickled onion – toasted pine nuts  
honey dijon balsamic vinaigrette ... 16.95

**CHEESE TORTELLINI**

greens – tomatoes – bacon – red onion – asiago  
roasted pine nuts – creamy pesto dressing ... 15.95

**CHOPPED SALAD**

arugula – spinach – pepitas – couscous – corn  
chives – currants – asiago – tomatoes  
buttermilk herb dressing ... 15.95

**ROASTED TOMATO POBLANO SOUP ... 8**

**SANDWICHES +**

SIDE CHOICES: FRIES • SOUP • SLAW • GREENS

**DOUBLE STACK FLAT TOP SEARED  
BACON CHEESEBURGER\***

house ground beef – american cheese  
chili-glazed bacon – tomato – pickled onion – lettuce  
special house sauce – brioche + side ... 17.95

**CLINKSCALE CLUB**

roasted turkey – chili-glazed bacon  
ham – swiss – lettuce – tomato – basil aioli  
grilled sourdough + side ... 17.95

**BASIL GRILLED CHICKEN**

brie – arugula – mushrooms  
basil aioli – baguette + side ... 17.95

**WOOD-FIRED "CAULIFLOWER-STEAK" BURGER**

herbed goat cheese – lettuce – tomato – pickled onion  
avocado – garlic aioli – brioche + side ... 17.95

**ROASTED TURKEY FRENCH DIP**

creamy horseradish – gruyère – baguette  
natural jus + side ... 17.95

**ARTISAN GRILLED CHEESE  
& ROASTED TOMATO POBLANO SOUP**

american – chèvre – gruyère  
asiago-encrusted rustic bread ... 15.95

**FISH TACOS**

three corn tortillas – battered cod – slaw – remoulade ... 16.95

**TORT MAC & CHEESE**

cheese tortellini – aged cheddar – mornay sauce – chives ... 18.95

*Desserts*

**PEACH COBBLER BREAD PUDDING**

madagascar vanilla gelato ... 9.95

**FLOURLESS CHOCOLATE CAKE**

fresh berries – chambord whipped cream ... 9.95

**BEIGNETS**

warm french doughnuts – vanilla bean custard  
raspberry compote – chocolate ganache ... 9.95

\*These items are served raw or undercooked, or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, shellfish, seafood, or egg may increase your risk of food borne illness.

A 3.5% surcharge will be added to all non-cash transactions.

# COCKTAILS

## BLACK WALNUT MANHATTAN

barrel-aged high west double rye whiskey  
punt e mes vermouth – walnut liqueur  
bitters – cherries ... 15

## PIMM'S CUP

pimm's #1 – fresh lemon – cucumber  
ginger beer – strawberry – mint ... 12

## HARVEY WALLBANGER\*

organic vodka – orange juice – raw honey simple  
galliano – citrus foam ... 12

## FRENCH 75

uncle val's gin – elderflower liqueur  
fresh lemon – honey – bubbles ... 13

## BOURBON SAZERAC

kentucky straight bourbon – peychaud's & angostura bitters  
demerara syrup – vanilla saline – absinthe mist ... 15

## SMASHED CHERRY MULE

organic vodka – smashed bordeaux cherry  
fresh lime – ginger beer ... 12

## ARIZONA MOJITO

white rum – fresh lime  
mint – prickly pear ... 11

## CLARIFIED NEGRONI

az local gin – campari – punt e mes vermouth  
lactose-clarification – orange twist ... 15

## ESPRESSO MARTINI

organic vodka – demerara simple  
house-made espresso syrup  
kahlua coffee liqueur ... 12

## SOUTHWEST SANGRIA

pinot grigio – house-infused pepper vodka  
fresh lime – agave – jalapeño – cilantro ... 11

## MARGARITAS

### SERRANO MANGO MARGARITA

house-infused serrano blanco tequila – mango  
fresh lime – agave nectar – grand marnier  
tajin salt rim ... 14

### LOVE POTION MARGARITA

house-infused hibiscus reposado tequila  
damiana – fresh lime – agave nectar  
hawaiian black sea salt rim ... 14

### COCONUT MARGARITA

reposado tequila – cointreau  
coconut cream – fresh lime  
demerara syrup – black sea salt ... 14

## Red Wine

### CABERNET SAUVIGNON

Four Vines "The Kinker" – Paso Robles, CA ... 10/34

Justin – Paso Robles, CA ... 55

Sanctuary – Napa Valley, CA ... 89

### PINOT NOIR

Pavette – Napa Valley, CA ... 11/38

Hartford Court – Russian River, CA ... 68

### ARIZONA LOCAL

Haunted Rosso, Barbera – Verde Valley, AZ ... 11/39

Arizona Stronghold "Nachise," Red Blend – Cochise, AZ ... 45

Los Milics "Renato's" Red Blend – Sonoita, AZ ... 45

### NEW WORLD

Highlands 41 Estate Reserve "Black Granite," Red Blend  
Paso Robles, CA ... 10/34

Areyna, Malbec – Argentina ... 11/38

Valrav, Old Vine Zinfandel – Sonoma, CA ... 12/42

Ex Post Facto, Syrah – Central Coast, CA ... 68

### OLD WORLD

Los Conejos Malditos, Tempranillo – Spain ... 10/34

Fattoria Di Sammontana, Chianti – Italy ... 45

Château Lassègue, St.-Émilion, Grand Cru –  
Bordeaux, France ... 98

## Sparkling & Rosé

Drusian, Prosecco – Italy ... 11/38

Drappier Carte D'Or, Brut – Champagne, France ... 72

Mont Gravet, Rosé – France ... 8/28

Whispering Angel, Rosé – France ... 15/45

## White Wine

### CHARDONNAY

Kind Stranger – Columbia Valley, WA ... 10/34

Lioco – Sonoma, CA ... 52

### SAUVIGNON BLANC

The Crossings – New Zealand ... 10/34

Frog's Leap – Napa Valley, CA ... 54

### ECLECTIC WHITES

La Cappuccina Organic, Pinot Grigio – Italy ... 10/34

Rune, Viognier – Willcox, AZ ... 72

## BEER

ARIZONA DRAFTS ... 6.50

Oak Creek Hefeweizen – Sedona

THAT Road Rash IPA – Cottonwood

Historic Ocean Front Property Lager – Flagstaff

Rotating local seasonal draft – Ask your server!

### ARIZONA BEER FLIGHT

TRY FOUR DRAFTS ... 9

### Bottles & Cans

Mich Ultra, Coors Light, Bud Light ... 5 Corona ... 6.50

Mother Road Tower Station IPA ... 9

Lagunitas Hop Refresher NA ... 6.50

## Shared Plates

### TRUFFLE FRIES

parmigiano reggiano – garlic aioli  
house ketchup ... 11.95

### STEAK & BLUE CHEESE BRUSCHETTA\*

caramelized onion – brie ... 15.95

### GUACAMOLE

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## ENTREES

### 8OZ CHOICE FILET MIGNON\*

cast iron skillet – herb compound butter – house fries ... 45.95

### SCALLOPS\*

pan-seared diver scallops – cilantro lime couscous ... 34.95

### PASTA & SAUSAGE

orecchiette – broccolini – olive oil – asiago  
crushed red chile flakes – fresh herbs ... 24.95

### CHICKEN MILANESE

redbird chicken breast – parmesan bread crumbs  
lemon-dressed arugula – orecchiette pasta ... 26.95

### MARSALA CHOPS\*

gold canyon thin cut pork chops – marsala wine  
mushrooms – orecchiette pasta ... 28.95

### GRILLED SHRIMP & PARMESAN GRITS

cajun spices – garlic – beer ... 30.95

### GINGER MISO-GLAZED SALMON\*

wild salmon – poblano relish  
lemon – herbed pomme purée ... 33.95

### TORT MAC & CHEESE

cheese tortellini – aged cheddar – mornay sauce – chives ... 22.95

### 16OZ CHOICE BONE-IN RIBEYE\*

wood-fire grilled – buttered mushrooms  
herbed pomme purée ... 55.95

**SIDES:** RUSTIC HONEY-GLAZED ROASTED CARROTS ... 7.95

BROCCOLINI W/MORNAY ... 7.95

BUTTERED MUSHROOMS ... 7.95

## Desserts

### PEACH COBBLER BREAD PUDDING

madagascar vanilla gelato ... 9.95

### FLOURLESS CHOCOLATE CAKE

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