

## LOCAL FLAVOR

### chilaquiles 14

fried egg, tortilla, avocado, smoked cotija, mama dougie's ranchero sauce\*

### avocado toast 14

fried egg, lemon preserves, cress\*

### blue corn short stack 16

orange-poppy seed custard, rye whiskey syrup (plain pancakes? yea...we got those too!)

### palette omelet 16

stuffed with grilled green onion, chile, tortilla, potato, cotija cheese, pepitas, and covered in sauce mosaic

### dirty hash brown 14

green chili pork, queso, fried egg\* (hungry? more of everything for \$6)

## BAKE SHOP

### kouign amman 6

lavender caramelized croissant

### blueberry crumb cake 6

blueberry lavender compote, crow's dairy goat cheese, graham cracker streusel

### raspberry-walnut scone 5

fresh cream and house preserve

### toast 4

white, whole wheat, pumpernickel rye

### COMPANIONS \$6 EACH

bacon, hash brown potato, chicken sausage, ham steak, fresh fruit with chile and lime

## BEVERAGES

### DAILY FRESH PRESSED JUICE \$4 EACH

garden vegetables or from the berry patch

### NITRO COFFEE 5

browlifter by CULT coffee roasters

### BEANS 5

Village Roaster's espresso, cappuccinos & lattés

### LEAFS 6

CULT botanicals and tea service

## THE GOODS

### porridge 9

sonoran wheat berries, red quinoa, date, desert honey, cardamom

### chia seed pudding or greek yogurt 9

chile-lime fruit, house granola

### benjamin 18

poached eggs, hollandaise sauce, and ham steak on blue corn pancake

### belgian waffle 14

raspberries, fresh whipped cream

### breakfast sandwich 12

ham steak, swiss, sunny up egg, brioche bun

### the chadwick 18

2 eggs any style, companion, toast, and juice or coffee\*

## MIDDAY MUSE / AVAILABLE AFTER NOON

### mushroom soup 10

chips, roasted, and pureed mushroom

### heirloom tomato and cucumber 9

jalapeno-mint pearls, house made goat yogurt

### gem salad 10 (22)

goddess dressing, preserved lemon, pine nuts (add hanger steak, half chicken, or shrimp)\*

### whole trout from the plancha 19

grilled lemon, cauliflower, pecan romesco

### bond burger 19

blue cheese, bacon, pickled red onion, brioche bun

### open faced grilled chicken sandwich 16

adobo mop sauce, pistachio, avocado, lemon, cilantro

### mushroom crown 8

barley, roasted tomato, chimichurri

### blistered shishito peppers 7

cotija cheese

## LIBATIONS

### HOUSE BLOODY MARY 12

azdc mission vodka, signature blend mix

### MIMOSA 12

jp chenet sparkling, fresh orange juice

### CEREAL KILLER 12

zacapa 23 rum, fruity pebbles, milk

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## **BITS AND BITES**

### **arizona medjool dates 1.5/ea**

fresh cream, pistachio crumb

### **elote 6**

charred corn, aioli, cotija cheese

### **blue cornbread 6**

tomato-jalapeno jam

### **mushroom soup 10**

chips, roasted, and pureed mushroom

### **heirloom tomato and cucumber 9**

jalapeno-mint pearls, house made goat yogurt

### **watermelon 8**

crow's dairy goat cheese, crispy chicken skin, basil

### **lightly seared yellowtail 14**

cucumber-avocado puree, pine nut, beet chip

### **braised lamb belly 14**

citrus-olive salad, butter lettuce sauce

### **crow's dairy goat cheese dumplings 10**

charred green onion, marinated spaghetti squash

### **gem salad 12 (22)**

goddess dressing, preserved lemon, pine nuts  
(with choice of hanger steak, chicken, or shrimp)\*

## **FOR THE TABLE**

### **whole red river trout from the plancha 24**

grilled lemon, cauliflower, pecan romesco

### **roast swordfish loin 36**

leeks, baby beets, citrus vinaigrette\*

### **whole roasted game hen 26**

adobo mop sauce, avocado, lemon, pistachio, cilantro

### **grilled hanger steak 28**

charred eggplant puree, scallion vinaigrette, roasted tomatoes\*

### **bone-in kurobota pork chop 32**

black bean puree, melted pepper and house bacon sauce\*

### **black angus ny strip steak 34**

date and black garlic glaze\*

### **sonoran wheat berry risotto 19**

quinoa, wild rice, fried shallots, parmesan

## **COMPANIONS**

### **roasted pee wee potatoes 8**

local orange blossom honey, roasted garlic, evoo crouton

### **grilled mcclendon's broccoli 7**

nardello pepper, preserved lemon, mustard caviar, chimayo chile powder

### **mushroom crown 8**

toasted hayden mills barley, roasted tomato, chimichurri

### **blistered shishito peppers 7**

cotija cheese

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**jerkies 6/oz**

**lavender almonds 6**

**arizona medjool dates 1.5/ea**

fresh cream, pistachio

**blue cornbread 6**

tomato-jalapeno jam

**chicken liver mousse on toast 8**

wildflower bread, salsa verde, pepper  
relish, pistachio

**loaded potato chips 6**

crispy chicken skin, desert honey, green  
onion

**watermelon 8**

crow's dairy goat cheese, crispy chicken  
skin, basil

**Bond burger 19**

blue cheese, bacon, pickled red onion,  
brioche bun\*

**wild boar ribs 12**

adobo, pepitas, house fermented hot sauces

**elote 6**

charred corn, aioli, cotija cheese

**blistered shishito peppers 7**

cotija cheese

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## CRAFT BEER \$7

### **v. beauregarde blueberry sour ale**

college street brewhouse. lake havasu city, az

### **mandarin wheat**

uncle bears brewery. phoenix, az

### **expedition wheat**

grand canyon brewing company. williams, az

### **scottsdale blonde**

huss brewing company. tempe, az

### **magic in the ivy pale ale**

huss brewing company. tempe, az

### **camelback ipa**

the phoenix ale brewery. phoenix, az

### **kilt lifter scottish ale**

four peaks brewing company. tempe, az

### **road rash ipa**

that brewery. cottonwood, az

### **stella artois**

belgium

## ALTERNATIVE & INNOCENT \$7

### **strawberry mint fizz**

strawberry, mint, jalapeno

### **grape of wrath**

fresh grapefruit juice, lemon, ginger

### **cucumber coolie**

cucumber, honey, lime

### **merrily merely meryl**

prickly pear puree, pineapple, lime

## SPECIALTY COCKTAILS \$15

### **el diablo**

espalon reposado, grenadine, ginger syrup, lime

### **summer in scotch-dale**

laphroaig scotch, luxardo maraschino, green chartreuse, lemon

### **queen creek swizzle**

plantation white rum, lime, mint, peychaud's, angostura bitters

### **midnight monsoon**

plantation white rum, lemon, ginger, orgeat, honey syrup, peychaud's

### **diamondback fizz**

espalon blanco tequila, grapefruit, lime, jalapeno agave

### **mercury mirage**

smoked tea infused rittenhouse rye whisky, demerara syrup, hella smoked chili bitters, smoked applewood

### **newly fashioned**

bulleit bourbon, cherry heering, grand marnier, burnt orange

## CLASSIC COCKTAILS \$14

### **moscow mule**

azdc mission vodka, lime, ginger syrup

### **penicillin**

monkey shoulder scotch whisky, lemon, honey syrup, ginger syrup, laphroaig rinse

### **pimm's cup**

pimm's no. 1, tanqueray gin, lime, orange, strawberry, cucumber, mint

### **eastside**

ford's gin, lime, cucumber, mint

### **vodka cobbler**

azdc mission vodka, cocchi americano, lemon, mixed berries

### **oaxacan old fashioned**

espolon reposado, vida mezcal, agave syrup, angostura bitters





**WEFT  
& WARP**  
ART BAR + KITCHEN

**BEER** **5**

craft cans, drafts & domestic bottles

**WINES** **7**

**10span chardonnay or cabernet**

central coast, ca

**jp chenet sparkling brut blanc de blanc**

santa maria, ca

**piattelli reserve torrantes**

cafayatte, argentina

**CLASSIC COCKAILS** **10**

**moscov mule**

azdc mission vodka, lime, ginger syrup

**penicillin**

monkey shoulder scotch whisky, lemon, honey  
syrup, ginger syrup, laphroig rinse

**pimm's cup**

pimm's no. 1, tanqueray gin, lime,  
orange, strawberry, cucumber, mint

**oaxacan old fashioned**

espolon reposado, vida mezcal, agave syrup,  
angostura bitters

**DINE**

**wagyu beef sliders\*** **7**

roasted garlic aioli, pickled red onions, salsa  
verde

**chicken liver mousse on toast** **5**

wildflower bread, salsa verde, pepper relish,  
pistachio

**blistered shishito peppers** **4**

cotija cheese

**grilled wildflower bread** **4.5**

slow roasted tomato

**house potato chips** **3**

buttermilk dip

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