

# NATURAL WINE

All bottles 50% off before 5pm

<u>bubbles</u>		
<b>Cava</b> – Mercat “Brut Nature” – Catalunya, SP		13/48
lively, light, zesty bubbles		
<b>Brut Rose</b> – Le Monde “Pinot Nero Brut” – Friuli, IT		15/56
fresh, mineral, tart berries, citrus		
<u>white / rose / orange</u>		
<b>White Blend</b> – D'Auphilac Blanc Les Cocalieres 2017– Languedoc, FR		12/40
med acid, pear, tropical fruits, buttery		
<b>Riesling (dry)</b> – Weingut Knauss “La Boutanche” – Württemberg, GR		14/52
med+ acid, dry & crisp, lime, stonefruit		
<b>Grenache rose</b> – Château d’Aqueria – Tavel, FR		12/44
dry, melon, mineral, funk		
<b>Trebbiano (orange)</b> – Fongoli		15/56
grippy, lush, ripe stonefruit, bitter herbs		
<u>red</u>		
<b>Pinot Noir</b> – Shelter Winery “Lovely Lilly” – Baden, DE		16/60
light body, fruity, light, berry fruits		
<b>Tempranillo Blend</b> – Sand Reckoner “X” – Willcox, AZ		14/40
med body, crisp fruits, uplifting		
<b>Cabernet Sauvignon</b> – Upwell – Lodi, CA		15/50
full body, woody, pine, ripe tree-fruits		

## COCKTAILS

<b>Chamomile Old Fashioned</b> – bourbon, applejack, globe chamomile	14.
<b>Hatch Chili Margarita</b> – mezcal / green chili vodka, yuzu, bell pepper	14.
<b>Jungle Bird</b> – rum, prickly pear, pineapple, lime, spicy escabeche, bitters	16.
<b>AZ Gin &amp; Tonic</b> – blended AZ gins, housemade elderflower tonic	12.
<b>Espresso Martini</b> – brandy, amaro, house-made coffee liqueur, espresso	14.
<b>Bloody Bull</b> – vodka, tomato, bone broth	13.
<b>Seville Mimosa</b> – sparkling wine, sour orange, kumquat	11.
<b>Wolfberry Spritz</b> – white wine, tomato, wolfberry, gooseberry, coriander	14.
<b>Sandía Negroni</b> – gin, yellow watermelon, cucumber, bitters	14.

## BEER

<b>Lager</b> – “Valley Beer” – Wren House	8.
<b>IPA</b> – “Church Music” – The Shop	8.
<b>Stout</b> – “Jomax” – Wren House	8.
<b>Sour</b> – “Cactus Juice” – AZ Wilderness	8.
<b>Cider</b> – “Serenade” – Stoic	8.

## NA

<b>Seasonal Lassi</b> – drink yogurt, vanilla, fruit compote	7.
<b>Hatch Chili Lemonade</b> – charred bell pepper, yuzu japanese citrus	6.
<b>Seasonal Agua Fresca</b> – yellow watermelon, cucumber, lime	7.
<b>Italian Bitter Aperitivo</b> – Sanbitter & Soda	8.
<b>Topo Chico / Coke / Sprite (bottle)</b>	4.

## SPECIALTY COFFEE

<b>Squash Latte</b> – espresso, o’odham squash, mesquite, milk	7.
<b>Chiltepin Shakerato</b> – iced espresso shaken with chiltepin chili & chocolate	6.
<b>Vanilla Corn Cappuccino</b> – espresso, vanilla & bay leaf, sweet corn, milk	7.
<b>Cajeta Latte</b> – espresso, salted stone-fruit cajeta, milk	7.
<b>Cold Brew</b> – flash brewed coffee, cacao, vanilla	5.
<b>Iced Rose Macchiato</b> – rose, white pepper cream, lychee, piñon nut, espresso	9.
<b>Matcha &amp; AZ Tonic</b> – ceremonial matcha, housemade tonic, prickly pear	8.