

VALENTINE



- foie gras castelvetroano olives, escabeche brine, date sugar
9.
- mesquite smoked salmon dip, i'itoni onion yogurt, trout roe, bbq chips
32.
- smoked frippers bologna with mesquite-pecan honey & wood-fired dates with pine nut miso, pomegranate agrodolce, pistachio
18.
- white sonorán wheat pretzel, guinea hen butter, az honeycomb
15. (add polish sturgeon caviar, 30 gram tin +\$60)
- little gem salad, sunflower vinaigrette, goatija cheese
14.
- castelfranco radicchio salad, shaved fennel, green blueberry salmoriglio, citrus, pistachio, alpine cheese blend
16.
- bison tartar tostada, carne seca xo, chicharrone, escabeche veg, trout roe
20.
- grouper crudo, orange blossom leche de tigre, passionfruit aioli, banana, cilantro
19.
- chintexle charred cabbage, date-hazelnut romesco, citrus yogurt, fresh herbs
24.
- charred octopus, achiote, turnip-sunchoke salad, green garlic-yuzu kosho
32.
- grilled az beef heart ssam, prickly pear gochujang, romaine lettuces
28.
- shrimp toast, green chili gravy, allium crema, shaved radish, lime
20.
- twice-cooked potatoes, yuzu aioli, charred chili verde & salsa secca
14.
- grilled chula oyster, epazote butter, hatch chili vinegar, squash breadcrumbs
32. (6x) / 52. (doz)
- tempura bkws farms mushrooms, epazote salt, thousand island dressing
18.
- pork ribs, sarsaparilla glaze, chayote slaw, az snack mix
21.
- crispy cauliflower, native seed tahini, stonefruit escabeche, wolfberry harissa
26.
- elote pasta, house-made tagliarini, hassayampa asiago, crispy corn, arbol
26.
- smoked two wash ranch chicken, wheat berries, toasted greens, herb yogurt
39.
- seared trout filets, wild rice pilaf, dill, jicama, pickled onion
48.
- ribeye, green-chili pork tepary beans, flour tortillas & huitlacoche butter
58.
- dry-aged az wagyu tomahawk, pork belly tepary beans, huitlacoche tortillas
175. (limited)

NATURAL WINE

bubbles

- Cava** – Mercat “Brut Nature” – Catalunya, SP 13/48
lively, light, zesty bubbles
- Brut Rose** – Domaine Brazillier – Loire, FR 14/48
fresh, mineral, tart berries, citrus
- white / rose / orange
- Mormoraia** – “Suavis” Vernaccia 2020 - San Gimignano, IT 12/40
med acid, yellow apple, honeysuckle, creamy
- Muscadet** – Domaine de la Pepiere “La Pepie” – Loire, FR 14/50
high acid, dry & crisp, green apple, sea spray, oyster shell
- Rose** – Tendu- Dunnigan Hills, CA 12/40
dry, melon, blood orange, mineral
- Trebbiano (orange)** – Fongoli – Umbria, IT 15/56
grippy, lush, ripe stonefruit, bitter herbs

red

- Trollinger** – Weingut Knauss “La Boutanche” – Württemberg, GR 15/52
light body, fruity, flint, berry fruits
- Red Blend** – Sand Reckoner “X” – Willcox, AZ 14/40
med body, crisp fruits, uplifting
- Cinsault Blend** – Clos Fantine “La Lanterne Rouge” – Languedoc, FR 16/60
light body, fruity, flint, berry fruits
- Tempranillo** – Senorio de Pecina 2019 – Rioja, SP 13/45
full body, pine, ripe red fruits
- Sagrantino** – Lorenzo Mattoni 2017 – Montefalco, IT 20/75
full body, black cherry, spiced plum, nutmeg

COCKTAILS

- AZ Gin & Tonic** – blended AZ gins, housemade elderflower tonic 12.
- Dirty Cactus Martini** – vodka / gin, cactus vermouth, escabeche brine 15.
- Chamomile Old Fashioned** – rye, applejack, globe chamomile 14.
- Espresso Martini** – brandy, amaro, house-made coffee liqueur, espresso 14.
- Hatch Chili Margarita** – mezcal / green chili vodka, yuzu, bell & hatch pepper 14.
- Jungle Bird** – rum, prickly pear, pineapple, lime, spicy escabeche, bitters 16.
- Wolfberry Spritz** – white wine, tomato, wolfberry, gooseberry, coriander 14.
- Sandía Negroni** – gin, yellow watermelon, cucumber, aperitivo bianco 14.
- Amaro Tea** – blended amari, AZ whiskey, mezcal, sun tea 13.
- Sake-tini** – junmai sake, orange wine, squash puree, passionfruit 14.
- Hot Chocolate** – green chartreuse, coconut & pistachio milk, xtabentun cream 14.

BEER

- Lager** – “Valley Beer” – Wren House 8.
- IPA** – “Church Music” – The Shop 8.
- Stout** – “Jomax” – Wren House 8.
- Sour** – “Cactus Juice” – AZ Wilderness 8.
- Cider (extra dry)** – “Serenade” – Stoic 8.

NA

- Hatch Chili Yuzu Lemonade** 6.
- Season Lassi** – drink yogurt, fruit compote 7.
- NA Spritz** – verjus, hibiscus-sumac-orange tea, pine 10.
- NA Beer** – Clausthaler Lager // Lagunitas Hoppy Refresher 6.
- Sandía Agua Fresca** – yellow watermelon, cucumber, lime 7.
- Matcha Melon** – ceremonial matcha, hopi watermelon fresca, cream, lime zest 9.
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