

VALENTINE



BRUNCH 9AM – 3PM

sunflower granola parfait: coconut-tahini yogurt, seed blend, fresh fruit (gf)

12.

churro waffle: dulce de leche, mesquite chai spice, whip (gf)

14. (+1oz caviar \$30)

little gem salad: sunflower vinaigrette, sunflower seed, goatija (gf)

14. (+smoked trout \$4, +az dry-aged steak \$13)

daily quiche: az hen eggs, sonorán wheat crust, mkt veg with side salad

12. (limited)

tamale bowl: blue corn masa cake, carrot mole, grilled avocado, veg salad,

ramen egg (gf)

16.

tres leches french toast: spiced chocolate, mesquite pecan butter,

sage syrup

12.

avocado toast: squash toast, smashed avocado, smoked trout, corn nuts

15. (+egg \$3)

taco trio: house-cured bacon, egg, nopales hash, queso dip

15. (+avocado \$2.5)

tonkatsu pork chop: green chili gravy, two eggs, biscuit, pickled tomatillo

29.

halibut tostada: chintexle, avocado, arkansas black apple, fresh herbs

20.

breakfast sandwich: house sage-sausage patty, marbleized egg,

raclette-pimento cheese, squash toast

14.

veg burger: tepary bean & amaranth tempeh, avocado, squash bun & salsa

secca tots

16. (+egg \$3)

burger: az wagyu beef patty, cactus relish, 1k island, american & raclette

cheese, iceberg, shaved onion, squash bun & salsa secca tots

18. (+egg \$3)

steak & eggs: 8oz az grass-fed steak & two wash ranch eggs,

pork belly beans, tortillas & huitlocoche butter

31.

valentine dog: all beef frank, yuzu mayo, bacon bits, chayote slaw, mesquite

smoked trout roe & house spiced potato chips

15.

tater tots with chili-aioli & native seed salsa secca

7.

NATURAL WINE

All bottles 50% off before 5pm

bubbles

Cava – Mercat “Brut Nature” – Catalunya, SP

13/48

lively, light, zesty bubbles

white / rose / orange

Muscat (Dry) 1L – CRNKO – Stajerska, SLO

13/54

high acid, fresh, lily, white pineapple

White blend – Bernabeleva “C. de Navaherrerros” – Madrid, SP

13/48

full body, stonefruit, wildflowers, honey

Rose (Pinot Noir) – Prisma – Casablanca Valley, CH

12/44

dry, cantaloupe, musky

Orange (Trebiano) – Lorenzo Mattoni – Umbria, IT

16/60

grippy, white flower, citrus blossom

red

Garnacha – Nekeas “Cepa por Cepa” – Navara, SP

12/44

light body, fruity, flint, berry fruits

Sangiovese – La Spinetta – Chianti, IT

15/56

med body, cherry, ripe tomato, mushroom

Cabernet Sauvignon – Movia – Brda, SLO

16/64

full body, blackberry, plum, graphite

COCKTAILS

Chamomile Old Fashioned – bourbon, applejack, globe chamomile

15.

Hatch Chili Margarita – mezcal / green chili vodka, yuzu, bell pepper

14.

Jungle Bird – rum, prickly pear, pineapple, lime, escabeche, bitters

16.

AZ Lemon Drop – vodka, yuzu, limone, buddha’s hand, grapefruit, seville sugar

14.

Espresso Martini – brandy, amaro, house-made coffee liqueur, espresso

15.

Bloody Bull – vodka, tomato, bone broth

13.

Seville Mimosa – sparkling wine, sour orange, kumquat

12.

Sandía Negroni – gin, yellow watermelon, cucumber, bitters

14.

Squash Sake-tini – junmai sake, az orange wine, squash purée, passionfruit

15.

Egg Nog – oaxacan rum, cognac, marsala, mesquite spice, dairy, hen egg

14.

BEER

Lager – “Valley Beer” – Wren House

8.

IPA – “Church Music” – The Shop

8.

Stout – “Superstition Coffee” – Az Wilderness

9.

Sour – “Cactus Juice” – Az Wilderness

8.

Cider – “Pomology” – Stoic

8.

NA

Seasonal Lassi – drinking yogurt, vanilla, fruit compote

7.

Hatch Chili Lemonade – charred bell pepper, yuzu japanese lime

6.

Seasonal Agua Fresca – yellow watermelon, cucumber, lime

7.

NA Spritz – verjus, hibiscus-sumac-orange tea, pine

10.

Topo Chico / Coke / Sprite (bottle)

4.

SPECIALTY COFFEE & TEA

Squash Latte – espresso, o’odham squash, mesquite

7.

Chiltepin Shakerato – iced espresso shaken with chiltepin chili & chocolate

6.

Matcha & AZ Tonic – ceremonial matcha, housemade tonic, prickly pear

8.

Vanilla Corn Cappuccino – espresso, vanilla & bay leaf, sweet corn

7.

Cajeta Latte – espresso, salted stone-fruit cajeta, sea salt

7.

Matcha Melon – ceremonial matcha, hopi watermelon fresca, cream, lime zest

9.

Golden Milk Latte – fresh turmeric & ginger juice, honey, chiltepin, black pepper

7.

Mequite Chai Latte – sunstone black tea, mesquite spice blend, piloncillo

5.

Cold Brew – flash brewed coffee, cacao, vanilla

5.