

# NATURAL WINE

All bottles 50% off before 5pm

## 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

## white / rose / orange

**Muscat (Dry) – CRNKO – Stajerska, SLO** 16/68  
high acid, fresh, lily, white pineapple

**Chardonnay – Boyer-de Bar – Burgundy, FR** 16/64  
full body, ripe pear, yellow apple, lemon curd

**Rose (Malbec) – Clos Coutale – Cahor, FR** 12/44  
dry, cantaloupe, musky

**Orange (Muscat Blanc a Petits Grain) – DESI – Roussillon, FR** 15/60  
grippy, salted watermelon, citrus blossom

## red

**Trollinger – Weingut Knauss “La Boutanche” – Württemberg, GR** 15/52  
light body, fruity, flint, berry fruits

**Pinot Noir – Swick – Willamette Valley, OR** 16/64  
med body, pine, ripe red fruits

**Carignan – Les Hérétiques Pays d’Hérault – Roussillon, FR** 13/48  
med body, green olive, raspberry, earth

## 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 Gin & Tonic – blended AZ gins, housemade elderflower tonic** 13.

**Espresso Martini – brandy, amaro, house-made coffee liqueur, espresso** 14.

**Bloody Bull – vodka, tomato, bone broth** 13.

**Seville Mimosa – sparkling wine, sour orange, kumquat** 12.

**Salted Pomelo Spritz – sweetgrass vodka, pomelo liqueur, yuzu** 14.

**Sandía Negroni – gin, yellow watermelon, cucumber, bitters** 14.

**Squash Sake-tini – junmai sake, az orange wine, squash purée, passionfruit** 15.

## BEER

**Lager – “Valley Beer” – Wren House** 8.

**IPA – “Church Music” – The Shop** 8.

**Stout – “Midwest Transplant” (brewed with chiles) – Roses by the Stairs** 8.

**Sour – “Cactus Juice” – AZ Wilderness** 8.

**Cider – “Serenade” – 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

**Squash Latte – espresso, o’odham squash, mesquite, milk** 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, milk** 7.

**Cajeta Latte – espresso, salted stone-fruit cajeta, milk** 7.

**Matcha Melon– ceremonial matcha, hopi watermelon fresca, cream, lime zest** 9.

**Cold Brew – flash brewed coffee, cacao, vanilla** 5.