

# VALENTINE



- foie gras castelvetroano olives, escabeche brine, date sugar  
9.
- mesquite smoked salmon dip, i'toi 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.
- hoja santa caesar, charred broccoli, mulberry-tamarindo, ricotta salata  
16.
- burrata & persimmon salad, guajillo jaew, pepita oil  
18.
- bison tartar tostada, carne seca xo, allium chicharrón, tomatillo, trout roe  
20.
- hiramasa crudo, tomatillo vinegar, i'toi-golden raisin relish, brown butter  
19.
- charred octopus, achiote, turnip-sunchoke salad, green garlic-yuzu kosho  
34.
- chicken heart & bacon skewer, squash skin tare, smoked persimmon amba  
14.
- grilled chula oysters, pinion-chili butter, pineapple, i'tios onions  
32. (6x) / 52. (doz)
- pork ribs, sarsaparilla glaze, chayote slaw, az snack mix  
22.
- yuca & potato pave, tomatillo pico de gallo, manchego crema, epazote dust  
18. (add polish sturgeon caviar, 30 gram tin +\$60)
- 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  
42.
- seared trout filets, wild rice pilaf, dill, jicama, pickled onion  
52.
- az ribeye, green-chili pork tepary beans, flour tortillas & huitlacoche butter  
58.
- 46oz tomahawk steak, pork belly tepary beans, huitlacoche tortillas  
195. (limited)

# NATURAL WINE

## bubbles

- Cava** – Mercat “Brut Nature” – Catalunya, SP 13/48  
lively, light, zesty bubbles
- Brut Rose** – Domaine Brazilier – Loire, FR 14/48  
fresh, mineral, tart berries, citrus
- Champagne** – Stéphane Coquille - Chouilly, FR 25/95  
brioche, lemon curd, crab apple
- 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 – Tuscany, IT 15/56  
med body, cherry, ripe tomato, mushroom
- Cabernet Sauvignon** – Movia – Brda, SLO 16/64  
full body, woody, pine, ripe tree-fruits

## COCKTAILS

- AZ Gin & Tonic** – blended AZ gins, housemade elderflower tonic 13.
- Dirty Cactus Martini** – vodka / gin, cactus vermouth, escabeche brine 15.
- AZ Lemon Drop** – vodka, yuzu, limone, buddha's hand, grapefruit, seville 14.
- Chamomile Old Fashioned** – rye, applejack, wild chamomile 15.
- Espresso Martini** – brandy, amaro, house-made coffee liqueur, espresso 15.
- Hatch Chile Margarita** – mezcal, chile vodka, yuzu, bell & hatch chiles 14.
- Jungle Bird** – rum, prickly pear, pineapple, lime, escabeche, bitters 16.
- Sandía Negroni** – gin, yellow watermelon, cucumber, aperitivo bianco 14.
- Sake-tini** – junmai sake, orange wine, squash puree, 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.
- 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 9.
- Matcha & AZ Tonic** – ceremonial matcha, housemade tonic, prickly pear 10.