

VALENTINE



sunflower granola parfait

pinole granola, sonoran seed blend, coconut tahini yogurt, seasonal fruit
12 (v, gf)

capirotada (bread pudding)

golden raisin, mimolette, toasted walnut, warm toffee sauce, honey-pinon ice cream
17

churro waffle

sorghum & rice flour waffle, mesquite chai spice, dulce de leche, whipped cream
15 (+1oz caviar* \$30) (gf)

tres leches french toast

mesquite-pecan butter, sorghum-sage syrup, squash brioche, spiced cacao powder
14

little gem salad

az little gems, sunflower vinaigrette, toasted sunflower seeds, goatija cheese
16 (+smoked salmon \$4, +az dry-aged steak \$14) (gf)

wedge salad

point Reyes bleu, fried sunchokes, mesquite-smoked bacon, marinated tomatillos, i'toi onion
18

daily quiche

az hen eggs, white sonoran wheat crust, market veg served with side salad
14 (limited daily)

blue corn tamale bowl*

carrot mole, grilled avocado topped with sonoran seed secca, seasonal veg, ajitama ramen egg
18 (+az dry-aged steak \$14) (gf)

avocado toast

squash brioche, smashed avocado, mesquite-smoked salmon, chayote squash, corn nuts
15 (+egg \$3)

tortilla espanola

spanish yucca root-potato omelette, mahon cheese, squash escabeche, sunflower crema
16 (gf)

taco trio

mesquite-smoked bacon, az hen egg-scramble, nopales-potato hash, queso dip
15 (+avo \$2.5)

breakfast sandwich

sage-sausage, marbleized egg, raclette-pimento cheese, squash brioche toast w/ seasonal fruit
16

az grass fed burger*

nopales relish, 1k island, usa & raclette cheese, iceberg, onion, squash bun & sonoran seed tots
18.5 (+egg \$3)

valentine sonoran hot dog

all beef frank, yuzu mayo, mesquite-smoked bacon, chayote, trout roe & house allium-nori chips
15

steak & eggs*

8oz az dry aged flank steak & two wash ranch sunny eggs, pork belly tepary beans, squash salsa verde, huitlacoche buttered tortillas
32

SIDES

tater tots w chile-aioli & sonoran seed salsa secca	7	sage-sausage patty	4.5
huitlacoche buttered tortillas	4	mesquite-smoked green chili bacon	4.5
buttered squash brioche toast	4	pork belly tepary beans	7
buttered valentine (wsvw + red fife) sourdough	4	8oz dry-aged az flank steak	17
white sonoran wheat biscuit + seasonal jam & butter	6	seasonal fruit cup	4

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness *

all wine bottles half-off until 5pm daily

NATURAL WINE

bubble	Cava – Mercat “Brut Nature” – Catalunya, SP lively, light, zesty bubbles	16/60
	Sauvignon Blanc – Château Graviille-Lacoste – Bordeaux, FR fresh acidity, grapefruit, honeydew	12/44
rose / white	Pedro Ximenez – Mayu – Elqui Valley, CH lively acidity, melon, lime zest, jasmine	14/52
	Sylvaner – Scribe “Ode to Emil XIII” – Sonoma Valley, CA med body, meyer lemon, pear blossom	18/68
orange /	Rosé (Zweigelt) – Markus Huber – Niederosterreich, AT dry, cantaloupe, musky	11/40
	Orange (Riesling Blend) – Marto Wines “Weiss” – Rheinhessen, GR bright, apricot, mango, citrus peel	18/68
	Carmenere – Bouchon “Canto Sur” – Maule Valley, CH light body, fruity, flint, berry fruits	11/40
red	Gamay – Olivier Minot “La Boutanche” (1L) – Beaujolais, FR med body, cherry, strawberry, black tea, peppercorn	15/75
	Grenache Blend – Famille Coulon “Le Petit Renard” – Rhône, FR med body, raspberry, blackberry, rosemary, bay leaf	16/60

COCKTAILS

Hatch Chile Margarita - mezcal / chile vodka, hatch yuzu lemonade	16
Jungle Bird - rum, sweetgrass, prickly pear, pineapple, lime, carpano	18
Espresso Martini brandy, amaro blend, housemade coffee liqueur, fresh espresso	17
Bloody Bull - vodka, tomato, az beef bone broth, fresh horseradish	13
Seville Mimosa - sparkling wine, sour orange, kumquat	13
AZ Lemon Drop vodka, yuzu, limoncello, buddha’s hand, grapefruit, seville sugar, agave	16
Valentine Aperol Spritz mexican amaro blend, bay laurel gin, aperol, snow mum, house n/a spritz	15
Fresca Negroni - gin, watermelon fresca, bianco aperitivo & vermouth	15
Sake-tini junmai sake, az orange wine, kumquat oleo, melon & kumquat liquor, mx tarragon	16
Wildflower Highball dry vermouth, house chamomile, elderflower & butterfly pea flower soda, lemon	14

BEER

Lager – Valley Beer - Wren House	8	Milk Stout – Tirrito Farm	9
IPA – Church Music - The Shop	8	Cider – Pomology - Stoic	8
Sour – Sourgaarten – Pedal Haus	8		

NON-ALCOHOLIC

Hatch Chili Yuzu Lemonade	6
Lassi – drink yogurt, seasonal fruit puree	7
NA Spritz – scribe verjus, hibiscus-sumac-orange tea, n/a aperitif	10
NA Beer – Clausthaler/ Lagunitas Hoppy / Bitburger	6
Agua Fresca – yellow watermelon, cucumber, lime	7

SPECIALTY COFFEE & TEA

Squash Latte – espresso, o’odham squash, mesquite, agave	7
Vanilla Corn Cappuccino – espresso, sweet corn, vanilla & bay leaf	7
Cajeta Latte – espresso, salted stone-fruit cajeta, sea salt	7
Mesquite Chai Latte – sunstone black tea, mesquite spice, piloncillo	7
Chiltepin Shakerato – iced espresso shaken with chiltepin chile & cacao	6
Cold Brew – flashed brewed coffee, cacao, vanilla	6.5
Matcha Melon – matcha, watermelon-cucumber fresca, cream, lime	10
Matcha & AZ Tonic – ceremonial matcha, housemade tonic, prickly pear	10
Golden Milk Latte – fresh turmeric & ginger juices, honey, chiltepin, black pepper	8