

Lunch Menu

* denotes that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Summer Lunch Hours:

Monday, Thursday, Friday 11AM-2:30PM

Small Plates

Fried Green Tomato Queso Panela 'Caprice' \$11.50

Gluten Free - Corn Meal Coated Fried Green Tomatoes with Grilled Queso Panela Topped with Ancho Mayo, Cilantro Roasted Pepita Pesto and Pickled Red Onions

Baklava Baked Brie \$9.75

Phyllo wrapped Brie with Pistachios and Orange Cardamom Black Canyon Honey

Southwestern Hummus \$9.75

Gluten Free - Spicy Three Chili Hummus Drizzled with Smoked Paprika Olive Oil and Topped with Roasted Pico De Gallo with Fresh Tortilla Chips

Anaheim Corn Meal Dusted Calamari \$12.50

Gluten Free - Served with Spicy Remoulade and Sweet Chili Sauces

Soups and Salads

Salads Served with our Freshly Baked Garlic Rosemary Parmesan Focaccia
Add to Salad: Grilled Natural Chicken Breast **\$3.75** | Seared Scallops **\$5.50**

Korean Beef Lettuce Wraps \$13.75

Korean Marinated Filet Tips Sautéed with Julienned Peppers and Onions Served with Grilled Green Onions, Shredded Cabbage, Cilantro, Toasted Cashews, Sriracha Aioli and Radish Sprouts in Lettuce Cups

Grilled Scottish Salmon and Pomegranate Vinaigrette Salad \$14.50

Gluten Free - Moroccan Chickpea, Carrot and Quinoa Salad over a Bed of Organic Baby Spinach with Apricots and Toasted Almonds with Pomegranate Vinaigrette

Caesar with Baby Arugula Salad \$13.25

Baby Artisan Romaine with Caesar Dressing, Shaved Parmesan, Lemon Wheel Oven Roasted Tomato, and House Focaccia Croutons

Bowl of Soup \$7.50

Cup of Soup with Small Caesar or Dinner Salad \$10.50

Southwestern Farro Cobb Salad \$14.25

Gluten Free - Organic Baby Greens Tossed with Roasted Corn Vinaigrette Topped with Southwestern Farro Salad, Grilled Chicken, Chorizo Bacon, Grilled Panela Cheese Pickled Red Onion and Baby Heirloom Tomatoes

Champagne Vinaigrette Salad \$13.50

Gluten Free - Organic Baby Greens Tossed with Champagne Fresh Herb Vinaigrette Goat Cheese Crumbles, Candied Arizona Pecans, Avocado, and Grapefruit

Southwestern Crab Cake Salad \$14.75

Organic Baby Green Tossed in Roasted Corn Vinaigrette with Local Organic Heirloom Cherry Tomatoes, and Jicama Slaw

Cup of Soup \$6.25

Sandwiches

Sides: Jicama Slaw, Fresh Fruit Salad, Sweet Potato Fries, Cup of Soup, or Side Salad)
Going Low Carb...We get it just ask how we can help

Tillamook Cheddar Cheese Burger* \$13.50

Charbroiled Ground 100% Chuck Hamburger with Sweet Caramelized Onion Mustard Sauce and Shredded Lettuce on Brioche Bun

Cubano Roasted Pork Sandwich \$13.50

With Cuban Marinated Roasted Pork, Ham, Swiss, Yellow Mustard and Pickle on Toasted Hoagie

Spicy Buttermilk Fried Chicken Sandwich \$13.50

Crispy Fried Chicken Breast (Never Antibiotics or Hormones) With Jicama Slaw, Ancho Mayo and Sweet Pickles on Brioche Bun

Braised Short Rib Sandwich \$13.75

Pulled Braised Short Rib Warmed with Sherry French Onion Demi Topped with Horseradish Chive Havarti Cheese, Organic Arugula, Roasted Tomatoes and Crispy Onion Frizzles on Toasted Hoagie

Ginger Beer Tempura Fish Tacos \$13.75

(With Certified Sustainable Fish)
Three Fish Tacos with Jicama Slaw, Cotija Cheese, Radish Sprouts and Sriracha Aioli

*Flagstaff Burger \$13.75

Roasted Peppers, Caramelized Onion, Smoked Gouda, Shredded Lettuce, Ancho Mayonnaise, and Apple Wood Smoked Bacon on Brioche Bun

Caprice Sandwich \$13.50

Vine Ripe AZ Hot House Tomatoes, Fried Panela Cheese Basil Pesto Vinaigrette, Prosciutto and Organic Baby Arugula on Ciabatta Roll with Balsamic Reduction

Vegetarian Option
"Hold The Ham" | \$11.50

Scottish Salmon BLT Sandwich \$13.75

Natural Pulled Chicken (Never Antibiotics or Hormones) With Monterey Jack Cheese, Pickled Onions and Chorizo Bacon on Brioche Bun

Southwestern Bean and Quinoa Garden Burger \$12.50

Our House Garden Burger with Guacamole, Pickled Red Onions, Cotija Cheese Sweet Ancho Mayo, and Radish Sprouts on VB Sourdough

Po-Boy Crab-Cake Sandwich \$14.50

Our Southwestern Crab Cakes with Spicy Remoulade, Shredded Lettuce, and Tomato on Brioche Bun