

Local. Fresh. Modern.

We focus on providing fresh products working with local and heirloom companies such as:

Anson Mills Grains  
Beeler's Pork  
Black Mesa Ranch  
The Honey Man

Sleeping Frog Farms  
Starbar Farm & Ranch  
Top Knot Farms  
Trigo Y Maiz



## Brunch

### Keep it Simple \$12

two eggs, potatoes, bacon or sausage

### Avocado Toast \$13

two poached eggs, pepitas, espellete, pickled onion,  
arugula

### Beni and the Jets \$14

pork belly, grilled asparagus, hollandaise

### Duck...Duck...GOOSE \$17

duck confit, duck crackling, gooseberries, potato hash, fromage blanc

### Cloudy with a Chance of Meatballs \$15

meatball sandwich, fresh mozzarella, poached egg

### Monte Cristo \$15

prosciutto di parma, gruyere, orange marmalade

### Get That Corn Outta My Face! \$13

charred corn, chile brioche, lime crema, cotija, cilantro

### Take the Cannoli \$13

brioche french toast, amarena cherries, whipped  
mascarpone and ricotta, cannoli shell pieces

### I'm Your Huckleberry \$12

two buttermilk pancakes, bourbon soaked  
huckleberries, maple syrup

Executive Chef Melissa Kelly  
Chef de Cuisine Roderick LeDesma

an 18% service charge is added to parties of 6 or more

\*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

**Blood Orange Martini**

three olives citrus, vodka, triple sec,  
blood orange juice, cranberry juice

**Mexico 70**

maestro dobel tequila, lime juice, agave, Prosecco

**Bouvardier**

rittenhouse rye, carpano antica, campari

**White Sangria/Red Sangria**

whim of the bartender...

**Lavender Gimlet**

plymouth gin, lavender simple syrup,  
lime juice, egg white

**Tuscan Tea**

three olives vodka, aperol, limoncello, black tea

**Rum Slinger**

cruzan rum, goslings rum, grand marnier,  
benedictine, cherry juice, orange bitters

**Bloody Mary Bar**

all of the fixings.....

**Mimosa Bar**

classic Mimosa

prickly Pear Mimosa

hibscus Mimosa

bellini

**Michelada**

corona or dos equis xx, clamato, saladitos, tapatio, chili  
salt rim

**BIRRA**

**CRAFT \$8.**

Firestone 31, American Pale Ale  
Lagunitas Pils, Pilsner  
Anchor Brewing Co., Liberty Ale  
Beck's, Lager  
Brooklyn Brewery, Brooklyn Lager

**CIDER \$10**

Schilling & Co., Dry Cider, Seattle, WA

**DRAUGHT \$8.**

Dragoon Stronghold Session, Tucson, AZ  
Sculpin IPA, Ballast Point, San Diego, CA  
Dragoon IPA, Tucson, AZ  
Konig Ludwig Weissbier, Bavaria, Germany  
Peroni, Friuli, Italy  
Old Chub, Oskar Blues, Longmont, CO