

Brunch

Starters

- fresh baked "monkey" bread**
caramel, pecans 7
- tortilla chip trio**
guacamole, fire roasted salsa, queso 11
- salted pretzel sticks**
warm cheese fondue, beer mustard, Willcox apples 10
- fritto misto** | flash fried calamari strips, Argentine shrimp, red onion, pickled nopales, aji-amarillo aioli 12
- avocado toast**
Abby Lee tomatoes, grilled Noble bread, QCOM olive oil 10
- house smoked salmon** | red onion, capers, cream cheese, bagel 12
- hummus board** | jalapeño hummus, warm pita, goat curds, marinated olives 13

Entrees

- whole wheat pancakes** | blueberries, house made granola, Arizona honeycomb 11
- strawberries 'n' cream waffles**
ricotta whipped cream, marinated strawberries 11
- *eggs benedict** | poached eggs, hollandaise, crispy potatoes
traditional | English muffin, Canadian bacon 13
blue crab | seared crab cake, sautéed spinach 16
- *huevos rancheros** | over easy eggs, fry bread black beans, chorizo, pico de gallo 12
- "the local" omelette** | McClendon spinach, Crow's Dairy goat cheese, Abby Lee tomato 14
- short rib hash** | poached eggs, charred tomato, grilled Noble bread, peppers, onions, braising jus 14
- signature burger** | brioche bun, bacon, balsamic onions, cheddar, chipotle aioli, choice of side 18
- local bison burger** | pretzel roll, tomato jam, arugula, tobacco onions, choice of side 18
- grilled chicken club** | bacon, garlic aioli, pepper jack, tomato, gem lettuce, choice of side 15

Salads

- ahi tuna poke salad**
spicy greens, pickled vegetables, tomato avocado, key lime vinaigrette 19
- shrimp & blue crab "louie"**
heirloom lettuce, hearts of palm, egg, tomato blackstone dressing 21
- baby gem lettuce "caesar"**
roasted garlic dressing, anchovy shaved parmesan, pretzel croutons 11
- superfood salad**
cranberry, sweet potato, kale, pistachio, quinoa, pomegranate vinaigrette 14
- add ons**
grilled chicken 6
seared salmon, scampi or ahi tuna 9

Drinks

COFFEE FEATURING ROC²

- cold brew 5
LON's "wake up" | agave, nut milk 6

BUBBLES

- belstar prosecco 8/32
campo viejo cava rosé 8/32
chandon brut 12/48

WHITE

- benvolio pinot grigio 8/32
st urbans-hof 'urban' riesling 9/36
infamous goose sauvignon blanc 9/36

COCKTAILS 9

- hermosa mule
vodka, ginger beer, lime
- white sangria
prosecco, st germain, peach
- pineapple mojito
rum, lime, mint, pineapple
- prickly bourbon
bourbon, prickly pear, lemon

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness