



BREAKFAST 7 am to 3 pm

EGGS

THE DEVIL'S MESS 10.25

3 eggs scrambled, Schreiner's chorizo, chiles, onions, spinach, served with tortilla & salsa

THE ROOSTER BOOSTER* 9.25

2 eggs any style, bacon, toast, crispy potatoes

BISCUITS & GRAVY* 10.00

2 eggs any style, Schreiner's chorizo gravy, housemade biscuit

FRITTATA 8.50 vg

eggs, farmers market vegetables, cheddar cheese, arugula, pesto & 9-grain toast

THE FLANCHED FLARNEY GARNEY 9.25

scrambled egg sandwich, chunky avocado, mayo, bacon, cheddar cheese

QUINOA BOWL* 9.50 vg, gf

poached eggs, market vegetables, quinoa, pesto

GREEN CHILE BURRITO 11.00

housemade pork chile verde, scrambled eggs, crispy potatoes, cheddar cheese in a flour tortilla

BAKER'S QUICHE* 10.50 vg

eggs, goat cheese, tomatoes, chives, rosemary, spinach, tomatoes, green onions, roasted red pepper sauce with petite green salad

NOBLE BREAKFAST* 9.00

Noble country bread topped with Schreiner's sausage, 2 over easy eggs, cheddar cheese, tomato, arugula

HOUSE MADE BAGEL + CREAM CHEESE 3.50 vg

PLAIN, STRAWBERRY, HERB GARLIC, OR MIXED OLIVES

CEREAL, GRAINS, FRUITS + NUTS

QUINOA CEREAL 9.00 v, vg, df
quinoa, coconut milk, fresh berries, crunchy granola

BLUE CORN PANCAKE 10.00 vg
butter, corn, honey whipped cream

GRANOLA, FRUIT, YOGURT 8.50 vg
homemade, seasonal, all-natural

SIDES + EXTRAS

APPLE WOOD SMOKED BACON 4.00

FRESH SEASONAL FRUIT BOWL 6.00 vg, v, gf, df

TWO EGGS ANY STYLE* 3.00 vg, gf

TOAST & JAM 3.00 vg

CRISPY NEW POTATOES 3.00 vg

CRISPY SWEET POTATOES 3.00 vg

SUBSTITUTE GLUTEN FREE BREAD +2.00

LUNCH + DINNER 11 am to close

SMALL BITES

HOUSE PRETZELS 7.50 vg

handmade pretzels with a jalapeno white cheddar sauce

SUN DEVIL FRIES 9.25 vg

pequin chili, garlic, parsley, parmesan, served with 3 dipping sauces

CHICKEN QUESADILLA 10.50

chicken, cheddar cheese, pickled fresno, roasted green chiles, guacamole

CHIPS, SALSA & GUACAMOLE 8.00 vg, v, df

tomatillo salsa, fire-roasted salsa, guacamole

KING DAVE'S NACHOS 11.00 vg

cheese blend, black beans, pico de gallo, guacamole, crema

SWEET & SPICY WINGS 13.00

Chef Aaron's award winning sauce, buttermilk ranch, celery, carrots

LEAFY GREENS

ADD CHICKEN \$4, ADD SALMON* \$9

MEDITERRANEAN 9.50 vg

mixed greens, garbanzo beans, pickled red onion, roasted red pepper, olives, feta, red wine vinaigrette

EAT THE RAINBOW 9.50 vg, gf

farmers market vegetables, mixed greens, served with 3 dipping sauces

THE CHINO* 10.50

chicken, kale, peppers, cabbage, carrots, cashews, wontons, ginger sesame vinaigrette

CAFÉ CAESAR* 10.00

romaine, kale, parmesan cheese, housemade croutons, caesar dressing

SUPERFOOD SALAD 11.00 vg, gf

kale, quinoa, broccoli, avocado, sweet potato, almonds, raw apple cider vinaigrette

ARUGULA BEET SALAD 11.00 vg

arugula, grapefruit, beets, hazelnuts, dates, manchego cheese, citrus vinaigrette

SANDWICHES + BURGER

CHOICE OF CHIPS, FRIES, OR SIDE SALAD

THE DEL REAL 10.50 vg

peppers, cucumbers, sprouts, goat cheese, onion marmalade, avocado, 9 grain bread

AVOCADO BAGEL 9.50 v, vg, df

housemade bagel, chunky avocado, radish, sprouts, extra virgin olive oil, pomegranate seeds

GRILLED HAM AND CHEESE 13.00

black forest ham, white cheddar, onion marmalade, Noble country bread

CHICKEN SALAD SANDWICH 11.50

curry, mayo, almonds, celery, arugula, 9 grain bread

TITO'S CUBANO 13.50

pork, black forest ham, pickles, swiss cheese, dijonaise, baguette

CRISPY CHICKEN SANDWICH 11.00

coleslaw, pickles, honey dill dijon

AZ BURGER* 12.00

green chile, cheddar cheese, lettuce, house dressing

HOUSE MADE SOUPS

\$8 LARGE OR \$4 SMALL

SOUTHWEST BLACK BEAN SOUP vg, gf

LENTIL CURRY COCONUT SOUP vg, v, gf, df

SOUP OF THE DAY

HOUSE MADE BOWLS

ADD CHICKEN \$4, ADD SALMON* \$9

FORBIDDEN RICE BOWL 12.00 v, vg, df

black jasmine rice, seasonal vegetables, sweet and spicy vinaigrette

RICE & BEANS 9.50 vg, gf

black beans, brown rice, guacamole, feta cheese, house made salsa, cilantro

House Specialties

POT PIE (PORK CHILE VERDE) 11.50

house-baked in a flaky crust; limited availability

ROASTED SALMON* 19.00 gf

market vegetables, garlic mashed potatoes, lemon, olive oil

AFTER 5 PM

ROASTED CAULIFLOWER 12.00 vg, gf

grapes, almonds, cilantro, brown butter, potato puree

SOUTHWESTERN PASTA 14.00

roasted chicken, poblano cream sauce, parmesan, pico de gallo

BRICK PRESSED CHICKEN 16.50 gf

garlic mashed potatoes, sauteed spinach with a lemon thyme sauce

NEW YORK STRIP* 21.00 gf

chimichurri sauce, garlic mashed potatoes, market vegetables



PUBLIC MARKET CHEESE 13.00 vg

four cheese blend, house made tomato sauce

THE GARDEN 14.00 vg, v, df

tomato, spaghetti squash, roasted peppers, onions, avocado, lemon, sea salt

BBQ CHICKEN 15.50

housemade chicken sausage, shaved red onions, fresno chiles, cilantro, lime

THE RANCHER 15.00

Schreiner's sausage, pepperoni, cheese blend, house made tomato sauce

PIZZA SPECIAL MKT

from our farmers market, local and seasonal

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.

DIETARY INFORMATION

vg vegetarian

v vegan

gf gluten free

df dairy free

OPEN SEVEN DAYS A WEEK

7 AM TO 10 PM

BREAKFAST + LUNCH + DINNER