



BREAKFAST & LUNCH

EGGS

THE DEVIL'S MESS* 3 eggs scrambled with Schreiner's chorizo, pickled fresno chiles, onions, spinach, served with flour tortilla & Ghost Ranch salsa 10.50 DF

CAFÉ BREAKFAST* two eggs any style, applewood smoked bacon, crispy herb garlic potatoes, toasted Noble country bread // served with ketchup & seasonal jam 10.00

FRITTATA eggs, roasted red peppers, broccoli, spinach, onion, cheddar cheese // topped with basil pesto, arugula, tomato // served with toasted Noble country bread 9.50 VG

BODEGA SANDWICH Noble buttermilk bun topped with scrambled eggs, applewood smoked bacon, cheddar cheese, calebrese pepper aioli 12.00

POWER BURRITO* scrambled eggs, quinoa, black beans, sweet potato, kale, tomato, avocado, salsa verde // 10.00 DF
*add chorizo, pulled chicken, or Italian sausage +4

SEASONAL QUICHE* eggs, cheese, seasonal vegetables // served with spicy pepper cream sauce & petite green salad 10.50 VG

SUBSTITUTE GLUTEN FREE BREAD +2.00

CEREAL, grains, fruits, & NUTS

HOUSEMADE CEREAL puffed quinoa, dried fruit, oats, pistachios, walnuts, chia seeds, freeze-dried berries, agave // topped with fresh fruit & choice of milk (whole, fat free, almond, soy) 9.00 VG

NOBLE FRENCH TOAST served with seasonal fruit, mascarpone whipped cream, local honey syrup 11.00 VG

GRANOLA & FRUIT PARFAIT greek yogurt, seasonal fruit compote, housemade granola, fresh fruit // topped with local honey 9.00 VG

HOUSE MADE BAGEL choice of cream cheese (plain, mixed berry, red pepper garlic, rosemary olive) or smashed avocado 4.00 VG

- on the SIDE**
- APPLEWOOD SMOKED BACON 4.00
 - FRESH SEASONAL FRUIT BOWL 6.00 VG V GF DF
 - TOAST & JAM 4.00 VG
 - CRISPY HERB NEW POTATOES 4.00 VG
 - CRISPY SWEET POTATOES 4.00 VG

↑ BEFORE 11AM AFTER 11AM ↓

SMALL bites

HOUSE PRETZELS six housemade pretzel bites // served with cheese sauce & whole grain mustard sauce 8.00 VG

SUN DEVIL FRIES housemade french fries tossed with devil's mix & shaved parmesan // served with ketchup, spicy mayo & russian dressing 9.25 VG

CHICKEN QUESADILLA hand-pulled roasted chicken, oaxaca cheese, chiles, flour tortilla // served with Ghost Ranch salsas & housemade guacamole 11.00

CHIPS, SALSA & GUACAMOLE housemade tortilla chips, Ghost Ranch salsas, guacamole 8.50 VG V DF

WINGS tossed in spicy garlic pepper sauce // served with buttermilk bleu cheese 14.00

PIZZA

MARKET CHEESE four cheese blend, house made tomato sauce 13.00 VG

THE GARDEN basil, mushrooms, squash, bell pepper, broccolini, arugula, roasted garlic, housemade tomato sauce 14.00 VG V DF

BBQ CHICKEN pulled chicken, shaved red onions, fresno chiles, cilantro, lime 15.50

THE RANCHER Schreiner's sausage, pepperoni, cheese blend, house made tomato sauce 16.00

PIZZA SPECIAL local and seasonal MKT

SALADS

ADD CHICKEN +4 / ADD SALMON* +9

ASIAN CITRUS cabbage mix, kale, local citrus, edamame, wontons, peanuts, cilantro, ginger vinaigrette 11.00 VG GF DF

CHOPPED CAESAR* kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing 10.00

SUPERFOOD SALAD kale, quinoa, broccoli, avocado, sweet potato, almonds, raw apple cider vinaigrette 11.00 V VG GF DF

HUMMUS served with housemade crunchy pita, cherry tomatoes, cucumber, radish, feta, mixed olives, housemade gremolata 11.00 VG

SANDWICHES

CHOICE OF CHIPS, FRIES, OR SIDE SALAD

AZ BURGER* green chile, cheddar cheese, lettuce, house dressing, Noble buttermilk bun 13.00

TITO'S CUBANO mojo marinated pork, ham, pickles, swiss cheese, dijonnaise, toasted Noble bread 14.00

CRISPY CHICKEN SANDWICH coleslaw, pickles, honey dill dijon, Noble buttermilk bun 11.00

FALAFEL SANDWICH chickpea patties, tomato, radish sprouts, hummus, olives, cucumber, housemade pita 11.00 VG DF

HOUSE made SOUPS

8.00 LARGE / 4.00 SMALL

SOUTHWEST BLACK BEAN VG GF

LENTIL CURRY COCONUT VG V GF DF

CHICKEN TORTILLA DF

- on the SIDE**
- FRENCH FRIES 4.00 DF V VG
 - COLESLAW 4.00 GF VG
 - SIDE SALAD 4.00 DF GF V VG
 - MARKET VEGETABLES 6.00 DF GF V VG

HOUSE made BOWLS

ADD CHICKEN +4 / ADD SALMON* +9

FORBIDDEN RICE BOWL black jasmine rice, seasonal vegetables, sweet & spicy vinaigrette 12.00 V VG DF

RICE & BEANS black beans, brown rice, guacamole, feta cheese, Ghost Ranch salsa, cilantro 9.50 VG GF

PORK CHILE VERDE POT PIE house baked with a flaky crust *limited availability 11.50

UDON NOODLES stir fried with mushroom mix, bok choy, bell peppers, baby tomatoes, red onion, peanut cilantro crumble 15.00 V VG DF

Please Note: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

*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.

GF gluten free DF dairy free VG vegetarian V vegan