



**BRUNCH** weekends 7a - 3p

**LET'S** get it **STARTED**

**BAKER'S BOARD** chef's selection of seasonal pastries 10.00

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

**HOUSEMADE CEREAL** corn flakes, puffed quinoa, dried fruit, oats, pistachios, walnuts, chia seeds, freeze-dried berries, agave // topped with seasonal fruit & milk of choice 9.00 VG

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

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

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

*on the*  
**SIDE**

- APPLEWOOD SMOKED BACON** 4.00
- FRESH SEASONAL FRUIT BOWL** 6.00 GF DF V VG
- CRISPY HERB NEW POTATOES** 4.00 VG
- CRISPY SWEET POTATOES** 4.00 VG

**NOT** just for **BREAKFAST**

**EGGS BENEDICT\*** poached eggs, housemade hollandaise on Noble country bread // with choice of:  
- ham, cheese, pickled fresno jam, fried leeks  
- smoked salmon, dill, chive cream cheese  
- avocado, tomato, arugula basil salad 12.00

**NOBLE CRISTO\*** cheddar cheese, black forest ham, brown sugar butter, seasonal jam // topped with two sunny side up eggs 13.00

**GRITS & PORK SUGO\*** braised pork, two sunny side up eggs, watercress salad, toasted Noble bread 13.00

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

**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 V VG  
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

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

**FROM** the **GARDEN**

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

**HUMMUS** served with housemade pita, cherry tomatoes, cucumber, radish, feta, mixed olives, housemade gremolata 10.00 VG

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

**BETWEEN** the **BREAD**

CHOICE OF CHIPS, FRIES, OR SIDE SALAD

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

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

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

**FALAFEL SANDWICH** chickpea patties, tomato, radish sprouts, hummus, olives, cucumber, housemade pita 12.50 VG DF

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

SUB GLUTEN-FREE BREAD +2

*morning*  
**SIPS**

- FRESH SQUEEZED JUICE** orange or grapefruit 4.00
- PRESS COFFEE** regular, decaf, or cold brew 3.00
- PRESS NITRO COLD BREW** 4.50

**GIMME** A *pizza* **THAT**

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

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

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

**THE RANCHER** Schreiner's sausage, pepperoni, cheese blend, housemade tomato sauce 16.00

**MARKET SPECIAL** local & seasonal MKT

from **THE BAR**

**BLOODY MARY** vodka, tomato juice, worcestershire, horseradish, fresh citrus 7.00

**MIMOSA** fresh-squeezed orange or grapefruit juice, sparkling wine 6.00

**SO TEMPE FIZZ** gin, Aperol, basil rosé infusion, grapefruit juice, soda 8.00

**MORNING MANHATTAN** bourbon, espresso reduction, walnut bitters 9.00

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