



DINNER 5p - close

LET'S *get it* STARTED

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

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

AZTEC NACHOS housemade tortilla chips, black beans, oaxaca cheese, cheddar cheese, sour cream, pico de gallo, housemade guacamole, fresno chiles, green onions // served with Ghost Ranch salsa 11.00 VG
add ground beef or pulled chicken +4

WINGS tossed in spicy garlic pepper sauce // served with buttermilk bleu cheese, carrots & radishes 14.00

CAULIFLOWER WINGS panko breaded, tossed in spicy garlic pepper sauce // served with buttermilk bleu cheese, carrots, radishes 12.00 VG

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

SOUP choice of chicken tortilla GF DF, black bean GF DF V VG, or lentil curry coconut GF DF V VG 8.00 bowl / 4.00 cup

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, 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 12.50 VG DF

PULLED PORK SANDWICH slow roasted pulled pork, housemade barbecue, pickled cabbage, buttermilk bun 13.00

FROM *the* GARDEN

ADD CHICKEN +4 / ADD SALMON* +9

ASIAN CITRUS cabbage mix, kale, local citrus, edamame, wonton, peanut, cilantro, thai basil, ginger vinaigrette 11.00 DF V VG

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

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

BLT SALAD toasted Noble bread, applewood smoked bacon, heirloom tomatoes, mozzarella, basil, fire roasted bell peppers // topped with pine nut gremolata 15.00

VEGAN CEVICHE pickled cauliflower, cucumber, baby heirloom tomatoes, avocado, shaved red onion, & sweet potato with leche de tigre // topped with cilantro, red fresno, and shaved radishes 11.00 GF V VG

THE *main* COURSE

CRISPY FRIED CHICKEN served with french fries, creamy kale salad & three dipping sauces (Asian bbq, spicy mayo, buttermilk ranch) 17.00

BEEF LASAGNA slow cooked bolognese sauce, ricotta, basil, parmesan 16.00

ROASTED CAULIFLOWER topped with sherry, grapes, almond slices // served with mashed potatoes & petite green salad 13.00 VG

PAN SEARED SALMON* served with coconut vinaigrette, farro, broccolini, garlic, shallots, tomato, kale 19.00 DF

NOT YOUR MAMA'S MEATLOAF bacon wrapped with baby tomatoes, rappini, garlic mashed potatoes, balsamic butter sauce, garlic pepper pomme frites 14.00

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

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

on the SIDE

FRENCH FRIES 4.00 DF V VG

MASHED POTATOES 4.00 GF VG

MARKET VEGETABLES 6.00 GF DF V VG