



BREAKFAST *weekdays 9a - 3p*

EGGS

- F THE DEVIL'S MESS*** 3 eggs scrambled, Schreiner's chorizo, pickled fresno chiles, onions, spinach, Ghost Ranch salsa served with flour tortilla 10.50 DF
- CAFÉ BREAKFAST*** two eggs any style, applewood smoked bacon, crispy herb garlic potatoes, toast, ketchup, seasonal jam 10.00
- BODEGA SANDWICH** buttermilk bun, scrambled eggs, applewood smoked bacon, cheddar cheese, calebrese pepper aioli 12.00
- F 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, spicy pepper cream sauce, petite green salad 10.50 VG
please allow extra time
- FRITATTA** eggs, roasted red peppers, broccoli, spinach, onion, cheddar cheese, basil pesto, arugula, tomato, toast 9.50 VG
- SUBSTITUTE GLUTEN FREE BREAD +2.00**

GRAINS, fruits, & NUTS

- CAFÉ FRENCH TOAST** seasonal fruit, local honey syrup, mascarpone whipped cream 11.00 VG
- GRANOLA & FRUIT PARFAIT** greek yogurt, fresh fruit, seasonal fruit compote, housemade granola, local honey 9.00 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
- HOUSEMADE BAGEL** 4.00 VG
choice of cream cheese or smashed avocado

LUNCH *weekdays 11a - 5p*

SHAREables

- F HOUSE PRETZELS** six housemade pretzel bites, cheese sauce, whole grain mustard sauce 8.00 VG
- F SUN DEVIL FRIES** housemade french fries, devil's mix, shaved parmesan, ketchup, spicy mayo, russian dressing 9.25 VG
- CHICKEN QUESADILLA** hand-pulled roasted chicken, oaxaca cheese, chiles, flour tortilla, Ghost Ranch salsas, housemade guacamole 11.00
- F CHIPS, SALSA & GUACAMOLE** housemade tortilla chips, Ghost Ranch salsas, guacamole 8.50 VG V DF
- WINGS** housemade wing sauce, buttermilk ranch 14.00

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
- F SUPERFOOD SALAD** kale, quinoa, broccoli, avocado, almonds, sweet potato, raw apple cider vinaigrette 11.00 V VG GF DF
- F HUMMUS** served with housemade crunchy pita, cucumber, cherry tomatoes, 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 on a buttermilk bun 13.00
- F TITO'S CUBANO** mojo marinated pork, ham, pickles, swiss cheese, dijonaise on toasted housemade bread 14.00
- F CRISPY CHICKEN SANDWICH** coleslaw, pickles, honey dill dijon on a buttermilk bun 11.00
- FALAFEL SANDWICH** chickpea patties, tomato, radish sprouts, hummus, olives, cucumber, tzatziki in a housemade pita pocket 11.00 VG
- CHICKEN CAESAR WRAP*** crispy fried chicken, kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing in a flour tortilla 12.50

HOUSE made SOUPS

8.00 LARGE / 4.00 SMALL

- SOUTHWEST BLACK BEAN** VG GF
- LENTIL CURRY COCONUT** VG V GF DF
- SOUP OF THE DAY**

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

- F 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
- F UDON NOODLES** mushroom mix, bok choy, bell peppers, baby tomatoes, red onion, peanut cilantro crumble 15.00 V VG DF

F HOUSE FAVORITES

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