



DINNER *5p - close*

LET'S *get it* STARTED

- 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
- F 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, Ghost Ranch salsa 11.00 VG
add ground beef or pulled chicken +4
- WINGS** housemade wing sauce, buttermilk ranch, carrots, radishes 14.00
- CAULIFLOWER WINGS** panko breaded cauliflower bites, buttermilk ranch, housemade wing sauce, carrots, radishes 12.00 VG
- CHICKEN QUESADILLA** hand-pulled roasted chicken, oaxaca cheese, chiles, flour tortilla, Ghost Ranch salsas, housemade guacamole 11.00
- VEGAN CEVICHE** pickled cauliflower, cucumber, baby heirloom tomatoes, avocado, shaved red onion, sweet potato, leche de tigre, cilantro, red fresno, radishes 11.00 GF V VG
- SOUP** soup of the day, black bean GF DF V VG, or lentil curry coconut GF DF V VG 8.00 bowl / 4.00 cup

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

THE *main* COURSE

- F PAN ROASTED CHICKEN** Two Wash Ranch half chicken, fingerling potatoes, grilled onions, pan jus 19.00
- SONORAN PESTO PASTA** local pasta from Sonoran Pasta Co., arugula walnut pesto, shaved garlic, blistered tomatoes, shaved parmigiano-reggiano, garlic mudica 13.50
add chicken +4 add salmon +9
- ROASTED CAULIFLOWER** sherry, grapes, almond slices, mashed potatoes, petite green salad 13.00 VG
- PAN SEARED SALMON*** coconut vinaigrette, farro, broccolini, garlic, shallots, tomato, kale 19.00 DF
- NOT YOUR MAMA'S MEATLOAF** bacon wrapped, baby tomatoes, rappini, garlic mashed potatoes, balsamic butter sauce, garlic pepper pomme frites 14.00
- F UDON NOODLES** stir fried with mushroom mix, bok choy, bell peppers, baby tomatoes, red onion, peanut cilantro crumble 15.00 V VG DF
- F CHILE VERDE POT PIE** slow roasted pork chile verde, house baked flaky crust 11.00

BETWEEN *the* BREAD

CHOICE OF CHIPS, FRIES, OR SIDE SALAD

- AZ BURGER** green chiles, cheddar cheese, lettuce, house dressing on a buttermilk bun 13.00
- F TITO'S CUBANO** mojo marinated pork, ham, pickles, swiss cheese, dijonnaise 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 in a housemade pita pocket 12.50 VG
- CHICKEN CAESAR WRAP*** crispy fried chicken, kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing in a flour tortilla 12.50

F HOUSE FAVORITES

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
- F 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

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