



BISTRO MENU



Small Bites

-  **Truffle Kettle Chips 13**
Crispy baked kettle chips, dusted with black truffle zest, Parmesan, and fresh chives.
-  **Olive & Almond 13** 
A delightful mix of herbed marinated Castelvetrano olives and rich Marcona almonds.
-  **Ham and Chive Deviled Eggs 12** 
Creamy deviled eggs infused with savory ham, fresh chives, and a hint of English mustard, garnished with microgreens.
-  **Bread & Butter 9**
Freshly baked bread served with a rich herb garlic butter and crispy radish chips.
-  **Elote Dip 13** 
Fire-roasted corn mixed with mascarpone, queso fresco, and citrus, topped with cilantro and Parmesan. Served hot with tortilla chips.





Soup & Salads *add anchovy +3 add chicken +4 add beef tenderloin brochettes +8*

-  **Classic French Onion Soup 7 cup / 10 bowl**
Caramelized onions simmered in a rich, herbed broth, topped with a Fontina-crisped crostini.
-  **Blood Orange & Beet 17** 
Slow-roasted wine-soaked beets & blood oranges with goat cheese, candied walnuts, watercress, butter lettuce & honey vinaigrette.
-  **Southwest Caesar 17** 
Crisp romaine with roasted corn, peppers, onion, and tortilla chips, tossed in housemade Caesar dressing.

Paninis *served with kettle chips sub side salad, potato salad, or truffle chips +3*

-  **Genoa & Gouda 18**
Genoa salami and creamy gouda with arugula, tomato, and red onion, finished with red wine vinaigrette and mayo on a demi baguette.
-  **French Dip 19**
Tender prime roast beef & sautéed onions melted with Fontina on toasted baguette with savory french onion soup for dipping.
-  **Mom's Chicken Salad 17**
Housemade chicken salad with red onion, apples, cherries, and pecans in a lemon mayo, with bibb lettuce & tomato on toasted ciabatta.
-  **Classic Grilled Cheese 16**
Sourdough stuffed with melty Fontina, Mozzarella, and Parmesan.


Shareable Boards

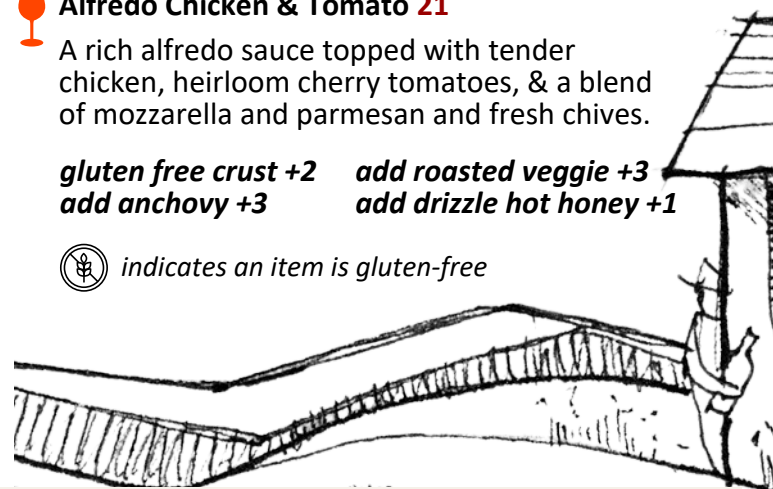
-  **Charcuterie Board 39**
An assortment of chef selected cured and smoked meats paired with artisanal cheeses, seasonal fruit, and a variety of spreads with fresh bread & crackers.
-  **Artisan Cheese Board 29**
A curated selection of three artisan cheeses, paired with Castelvetrano olives, almonds, tangy cornichons, and seasonal fruit served with an assortment of crackers.
-  **Seasonal Roasted Vegetable Board 19** 
Seasonal roasted vegetables including mushrooms, tri-colored carrots, squash, peppers, onion, and radish served with side of balsamic glaze & garlic-infused olive oil.
add goat cheese mousse +3

Brick-Fired Pizza

-  **Fromage 17**
A delightful medley of San Marzano tomato sauce and our house blend cheese, topped with fresh basil for a burst of flavor.
-  **Chef Mushroom 19**
A savory blend of roasted garlic purée and a medley of mushrooms, topped with melty mozzarella, caramelized shallots, and fresh thyme.
-  **Meat Trio & Mozz 19**
San Marzano tomato sauce topped with melted mozzarella and three expertly cured meats, finished with a sprinkle of oregano.
-  **Fig & Prosciutto 24**
Sweet fig preserves topped with prosciutto and a luscious goat cheese mousse, finished with fresh arugula, crunchy walnuts, and a drizzle of white truffle oil.
-  **Alfredo Chicken & Tomato 21**
A rich alfredo sauce topped with tender chicken, heirloom cherry tomatoes, & a blend of mozzarella and parmesan and fresh chives.

*gluten free crust +2 add roasted veggie +3
add anchovy +3 add drizzle hot honey +1*

 indicates an item is gluten-free



-  **Smoked Filet & Risotto 39**
A 6 oz. applewood smoked filet over creamy risotto with roasted tri-colored baby carrots, finished with a Mule's Mistake demi-glaze.
served medium unless otherwise requested
-  **Pomegranate Pork Belly 22**
Slow-roasted pork belly over charred pineapple and jasmine rice, topped with dried corn, sushi chives, & drizzled with pomegranate teriyaki glaze.
-  **Alfredo Pasta 20**
Creamy alfredo pasta with heirloom cherry tomatoes, sweet corn, and parmesan, finished with a balsamic rim & crispy prosciutto.
add chicken +4

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Ala Carte

Classic Potato Salad 5

Creamy potatoes tossed with cage-free egg whites, crisp red onion, celery, cornichons and dressed in whole grain mustard.

House Salad 6

A fresh spring mix paired with seasonal vegetables and a side of housemade red wine vinaigrette.

Gourmet Meat or Artisanal Cheese 6/item

Ask server for seasonal selection. Served with bread and crackers.

Desserts

Caramelized Orange Cheesecake 13

Housemade cheesecake topped with a caramelized orange syrup made with VITAE Orange Liqueur and finished with candied orange peel and graham cracker crumbles.

Carrot Cake 11

Housemade carrot cake with nuts and dried fruit with a light caramel drizzle.

Chocolate Chiffon Pie 13

Decadent house made chiffon pie with almond creme anglaise.

Non-Alcoholic Offerings

Sedona Sparkling or Still Water (750mL) 7

Craft Root Beer 4

Apple Juice 4

Press Coffee Drip 5

Hot Tea Organic & Fair Trade 5

Keemun Black Tea, Gunpowder Green Tea
Chamomile Mint, Masala Chai Rooibos

San Pellegrino 4

Plain, Lemon, Blood Orange, Grapefruit

Wild Tonic Kombucha 6

Mango Ginger, Raspberry Goji Rose, Blueberry Basil

Iced Tea 4

Unsweetened, Lemon, Raspberry

JOIN OUR WINE CLUB

Discounts, custom wine release options, exclusive experiences, complimentary tastings



Ask your server which Wine Club level is right for you!

BROWSE OUR GIFT SHOP

Take a piece of Arizona home with you. From branded t-shirts to local art & photography – there's something for everyone.



ESTATE TOURS

One-of-a-kind, guided tours with five wine tastings along the way including one straight from barrel.

WED & THURS | 12 PM, 2 PM

FRI-SUN | 12 PM, 2 PM, 4 PM

Ask your server for more details.

TRUST YOUR PALATE

But let us guide you! Each menu item and each wine has a colored wine glass icon next to it — match them for an easy pairing.



Aromatic White



Non-Aromatic White



Rose



Light Red



Medium Red



Heavy Red



Piquette



Dessert



Sparkling