

# -BISTRO-

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## -TAPAS-

### FOCACCIA - \$15

Extra virgin olive oil, roasted garlic, basil pesto, & marinara served with warm focaccia & lavosh cracker.

### TRUFFLE KETTLE CHIPS - \$14

Baked kettle chips topped with fresh grated parmesan, porcini & white truffle oil.

### CASTELVETRANO OLIVES - \$15

Marinated in lemon juice, crushed red pepper, garlic & oil. Roasted in the oven until they are warm.

### BAKED SPINACH ARTICHOKE- \$19

Artichoke hearts, spinach & green chiles tossed in a parmesan cream sauce, topped with homemade mozzarella & baked. Served with warm focaccia & lavosh cracker.

### BACON WRAPPED STUFFED PEPPERS PINTXOS - \$17

Applewood smoked bacon wrapped peppers, stuffed with a chorizo & cheese mix, drizzled with balsamic glaze.

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## SALADS

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Seasonal greens served with focaccia.

### BURRATA - \$17

House made burrata mozzarella, roasted tomato, bacon bits & shallot vinaigrette.

### BEET - \$13

Roasted beets, fresh greens & goat cheese with a shallot vinaigrette.

### THE GREAT TRIO - \$18

Feta, dried cranberries, walnuts, roast beef, ham & turkey with a raspberry orange vinaigrette.

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## SPECIALS

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### ROASTED VEGETABLE PLATTER - \$17

A healthy medley of roasted vegetables. Portobello mushroom, red onions, mini bell peppers, asparagus, fennel & garlic. Drizzled with truffle oil & balsamic glaze & topped with truffled goat cheese.

### BURRATA FOCACCIA - \$17

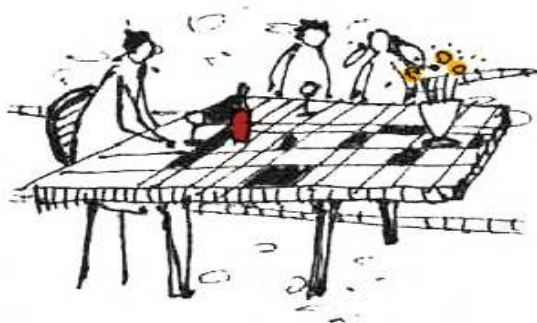
Hand pulled mozzarella with cream center, olive oil, roasted garlic, pesto & marinara sauce served with warm focaccia & lavosh cracker.

### MEDITERRANEAN SAMPLER - \$19

Roasted red pepper hummus, olive tapenade, red pepper & garlic mix, white bean dip, feta cheese & pesto. Served with focaccia.

### SMOKED SALMON MASON JAR RILLETTE - \$22

Cold-smoked fresh salmon, crème fraiche, dill, lemon, garlic, caper & red onion. Spreadable & perfect for sharing! Served with lavosh cracker.



# -BISTRO-

## -CHEESEBOARDS-

Served with nuts, dried fruit, house made jam, focaccia & lavosh cracker. Great for 2-4 people

### HOUSE SELECTION - \$32

Chef's daily selection of four artisanal cheeses. Ask Server for details

### CHARCUTERIE BOARD - \$41

Chef's selection of cured & smoked meats, & chef's daily selection of four artisanal cheeses.

\*Gluten free crackers available

## -PANINIS-

All paninis are served on grilled focaccia.

### THE EASY RIDER - \$19

Pork shoulder, spring mix, oven roasted tomatoes, cheddar, roasted shallots, & avocado chipotle aioli.

### THE DJ - \$18

Smoked ham, Swiss cheese, tomato, spring mix, roasted shallots & herb aioli.

### THE PAVO - \$19

Smoked turkey, Pecanwood smoked pork shoulder style bacon, pesto sauce, & arugula on focaccia.

### THE BEAST - \$20

Roast beef, roasted shallots, spring mix, tomato, Swiss cheese & herb aioli.

### CAPRESE - \$17

House made mozzarella, Roma tomatoes, basil, balsamic reduction, house made pesto.

## -BRICK FIRED PIZZA-

### CHEESE - \$16

San Marzano tomato sauce, fresh mozzarella, & Padano parmesan cheese.

### MEAT PIE - \$19

San Marzano tomato sauce, Finocchiona, Genoa, Cotto, Capicola, prosciutto, fresh mozzarella, Padano parmesan & parsley.

### MARGHERITA - \$17

Tomato sauce, fresh basil, mozzarella & Padano parmesan cheese.

### FUNGI - \$19

House pesto, forest mushrooms, Padano parmesan cheese, roasted shallots & truffled goat cheese.

### THE SDP - \$19

Artichoke hearts, spinach, green chiles, parmesan cream sauce topped with homemade mozzarella & kalamata olives.

\*Gluten free pizza crust available

## -SWEETS-

### FLOURLESS CHOCOLATE TORTE - \$13

Garnished with house whipped cream & raspberry puree.

### CHEESECAKE SELECTION - \$11 EACH OR 3 FOR \$29

Topped with house whipped cream & your choice of:

**HOUSE CHOCOLATE SAUCE** – with Oreo crumb

**HOUSE CARAMEL SAUCE** - with Arizona pistachio

**HOUSE FRUIT JAM** - ask your server for seasonal selections

## -NON-ALCOHOLIC BEVERAGES-

|   |        |  |         |
|---|--------|--|---------|
| Apple Juice                               | \$2.75 | Sedona Spring or Sparkling Water (500ml) | \$2.99  |
| Iced Tea: ask server for flavors          | \$2.99 | Sedona Spring or Sparkling Water (750ml) | \$5.99  |
| San Pellegrino: ask server for flavors    | \$2.99 | Hot Coffee / Tea                         | \$3.50  |
| Root Beer                                 | \$2.99 | Nitro Cold Brew Draft / Can              | \$4/\$6 |
| Sparkling Lemonade: original & blackberry | \$1.50 |  |         |

# -PICNIC MENU-

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## -CHEESE-

Served with nuts, dried fruit, house made jam, focaccia & lavosh cracker.

### HOUSE BOARD - \$32

Chef's daily selection of four (4) various cheeses.

Ask your server for details.

## -HOUSE SPECIALITIES-

### ROASTED VEGETABLE PLATTER - \$17

A healthy medley of roasted vegetables. Portobello mushroom, red onions, mini bell peppers, asparagus, fennel & garlic. Drizzled with truffle oil & balsamic glaze & topped with truffled goat cheese.

### SMOKED SALMON RILLETTE - \$22

Cold-smoked fresh salmon, crème fraiche, dill, lemon, caper & red onion. Spreadable & perfect for sharing!  
Served with lavosh cracker.

### CHARCUTERIE BOARD - \$ 41

Chef's selection of cured & smoked meats, four artisanal cheeses, crackers, focacia, house made jam & mustard, nuts, and dried fruit.

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## SWEETS

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### FLOURLESS CHOCOLATE TORTE - \$13

Garnished with house whipped cream & raspberry puree.

### CHEESECAKE SELECTION - \$11 EACH OR 3 FOR \$29

Topped with house whipped cream & your choice of:

HOUSE CHOCOLATE SAUCE – with Oreo crumb

HOUSE CARAMEL SAUCE – with Arizona Pistachio

HOUSE FRUIT JAM - ask your server for seasonal selections

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## NON-ALCOHOLIC BEVERAGES

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|   |        |  |        |
|---|--------|--|--------|
| Apple Juice                               | \$2.75 | Sedona Spring or Sparkling Water (500ml) | \$2.99 |
| Iced Tea: ask server for flavors          | \$2.99 | Sedona Spring or Sparkling Water (750ml) | \$5.99 |
| San Pellegrino: ask server for flavors    | \$2.99 | Bottled Water (500ml)                    | \$1.00 |
| Root Beer                                 | \$2.99 | Press Coffee Roasters Cold Brew          | \$6.00 |
| Sparkling Lemonade: original & blackberry | \$1.50 |  |        |

