

MOWRY & COTTON DINNER

Served Monday-Saturday 5pm-9pm

BREAD

† **BUTTERMILK BUNS**
citrus sea salt butter, seasonal jam,
duck fat butter, MC pickles (G,D,V) 13

† **FOCACCIA**
burrata, heirloom tomato jam, basil oil,
dehydrated olives, toasted Noble focaccia bread
(G,D,V) 15

SEMOLINA & SESAME
whipped smoked ricotta, hearth oven tomatoes,
'nduja toast (G,D) 16

BRIOCHE*
wild mushrooms, chile mojo, mushroom puree,
poached duck egg, parmesan, herb pesto brioche
(G,D,N,V) 15

† **COUNTRY SOURDOUGH**
veal and black garlic meatballs, oaxaca cheese, tomato jam,
arugula, toast (G,D) 16

† Signature dish ♡ Wellness inspired

(G) contains gluten (V) vegetarian

(D) contains dairy (N) contains nuts (VN) vegan

** These items may contain raw or undercooked ingredients. Consuming
raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness
20% Service charge will be added to parties of 6 and more
Up to 4 separate payments per table*

SOUP & SALADS

♡ **BUTTERNUT SQUASH SOUP**
pickled delicata, roasted kabocha,
charred shiitake, almonds (N,VN) 13

† ♡ **MARKET MIXED GREENS**
McClendon's lettuce, charred carrot, hazelnut, cranberry,
pickled onions, maple balsamic (V,N) 15

FALL HARVEST
lola rosa, baby kale, fennel, roasted butternut squash,
pickled tart cherry, dehydrated gorgonzola dolce,
apple cider vinaigrette, seed crumb (G,D,V) 16

KALE CAESAR
little gem lettuce, baby kale, elephant garlic chips,
croissant croutons, pecorino romano (G,D) 18

VEGETABLES

† **CRISPY POTATOES**
chorizo, horseradish, tomato brava hot sauce (D) 15

♡ **GRILLED BROCCOLINI**
yuzu pearls, aleppo chilis, sea salt (VN) 14

HARVEST SQUASH
roasted kabocha, delicata, whipped hazelnuts, maple,
sage ricotta (D,N,V) 15

† **CHARRED BRUSSELS SPROUTS**
soy, bonito, chicory kimchi 14

YUKON POTATOES
butter whipped, chives (V,D) 12

ROMANO BEAN TEMPURA
vegetable ash aioli, black lime (V) 13

MEAT

† **CHARRED HANGER STEAK***
wild mushroom, pickled blueberry, sunflower pesto
(D,N) 48

SCORE 9 WAGYU STRIP STEAK*
beet ash, charred globe carrots, carrot top chimichurri
(D) 72

COWBOY RIBEYE*
butter braised leeks, brûléed smoked blue cheese (D) 62

BRAISED CHICKEN THIGH
anasazi beans, rainbow chard, meyer lemon (D) 44

FISH

AHI TUNA*
pineapple achar, gochujang mayo, pickled daikon, avocado,
chili garlic crunch 26

♡ **SCOTTISH SALMON***
snap peas, cranberry, preserved lemon emulsion, pepita crunch 39

MARKET FISH* - MP
inspired by the season

♡ **WHOLE ROASTED BRANZINO***
poached fennel, lemon cherry tomatoes, charred lemon,
fresh herbs, crusty bread (G) 78

We source from local farmers & purveyors.
Noble Bread | McClendon Farms | Hayden Mills
Chino Valley Farms | AZ Micro greens | Crows Dairy

All seafood is sustainably sourced

-We are now cashless- Please choose Visa, MasterCard, American Express or room charge.