

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

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

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, chichory kimchi 14
- # **YUKON POTATOES**
butter whipped, chives (V,D) 12
- # **ROMANO BEAN TEMPURA**
vegetable ash atoli, 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