

MOWRY & COTTON LUNCH

Served Monday-Friday 11am-2pm

STARTERS

🍷 BUTTERNUT SQUASH SOUP

pickled delicata, roasted kabocha, charred shiitake, almonds (N, VN) 13

† FOCACCIA

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

BRIOCHE*

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

MOWRY FRENCH FRIES

sea salt, rosemary, MC sauce, buffalo ketchup (V) 10

FLATBREADS

† WILD MUSHROOM FLATBREAD

scallion, apricot, horseradish (G,D,V) 20

ROASTED TOMATO FLATBREAD

burrata, garlic, arugula, herbs (G,D,V) 19

SAUSAGE FLATBREAD

whipped butternut, pickled fennel, sage ricotta, chiltepin honey (G,D) 21

gluten friendly cauliflower crust available upon request

SALADS & BOWLS

Add on: chicken 14, salmon 15*, shrimp 16*

† 🍷 MARKET MIXED GREENS

McClendon's lettuce, charred carrot, hazelnut, cranberry, pickled onions, maple balsamic (N,V) 15

FALL HARVEST

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

KALE CAESAR

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

🍷 MOWRY FARM GREEN

castelfranco, endive, asparagus, beets, carrots, radish, avocado, cucumber, pomegranate seeds, orange, ricotta salata, focaccia crumb, caramelized honey vinaigrette (G,D,V) 16

🍷 GRILLED SALMON & ORZO BOWL*

lemon herb orzo, sun-dried tomato, pickled fennel, marinated artichokes, black pepper feta, dill vinaigrette (G,D) 25

† AHI TUNA BOWL*

forbidden rice, avocado, pickled daikon, bok choy, pineapple achar, gochujang aioli, chili crisp 30

* 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.

SANDWICHES

Served with housemade dill pickles, choice of Mowry spiced chips or simple salad
Substitute: fries 3, fruit 4

HERB ROAST BEEF*

raclette cheese, demi baguette, caramelized onion jus (G,D) 25

† MOWRY'S BIG BURGER*

arugula, roasted tomatoes, shallot jam, aged cheddar cheese, MC sauce, buttermilk bun (G,D) 26

† CRISPY CHICKEN

dill pickles, buttermilk slaw, havarti, honey mustard, buttermilk bun (G,D) 25

MOWRY CUBANO

adobo pork shoulder, shaved ham, pork belly, swiss cheese, stone ground mustard, mowry pickles, cuban hoagie (G,D) 23

SCOTTISH SALMON B.L.T.

heirloom tomato, watercress, pancetta, lemon aioli, rye toast (G,D) 24

† Signature dish 🍷 Wellness inspired

(G) contains gluten (V) vegetarian

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

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