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
Caramelized taleggio dip, citrus marmalade, ‘nduja
(G,D) **18**

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**

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**

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

11/2026