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**

SEMOLINA & SESAME
Caramelized taleggio dip, citrus marmalade, 'nduja (G,D) **18**

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

11/2026