

MOCKTAILS

ALCOHOL-FREE FAVORITES

\$6

RASPBERRY MULE

fresh lime juice, raspberries & ginger

BLACKBERRY PEACH SMASH

peach, blackberries, ginger & lemon juice

CUCUMBER VERBENA RICKEY

cucumber, verbena & lime juice

SPICY MANGO COOLER

mango, chipotle, lime juice, & hellfire shrub

HIBISCUS LIMEADE

fresh lime juice, agave nectar & hibiscus water

WE TAKE GREAT
PRIDE
IN SOURCING
THE MAJORITY OF OUR
INGREDIENTS
LOCALLY.



OUR WATER IS
PURIFIED
THROUGH A NATURA
FILTRATION SYSTEM
AND BOTTLED
IN-HOUSE. OUR ICED TEAS
ARE FROM SCOTTSDALE'S
CHINA MIST
TEA COMPANY,
AND OUR COCKTAILS ARE
MADE WITH
LOCALLY SOURCED
INGREDIENTS AND
HERBS
FROM OUR GARDEN.

FLOATS

ALL ICE CREAM IS MADE IN-HOUSE

PEACH ICE CREAM

with stewarts cream soda

6

VANILLA ICE CREAM

with stewarts key lime, root beer or orange cream soda

6

WHITE CHOCOLATE ALE

with malt ice cream, imperial stout syrup & ale cherries

9

GRAPEFRUIT SORBET

with ipa

8



CLASSIC COCKTAILS

\$12

MOSCOW MULE (1941, Los Angeles)

bootlegger vodka, fever tree ginger beer & lime

EL DIABLO (1947, Oakland)

partida blanco tequila, massenez crème de cassis, lemon & fever tree ginger beer

BIJOU (1895, Cincinnati)

old raj gin, green chartreuse, cocchi di torino vermouth & orange sunshine bitters

AVIATION (1916, New York)

aviation gin, r&w crème de violette, luxardo maraschino & lemon

MAI TAI (1944, Oakland)

smith + cross rum, zacapa rum, house orange liqueur, house velvet falernum & lime

BLINKER (1934, New York)

templeton rye, grapefruit & raspberries

LAST DROP SPECIALTIES

\$12

BUFFALO PEACH SMASH

buffalo trace bourbon, peach, blackberries, ginger & lemon juice

SILVER ROSE

nolets silver gin, lillet rose & orange sunshine bitters

MEZCAL MANGO MADNESS

illegal mezcal, mango, chipotle, lime juice & hellfire shrub

MESQUITE SOUR

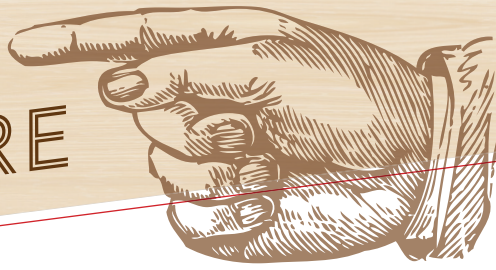
high west campfire whiskey, mesquite amber syrup, lemon, egg white & mole bitters

BISON INVIGORATOR

zubrowka vodka, verbena & clarified lime



PLATES TO SHARE



- HOUSE CUT TRUFFLE FRIES** 8
with truffle dipping sauce
- LUMP CRAB & MEXICAN SHRIMP CEVICHE** 15
avocado, tomato, lime, cilantro & plantain chips
- FOIE GRAS PATE** 15
toasted baguette & seasonal fruit jam
- PORK BELLY OR CRISPY HALIBUT TACOS** 3 EACH
mesquite flour tortilla, pickled onions & cilantro crema
- WOOD FIRED BABY ARTICHOKES & MARINATED MIXED OLIVES** 8
- FROM THE CELLAR** 14
housemade charcuterie, american cheeses, house pickles & grilled bread



FROM THE GARDEN

- LOCAL BABY GEM LETTUCE 'CAESAR SALAD'** 5 / 8
roasted garlic dressing, shaved parmesan, dry corn & white anchovy
- SPINACH SALAD** 6 / 10
organic spinach & kale, smoked bacon, local feta cheese, tomatoes, crisp onions & mesquite-sherry vinaigrette
- CAPRESE SALAD** 6 / 10
house-pulled mozzarella, local tomatoes, garden basil & balsamic vinaigrette
- STRAWBERRY SALAD** 5 / 8
baby greens, spiced pecans, organic apples, strawberries, local goat cheese & chocolate-balsamic vinaigrette

AN ORGANIC, HALF-ACRE GARDEN LOCATED JUST OUTSIDE THE KITCHEN PROVIDES THE HERBS, CITRUS AND

VEGETABLES FOR THE ABOVE DISHES, WHILE THE PRODUCE AND MEATS ARE SOURCED LOCALLY FROM



ORGANIC FARMERS.

- ADD TO ANY OF THE ABOVE SALADS**
- grilled chicken or sautéed mexican shrimp 6
- grilled hanger steak 9

- FARMER'S MARKET CHOPPED SALAD** 7 / 14
roasted natural chicken, garden vegetables, avocado, havarti cheese, pumpkin seeds & cilantro vinaigrette

WOOD FIRED OVEN PIZZAS

MADE FROM
WHITE SONORA WHEAT
AND RED SPRING WHEAT,



**THESE 100%
ARIZONA-
GROWN AND MILLED
FLOURS**



**ARE BAKED
IN OUR PECAN
WOOD BURNING
PIZZA OVEN,
AND TOPPED WITH
GARDEN-GROWN
INGREDIENTS.**

MARGHERITA 8
fresh mozzarella, local
tomatoes & garden basil

ITALIAN SAUSAGE 9
housemade sausage, pickled
peppers & parmesan

SHORT RIB 10
ricotta, parmesan, caramelized
onions & roasted tomatoes

DUCK CONFIT 10
humboldt fog, roasted figs
& wild arugula

LA QUERCIA PROSCIUTTO 9
peaches, sunflower sprouts
& shaved parmesan

BETWEEN THE BUN

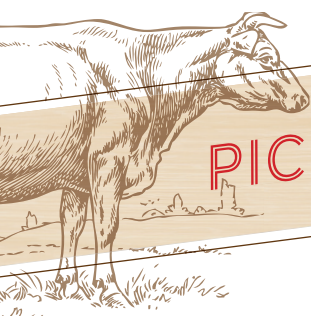
SLIDERS

GRILLED CHICKEN CLUB 5
applewood bacon, avocado, havarti, lettuce, tomato
& basil aioli on artisan bread

GRILLED VEGETABLE PANINI 4
roasted peppers, asparagus, portabella, caramelized
onions & fresh mozzarella

TOGARASHI SEARED TUNA BURGER 6
pickled cucumber salad, radish sprouts & chipotle aioli

PBJ 4
local pistachio butter & huckleberry jam on artisan rye
add foie gras 12



PICK YOUR PORTION

FULL-SIZE
OR
SLIDER

**HOUSE-GROUND NATURAL
TURKEY BURGER** 5 / 14
avocado, caramelized onion & basil mayo

SIGNATURE HOUSE-GROUND BURGER 6 / 16
house bacon, local goat cheese & caramelized onions

WINES

BY THE GLASS



ALL OF OUR WINE
HAS BEEN SELECTED TO
ENSURE
OUR GUESTS HAVE
GREAT WINES
AT A GREAT PRICE. WE HAVE
35 BOTTLES
UNDER \$40, JUST ASK
FOR OUR MAIN LIST.

CHAMPAGNE & SPARKLING

Belstar Prosecco	8
Graham Beck, Brut Rosé	11
Mumm Napa, Brut Prestige	12
Perrier Jouët, Grand Brut	20
St. Hilaire, Blanquette De Limoux	10

WHITES

Angeline Sauvignon Blanc	9
Craggy Range Sauvignon Blanc	12
Loosen Brothers 'Dr. L' Riesling	9
Paul Hobbs 'Crossbarn' Chardonnay	14
Pine Ridge Chenin Blanc/Viognier	10
Rodney Strong 'Chalk Hill' Chardonnay	9
Ruffino 'Lumina' Pinot Grigio	8

REDS

Belle Glos 'Meiomi' Pinot Noir	14
Bodegas Eguren 'Mercedes' Cabernet	10
Don & Sons Pinot Noir	11
Edmeades Zinfandel	10
Independent Producers Merlot	9
St. Supery Cabernet Sauvignon	16
Tapiz Malbec	9



DRAFT BEER

\$8

Four Peaks Arizona Peach Ale
Grand Canyon Pilsner
Sonoran White Chocolate Ale
Prescott Amber Ale

All of our draft beers are from Arizona breweries and are subject to change.

BOTTLES & CANS

Bad Water Saison	6
Big Sky Ipa	6
Estrella Damm	6
Four Peaks Sunbru	6
Hoegaarden Witbier	6
Oskar Blues Dale's Pale Ale	6
Guinness	6
Maui Brewing Mana Wheat	8
Stone 'Oaked' Arrogant Bastard Ale	8
Strongbow Hard Cider	8
Lindeman's Framboise	12
Sonoran White Chocolate 22 oz	12
Sonoran Chef Series "Long Strange Trip" 22 oz	12

LAST DROP "TREE-O"

FRITURA MIXTA

shrimp, calamari, red onion,
baby squash & citrus aioli

12

DUCK CONFIT EMPANADAS

mole sauce & pickled onions

8

MINIATURE CRAB CAKES

chipotle cream & guacamole

14

TRUFFLE CHEESE CROQUETTES

truffle ricotta & romesco sauce

8

PUERCO EN UN PANCHO

berkshire chorizo, empanada dough & chipotle ketchup

9

STUFFED PEPPERS

goat cheese stuffed sweet pepper & prosciutto wrapped

9

**CHOOSE
THREE**

FROM BELOW FOR

*** \$15 ***

AVAILABLE
AFTER 4 PM



HAPPY HOUR SPECIALS

MIXOLOGY MONDAYS

specialty crafted mixed drinks

8

SLIDER TUESDAYS

specialty sliders
& local brews

2

3

WINE WEDNESDAYS

selected half-price wines by the glass

STREET TACO THURSDAYS

featured street tacos

3

EACH

BEEF & BREW FRIDAYS

signature burger & local draft

16

HAPPY HOUR

EVERYDAY (4 pm - 7 pm)

local drafts, well drinks & happy wine

6

EACH