wildflower

LUNCH

starters

daily soup 9

grilled artichoke simple aioli *gf* 16

steamed mussels spicy italian sausage, melted tomato, white wine, grilled bread 19

crispy brussels sprouts & bacon honey truffle glaze, aleppo chile, parmesan gremolata 14

sesame chicken potstickers young ginger broth, scallion, radish, asian herbs, toasted sesame, chili threads 16

cold smoked salmon* chive crème fraîche, potato galette *gf* 17

crisp calamari mizuna greens, yuzu emulsion, toasted sesame seed 17

cilantro hummus jalapeño, cherry pepper relish, heirloom tomato, good olive oil, grilled pita 14
add: fresh vegetables 4

salads *add: grilled chicken 5 • add: grilled atlantic salmon* 9*

roasted beet chop spinach, arugula, fuji apple, blue cheese, bacon, roasted pistachio, raspberry vinaigrette *gf* 16

lobster & artichoke grilled asparagus, roasted tomato, crispy potato, baby greens, truffle vinaigrette *gf* 28

butternut squash & kale fuji apple, marcona almond, golden raisin, ciabatta bread crumbs, white cheddar vinaigrette 15

asian chicken chopped napa cabbage, carrot, bell pepper, crispy wonton, ginger soy vinaigrette 17

greek caesar heirloom tomato, avocado, cucumber, castelvetrano olive, red onion, crispy chickpea, creamy parmesan vinaigrette 16

pasta

spinach pappardelle roasted chicken, melted tomato, pine nut, grana padano 21

short rib ravioli truffle cream, swiss chard, roasted mushroom, red chili flake, breadcrumb 24

bolognese garganelli pasta, whipped ricotta, garlic ciabatta 23

vegetable

mediterranean market bowl herb falafel, cucumber cashew tzatziki, crispy brussels sprout, golden raisin sultana, sweet potato tahini, arugula, za'atar 21

fish

atlantic salmon* horseradish gratin, sherry glazed beet, arugula *gf* 31

grilled shrimp & avocado bowl black rice, quinoa, bok choy, onion, snap pea, heirloom carrot, sesame ponzu 24

fish & chips french fries, coleslaw, tartar sauce 22

lemongrass skewered scallops* "forbidden" black rice, sautéed snap pea, soy butter 35

ahi tuna poke* avocado, marinated cucumber, toasted macadamia nut, thai basil, sriracha aioli, pineapple ponzu *gf* 29

meat

pan roasted chicken smashed potato, green bean, lemon & garlic *gf* 29

pork scallopini roasted apple chutney, brussels sprouts, french potato purée 31

new york strip* seared broccolini, crispy baby potato, whipped horseradish butter, bordelaise *gf* 46

chicken salad sandwich red grape, avocado, havarti cheese, brown sugar wheat bread 16

braised short rib glazed carrot, celery heart, roasted cipollini onion, black truffle potato purée, bordelaise *gf* 33

french dip* brie, arugula, caramelized onion, horseradish mayonnaise 21.5

mesquite grilled cheeseburger* wild mushroom, caramelized onion, swiss cheese, aioli 22

sides 8.5

truffle whipped potato parmesan & chives *gf*

broccolini aleppo pepper & shaved parmesan *gf*

mac & cheese cheddar, havarti, oaxaca, american, parmesan

truffle fries parmesan & chives

gf Gluten Free / Although we offer gluten free items our kitchen is not gluten free.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

cocktails

seasonal sangria black cherry, pomegranate, yuzu, lemon, brandy, red wine *glass* - 14 *carafe* - 39

grapefruit gin fizz zephyr, ruby red grapefruit, charred cinnamon, fever tree mediterranean tonic 14

signature old fashioned kentucky bourbon, angostura, luxy cherry, orange zest 14

thai grapefruit martini tito's vodka, thai basil, grapefruit 14

blood orange paloma tequila corazón, solerno, lime sour, fever tree grapefruit soda 15

spicy strawberry margarita jc tradicional blanco tequila, jalapeño, cointreau, strawberry hearts 15

hugo spritz vodka, fiorente elderflower, wild mint, lime, sparkling wine 14

fig & ginger mule vodka, figenza fig, lime, pomegranate, fever tree ginger beer 14

classic market margarita tequila corazón blanco, cointreau, fresh squeezed lime 15

italian espressotini freshly brewed espresso, vodka, borghetti caffè 15

zero proof 7.5

garden harvest
ripe strawberry, mint leaf, yuzu & lime fever tree

pink dove
smashed grapefruit, toasted cinnamon, sea salt, lime, chilled seltzer

sunset on sentinel
passion fruit, pomegranate, lemon, orange oil

bubbles & champagne

	6oz	9oz	btl
fiori d'acacia prosecco, veneto, italy	12	18	46
piper brut rosé, sonoma, ca	14	21	52
moët & chandon "impérial" champagne, épernay, france			85
piper heidsieck cuvée brut nv, champagne, france			120

white wine

crisp, aromatic, and refreshing

sauvignon blanc - decoy "featherweight," ca *low-carb/low-calorie*	13	19	50
sauvignon blanc - the crossings, marlborough, new zealand	11	16	42
sancerre - jean marie reverdy & fils "domaine de la villaudiere" sancerre, france	18	27	68
dry riesling - 50 degree, rheingau, germany	12	18	46
albariño - neboa, rías baixas, spain	13	19	50

easy drinking and dry

pinot grigio - giuseppe & luigi, friuli, italy	13	19	50
pinot grigio - tangent, central coast, ca	11	16	42
vermentino - campo al mare, tuscany, italy	14	21	54
chardonnay - saracina, mendocino county, ca	13	19	50

full-bodied

chardonnay - edna valley, central coast, ca	11	16	42
chardonnay - kali hart, monterey, ca	14	21	54
chardonnay - jordan, russian river valley, ca			99
chardonnay - keenan, spring mountain district · napa valley, ca			140

rosé wine

grenache blend - chateau minuty "m," côtes de provence, france	15	22	58

red wine

light and dry

pinot noir - the four graces, willamette valley, or	14	21	54
sangiovese - pèppoli chianti classico, tuscany, italy	16	24	62
pinot noir - truchard vineyards, carneros · napa valley, ca			95
burgundy - louis latour, pommard aoc, côte de beaune, france			210

medium-bodied and textured

pinot noir - böen by belle glos "fox block xv" zabala vineyard, monterey, ca	17	25	66
malbec - gascon, mendoza, argentina	12	18	46
barbera - scarpetta, piemonte, italy	13	19	50
cabernet sauvignon - delille cellars "métier," columbia valley, wa	14	21	54
blend - the sneak, carneros, ca	16	24	62
grenache - department 66 "d66," maury, france			95

big and bold

cabernet blend - quilt + frc "label story," napa valley, ca	19	28	74
cabernet sauvignon - daou, paso robles, ca	14	21	54
cabernet sauvignon - the critic, napa valley, ca	17	25	66
zinfandel - alexander valley vineyards, sonoma, ca	14	21	54
nebbiolo - fontanafredda, serralunga d'alba barolo, piemonte, italy			135
cabernet sauvignon - faust, napa valley, ca			125
cabernet sauvignon - klipsun, red mountain, wa			250

beer

the lighter side - michelob ultra | coors light 6.5
sierra nevada hazy little thing ipa 7
four peaks bad birdie juicy golden ale 7 *local*
athletic brewing non-alc run wild ipa | upside dawn golden 6

draught beer

greenwood brewing light lager 7.5 *local*
barrio tucson blonde 7.5 *local*
dragoon brewing ipa 8 *local*
dos xx lager 6.5