



APPETIZERS

***AHI TUNA 13 GF**

sprouts + cucumber + chinese mustard aioli + cornmeal tempura

***GNOCCHI CARBONARA 10**

yukon gnocchi + english pea + guanciale + hickman yolk + romano pecorino

PORK BELLY NACHOS 10 GF

white corn tortilla + white cheddar + radish + tomatillo pico + house hot sauce + crema

***CHARCUTERIE & AMERICAN FARM CHEESE 15**

duck prosciutto + hot coppa + chorizo picante

lamb chopper + san joaquin gold + prairie breeze

house pickles + spicy corn nuts + country olives + grilled baguette

SOUPS + SALADS

HOUSE SALAD 8 GF/V

fresh & dried strawberry + pistachio + fossil creek goat cheese + queen creek strawberry balsamic & chocolate evoo

FARMERS WEDGE SALAD 8 GF

pecan smoked bacon + shaft's blue cheese + baby tomato + meyer lemon olive oil

CHOURICO & BLACK KALE SOUP 10 GF

schreiner's chourico + new potato + tepary beans

CHILLED PEA SOUP 8 GF/V

crème fraiche + pickled fresno + garden mint

ENTREES

CAPRESE LINGUINE 18 V

house made pasta + oven cured tomato + hand pulled mozzarella + parmesan reggiano + basil cream

***PAN ROASTED HALIBUT 28 GF**

baby spinach + wild mushrooms + snap peas + lime oil

***CAST IRON DUCK BREAST 26**

rhubarb pie + mizuna + sweet cherry + scallion

ROASTED ARIZONA CHICKEN 21 GF

hayden mills polenta waffles + spicy chicken sausage + bok choy + peach desert honey

***GRILLED ORGANIC SCOTTISH SALMON 25 GF**

cornbread panzanella + heirloom tomato + garden chile + grilled corn + queso blanco +

smoked paprika vinaigrette

***WOOD FIRED PORK CHOP 24 GF**

creamed corn + fire roasted chile + house smoked chorizo + tobacco onions + carolina vinegar

***CEDAR RIVER ARIZONA RIBEYE 33**

***CEDAR RIVER ARIZONA FILET MIGNON 34**

***CEDAR RIVER ARIZONA NEW YORK STRIP 33**

all steaks served with red wine demi glace.

choice of one side with cedar river Arizona beef entrees.

ADD ON

foie gras 13
blue cheese 2
béarnaise 2

grilled shrimp 7
sautéed onion 2
grilled chiles 3

SIDES

grilled asparagus 6
green beans 5
smoked gouda mac & cheese 8
crème fraiche yukon mash 6

wild mushrooms 8
heirloom potatoes 5
creamed corn 6
organic baby carrots 6

GF- Gluten Free V- Vegetarian

Chef De Cuisine- Chris Knouse

We proudly use the following local farms, dairy's, mills and artisans:

Hayden Mills | Fossil Creek Creamery | Crow's Dairy | Hickman Family Farms | Cedar River Farms | Schreiner's Fine Sausage

Queen Creek Olive Mill | Stern Produce | Litchfield's Garden

***WE ARE REQUIRED TO INFORM YOU THAT THESE ITEMS MAY BE SERVED UNDERCOOKED OR CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

cocktails - 9

LITCHFIELD LIGHTS

MALIBU RUM | MIDORI LIQUOR
PINEAPPLE JUICE

PEACH COSMO

CIROC PEACH | COINTREAU
FRESH LIME JUICE | CRANBERRY JUICE

MOJITO

RUM | CHEF'S GARDEN MINT
CITRUS INFUSED SIMPLE SYRUP

BELVEDERE BLOODY MARY

BELVEDERE BLOODY MARY VODKA
HOUSE MADE MARY MIX | SPICY-SALTED RIM

PRICKLY PEAR MARGARITA

EL JIMADOR TEQUILA | TRIPLE SEC
PRICKLY PEAR SYRUP

SANGRIA

FRESH FRUIT | KORBEL | BRANDY
RED OR WHITE WINE

GREY GOOSE FIZZ

GREY GOOSE | ELDERFLOWER LIQUEUR
FRESH LIME JUICE | SPLASH SODA H2O

WOODFORD OLD FASHIONED

WOODFORD RESERVE KENTUCKY BOURBON
SWEET VERMOUTH | A DASH OF BITTERS

BERRY MARGARITA

DON JULIO BLANCO TEQUILA
FRESH LIME JUICE | FRESH STRAWBERRIES
TRIPLE SEC

HERRADURA CLASSIC

HERRADURA BLANCO TEQUILA | TRIPLE SEC
FRESH LIME JUICE | ORANGE JUICE

domestic & imported specialty beers

draught – 6

STELLA ARTOIS, belgium

SAM ADAMS SEASONAL, boston

BLUE MOON, colorado

LAGUNITAS IPA, california

bottles - 6

COORS LIGHT

BUDWIESER

BUD LIGHT

BASS PALE ALE

DOS EQUIS

CORONA

KILTFLIFTER

Other domestic and imported beers available. Please ask your server for selections.