

Shareables

Meatballs 18

Angus Beef & Prosciutto, Ricotta, Parmesan,
Tomato Sauce, Basil & Noble Bread

Seasonal Bruschetta 13

Ask your server what the chefs
are currently crafting

Charcuterie 25

Seasonal selection of Meats &
Cheeses. Served with Noble
Bread & Accoutrements

Pizza 11in/18in

We proudly hand craft each pizza with housemade mozzarella,
organic Bianco DiNapoli tomatoes, and heritage grains milled
by Hayden Flour Mills

Double Pep 20/32

Fripper's Pepperoni

Trevor's Combo 21/33

Spicy Soppressata, Spicy
Italian Sausage, Pepperoni,
Calabrian Chili Relish

Suprema 22/34

Pepperoni, Sausage,
Mushrooms, Roasted Peppers,
Onions, Olives, Fresh Basil

White Sausage 19/31

White Pizza, Parmesan, Spicy
Italian Sausage, Fire Roasted
White Onions, Rosemary, EVOO

Spicy Diavola 19/31

Spicy Soppressata, Olives,
Pickled Jalapeños, Calabrian
Chili Oil

Better than Ranch 1

Housemade Roasted Garlic
& Parmesan Dipping Sauce

Margherita 15/27

EVOO & Fresh Basil

Prosciutto 21/33

White Pizza with Ricotta,
Mozzarella, Lemon, Arugula,
Balsamic Fig Jam

Mushroom 19/31

Roasted Mushrooms,
Roasted Garlic, EVOO,
Fresh Basil

Build Your Own 14/26

Meats \$2/\$4: Meatballs, Spicy
Soppressata, Spicy Sausage,
Prosciutto, Fripper's Pepperoni

Veggies \$1/\$2: Fresh Basil,
Garlic, Tomato, Olives, Arugula,
Roasted Mushroom, Roasted
White Onions, Pickled Jalapeños,
Roasted Peppers, Pepperoncini

Dessert

Pizza Cookie 12

Half-Baked, Housemade Malted Dark & Milk Chocolate Chip Cookie with a
scoop of Tillamook Vanilla Bean Ice Cream

Salads personal/shareable

Add Roasted Chicken or Prosciutto for \$6

* Caesar 9/13

Romaine, Shaved Parmesan, Chile Hearth
Croutons, Roasted Garlic Caesar

Chopped 14/18

Romaine, Tomatoes, Spicy
Soppressata, Pepperoncini, Olives,
Peppadew Peppers, Housemade
Mozzarella, Crispy Chickpeas,
House Vinaigrette

Arugula 10/14

Roasted Fennel, Roasted Beets, Goat
Cheese, Walnuts, Maple Vinaigrette

Sandwiches

Add Roasted Chicken or Prosciutto for \$6

Italiano Panino 16

Spicy Soppressata, Mortadella,
Ricotta, Arugula, Balsamic Fig Jam,
Calabrian Chili Relish on Noble Bread

Meatball Submarine 16

Sesame Hoagie, Tomato Sauce,
Giardiniera, Smoked Provolone,
Basil, Parmesan

Caprese Panino 14

Heirloom Tomato, Housemade Mozzarella,
Arugula, Fresh Basil, House Vinaigrette,
Balsamic Glaze on Hearth Bread

Red Wine * served chilled

*Fogscape Vineyards 13/39

Pinot Noir - Monterey

Torre Zambra 12/36

Montepulciano - Abruzzo

Daou Pessimist 13/39

Red Blend - Paso Robles

Trevor's Red 12/36

Cabernet Sauvignon - Paso Robles

Bonanza Vinekeeper 16/48

Cabernet Sauvignon - Napa Valley

Tinto Nero 10/30

Malbec - Mendoza

White Wine

Francesca 12/36

Moscato - Piedmont

Louis Jadot 12/36

Chardonnay - Burgundy

Santa Marina 10/30

Pinot Grigio - Lombardy

Crowded House 10/30

Sauvignon Blanc - Marlborough

Trevor's White 12/36

Sauvignon Blanc - Paso Robles

Truffle Hunter Bianco 10/30

White Blend - Piedmont

Rosé & Bubbly

Daou 12/36

Rosé - Paso Robles

La Marca 11/33

Prosecco - Veneto

Veuve Clicquot 20/80

Champagne Brut - Champagne

Bottled Water

Acqua Panna 8

Still Water | 1L

S. Pellegrino 8

Sparkling Water | 1L

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

 Contains Nuts

04.26.22

Martini Mischief

Trevor’s Filthy 18
Kástra Elión Vodka, Dolin Dry
Vermouth, Olive Brine,
Housemade Blue Cheese Olives

Cold Brew - Tini 18
Haku Vodka, Cold Brew, Mr.
Black Coffee Liqueur, Demerara
🍸 Add our salted cream cold foam

Double Agent 18
Belvedere Organic Vodka, Still
G.I.N, Cocchi Americano,
Quinquina, Bergamotto, Lemon Oil

Dirty Hot 16
House Calabrian Chili Infused
Vodka, Dolin Dry Vermouth,
Olive Brine, Blue Cheese Olives,
Calabrian Chili

Agave Rituals

Oaxacan Beach Club 15
Los Vecinos Mezcal, Kiwi, Lime &
Pineapple Juice, Hot Honey

Prickly Paradise 17
Corazon Blanco Tequila, Ancho
Reyes Verde, Grapefruit Liqueur,
Agave, Prickly Pear, Lime Juice

Hot & Skinny 16
House Jalapeño Infused Lalo
Blanco Tequila, Lime Juice,
Agave, Orange Bitters

Barrel Pick Margarita 20
Trevor’s Maestro Dobel Añejo
Tequila, Lime Juice, Agave,
Orange Bitters

Top-Shelf Margarita 30
Fortaleza Blanco Tequila, Lime
Juice, Agave, Orange Bitters

Bottles & Cans

Kona Big Wave 6
Kona Brewing Co. | Blonde | 12oz Can

Stella Artois 7
Belgian Pale Lager | 12oz Bottle

Dos Equis 7
Mexican Lager | 12oz Bottle

Coors Light 6
American Light Lager | 12oz Bottle

Michelob Ultra 6
Light Lager | 12oz Bottle

Bud Light 6
American Light Lager | 12oz Bottle

Bottled Water

Acqua Panna 8
Still Water | 1L

S. Pellegrino 8
Sparkling Water | 1L

Signature Creations

Bees Don’t Have Knees 16
Barr Hill Gin, Ramazzotti
Aperitivo Rosato, Lemon Juice,
Honey

Japanese Gimlet 16
Awayuki Strawberry Gin, Yuzu
& Plum Liqueur, Genepy, Lime
& Lemon Juice, Simple Syrup,
Cherry Bitters

Amalfi Gold Rush 16
Old Forester 100, Limoncello,
Singani, Aquavit, Lemon, Honey

🍸 **Summer Daze 16**
House Hibiscus Infused Vodka,
Lime, Lemon, Strawberry,
Falernum, Orgeat, Pineapple
- clarified -

Strawberry Fields 16
Tito’s Vodka, Aperol, Cocchi
Rosa, Strawberry, Lemon Juice,
French Sparkling Brut

Purple Drank 16
Tito’s Vodka, Lychee Liqueur,
Lavender, Hibiscus, Lemon Juice

Mocktails

Glow Up 10
Seedlip Garden 108, Kiwi,
Strawberry, Pineapple &
Lime Juice

Sunrise Spritz 10
N/A Bubbles, Aperitivo Syrup &
Lyre’s Aperitif Rosso, Fever Tree
Club Soda

The Spritz Society

Grapefruit Nectarine 16
Aperol, Grapefruit & Nectarine
Liqueur, French Sparkling Brut,
Fever Tree Club Soda

Bellini Blush 16
Ramazzotti Aperitivo Rosato,
Peach Liqueur, Salers Aperitif,
French Sparkling Brut, Fever Tree
Club Soda

Bergamot Limoncello 16
Limoncello, Bergamotto, Lemon
Juice, French Sparkling Brut,
Fever Tree Club Soda

Mango Passion Rosé 17
Lillet Rosé, Passion Fruit Liqueur,
Mango, French Sparkling Brut,
Fever Tree Club Soda

Call Me Old Fashioned

🍸 **Sicilian Old Fashioned 17**
Sazerac Rye, Biscotti Liqueur,
Cocchi Americano, Romana Amaro,
Chocolate Bitters, Lemon Oil

Dark Manhattan Nights 17
Smoked Elijah Craig Bourbon,
House Amaro Blend, Chocolate
& Cherry Bitters, Orange Oil

Sonoran Old Fashioned 17
Arette Reposado, Grapefruit
Liqueur, Quinquina, Grapefruit
Bitters, Grapefruit Oil

Barrel Pick Old Fashioned 25
Trevor’s Rotating Barrel Pick
Whiskey, Demerara, Angostura
Bitters, Orange Oil

Top-Shelf Old Fashioned 30
Trevor’s Weller 107, Demerara,
Angostura Bitters, Orange Oil

Draft Beer

Spellbinder 8.5
Wren House | Hazy IPA

Coastin’ 8
Pizza Port | West Coast IPA

Pilsner 7.5
Pedal Haus | German Pilsner

Sherri Dear 8.5
Roses By The Stairs | Sour Ale

Scottsdale Blonde 7.5
Huss Brewing Co. | Kölsch

Bavarian Hefeweizen 8
Lake Pleasant | Wheat Beer