

Shareables

Charcuterie 25

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

Meatballs 18

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

Seasonal Bruschetta 12

Ask your server what the chefs are
currently crafting

Sandwiches & Salads

Add Roasted Chicken or Prosciutto for \$6

Italiano Panino 16

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

Caprese Panino 14

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

* Caesar 8/12

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

House 7/11

Spring Mix, Red Onion, Heirloom Cherry
Tomatoes, Baby Cucumber, Housemade
Mozzarella, House Vinaigrette

Arugula 9/13

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

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 19/31

Fripper's Pepperoni

Trevor's Combo 20/32

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

Suprema 21/33

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

Mushroom 18/30

Roasted Mushrooms,
Roasted Garlic, EVOO,
Fresh Basil

Build Your Own 13/25

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

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

Margherita 14/26

EVOO & Fresh Basil

Seasonal Veggie 18/30

Ask your server what the
chefs are currently crafting

Prosciutto 20/32

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

White Sausage 18/30

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

Spicy Diavola 18/30

Spicy Soppressata, Olives,
Pickled Jalapeños, Calabrian
Chili Oil

Better than Ranch 1

Housemade Roasted Garlic &
Parmesan Dipping Sauce

Dessert

Pizza Cookie 12

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

Red Wine

* Chilled Red

Bastioni Dei Collazzi 11/33

Chianti Classico - Tuscany

Torre Zambra 12/36

Montepulciano - Abruzzo

Daou Pessimist 13/39

Red Blend - Paso Robles

Trevor's Red 10/30

Cabernet Sauvignon - Paso Robles

Bonanza Vinekeeper 16/48

Cabernet Sauvignon - Napa Valley

*Fogscape Vineyards 13/39

Pinot Noir - Monterey

White Wine

Santa Marina 10/30

Pinot Grigio - Lombardy

Villa Sparina 13/39

Cortese - Gavi

Crowded House 10/30

Sauvignon Blanc - Marlborough

Louis Jadot 12/36

Chardonnay - Mâcon-Villages

Trevor's White 10/30

Chardonnay - Edna Valley

Lago Vinho Verde 10/30

White Blend - Portugal

Rosé & Bubbly

Daou 11/33

Rosé - Paso Robles

*Cavicchioli 10/30

Lambrusco - Italy

La Marca 11/33

Prosecco - Italy

Veuve Clicquot 80

Champagne Brut - France



The Cocktail Collection

Blackberry Bramble 14

Old Grand-Dad Bourbon, Cassis & Coffee Liqueur, Blackberry, Lemon Juice

Sicilian Old Fashioned 17

Sazerac Rye, Biscotti Liqueur, Cocchi Americano, Romana Amaro, Chocolate Bitters

Dark Manhattan Nights 17

Smoked Elijah Craig Bourbon, House Amaro Blend, Chocolate & Cherry Bitters

Japanese Gimlet 17

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

Hay Fever 16

Fords Gin, Spiced Pear & Hay Liqueur, Leopold Bianco Aperitivo, Honey, Lemon Juice

Après-Ski 14

Outfitters Gin, Alpine Herbal Liqueur, Green Apple Syrup, Lime Juice, Club Soda

First-Class

Barrel Pick Old Fashioned 25

Trevor's Rotating Barrel Pick Whiskey, Demerara, Angostura Bitters

Top-Shelf Old Fashioned 35

Booker's, Demerara, Angostura Bitters

Barrel Pick Margarita 20

Trevor's Maestro Dobel Añejo Tequila, Lime Juice, Agave, Orange Bitters

Top-Shelf Margarita 40

Clase Azul Reposado Tequila, Lime Juice, Agave, Orange Bitters

Trevor's Bleu 20

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

The Oaxacan Sun 17

Los Vecinos Mezcal, Amaro, Pineapple, Cinnamon, Lemon & Lime Juice, Atomized Apple Tea

Prickly Paradise 17

Corazon Blanco, Ancho Reyes, Grapefruit Liqueur, Agave, Prickly Pear, Lime Juice

Silk & Spice 14

El Jimador Silver, Smoked Jalapeño Liqueur, Mango, Tamarind, Lime Juice

Orchard Fizz 17

Chakra Red Apple & Ginger Vodka, Brucato Orchard Amaro, Chianti Syrup, Lemon Juice, Club Soda

Strawberry Fields 17

Tito's Vodka, Aperol, Cocchi Rosa, Strawberry, Lemon Juice, Prosecco

Cold Foam Topper

Make our Cold Brew-Tini even better with a complimentary Salted Cream Cold Foam

Purple Drank 16

Tito's Vodka, Lychee Liqueur, Lavender, Hibiscus, Lemon Juice

Mocktails 10

Glow Up

Seedlip Garden 108, Kiwi, Strawberry, Pineapple & Lime Juice

Blood Moon Spritz

Blood Orange, Cinnamon, Grapefruit & Lemon Juice, Club Soda

Bottles & Cans

Scottsdale Blonde 6

Huss Brewing | Kölsch | 12oz Can

Coors Light 6

American Light Lager | 12oz Bottle

Michelob Ultra 6

Light Lager | 12oz Bottle

Stella Artois 7

Belgian Pale Lager | 12oz Bottle

Dos Equis 7

Mexican Lager | 12oz Bottle

Kilt Lifter 6

Four Peaks | Amber Ale | 12oz Can

Church Music 8.5

The Shop Beer Co | Hazy IPA | 16oz Can

High Noon 8

Watermelon, Peach, Black Cherry, Pineapple | Vodka Seltzer | 12oz Can

Surfside 7

Lemonade | Vodka Seltzer | 12oz Can

Long Drink 8

Zero, Traditional | Gin Seltzer | 12oz Can

Stella Artois 0.0 7

Non-Alcoholic | 12oz Bottle

El Cero Prickly Pear Paloma 10

Non-Alcoholic | 12oz Can

Draft Beer

Scan to see our draft beer!



Bottled Water 8

Acqua Panna

Still Water | 1L

S. Pellegrino

Sparkling Water | 1L

