

COFFEE



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Freshly brewed seasonal coffee 3 | 3.5



JAPANESE-STYLE ICED COFFEE

Freshly brewed coffee, flash-chilled over ice, with brew recipe adjusted for dilution 3.5 | 4



NITRO COLD BREW

Our seasonal coffee brewed 24 hours & kegged, infused with nitrogen 4.5 | 5.5

Feeling adventurous? Try a signature coffee drink instead



ESPRESSO

Served with our sparkling tea apéritif 3

Tonic & lemon twist +3



AMERICANO

Espresso and water; sizes only modify water 3



CAPPUCCINO

Espresso, steamed milk, and micro-foam 3.75



LATTE

Espresso & milk 4 | 5

See below for flavors or alternative milks

Feeling adventurous? Try a signature espresso drink instead

OATLY/PACIFIC oat milk 1

CALIFIA barista almond milk 1

+ **FLAVORS** .6

Vanilla | Caramel | Chocolate

White Chocolate | Hazelnut | Almond

Raw Local Honey | Spiced Honey

Vanilla Monk Fruit (Sugar-Free)

TEA



SPARKLING TEA

Tea cold brewed 24 hours, kegged & carbonated

Shou Mei Peach White Tea 4 | 5

Blueberry Hibiscus 4 | 5

Seasonal Sparkling Tea 4 | 5

Feeling adventurous? Try a signature tea drink instead



TEA LATTE

Japanese Matcha, raw local honey, and milk 5 | 6

Maya Chai and milk 4 | 5



LOOSE LEAF TEA

Made to order; allow 3 mins to brew:

Standard 3 | 3.5

Premium 3.5 | 4

South Indian Black

Darjeeling 2nd Flush Black

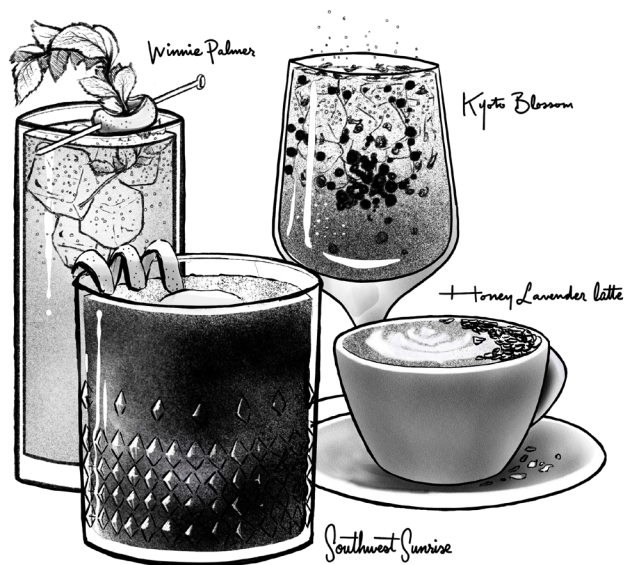
Blue Lady Tropical Black

Magnolia Jade Green Oolong

Chinese Gunpowder Green

Prickly Pear Hibiscus (Decaf)

Vanilla Rooibos (Decaf)



SIGNATURE COFFEE



SOUTHWEST SUNRISE

Nitro cold brew, simple syrup, mole bitters, and orange twist 6



HAVANA NIGHTS *(Dine-in only)*

Nitro cold brew, simple syrup, muddled mint, and mole bitters. Aromatic tobacco burned and smoke released upon serving 7



CASABLANCA

Nitro cold brew, spiced honey, figgy pudding & black walnut bitters. Dusted with Ceylon cinnamon & cardamom 6

SIGNATURE ESPRESSO



HONEY LAVENDER LATTE

Espresso, raw local honey, vanilla, lavender, milk 5 | 6



HABANERO MOCHA

Espresso, spiced honey, firewater tincture, Ceylon cinnamon, chocolate, milk 5 | 6



PASSIONFRUIT CARAMEL LATTE

Espresso, passionfruit bourbon caramel, milk, orange twist 5 | 6

SIGNATURE TEA



KYOTO BLOSSOM

Sparkling white tea, blackberry honey compote, lavender bitters, and rose & lavender petals 6



SUMMER SQUEEZE

A refreshing blend of sparkling white tea, simple syrup, fresh squeezed lime & orange, ginger beer, and cherry bitters 6.5



WINNIE PALMER

Sparkling white tea, spiced honey, fresh squeezed lemon, fresh mint, and aromatic & grapefruit bitters 6

TOAST

Our signature toast. Fresh baked bread from Noble Bread with a choice of spread:

BUTTER (cultured) seasonal jam 4

MASCARPONE raw local honey 5

NUTELLA coffee dust 4

GOAT CHEESE Queen Creek Olive Oil, balsamic 6

SMOKED PROSCIUTTO fig jam, rosemary 8

AVOCADO honey sriracha sauce, sansho pepper, maldon salt, red pepper flakes 7

SMOKED TROUT cream cheese, za'atar, maldon salt 10



Zapps Voodoo chips 1.5

Fresh berries 2.5

Buckwheat waffle (vegan & gluten free) 4

SHARABLE PLATES

CHARCUTERIE BOARD

Seasonal meats, artisanal cheeses, local olives & bread 16

QUEEN CREEK COUNTRY OLIVES

Local olives from Queen Creek Olive Mill 6

NUT SACK

Local roasted nuts: Regular | Metro Mix (Seasoned) 5

BAKED GOODS & SWEETS

(Rotates frequently, ask server for availability)

SEASONAL PASTRIES

Various pastries with seasonal flavors. Ask server for details

RYE CHOCOLATE CHIP COOKIE

Classic chocolate chip cookie with rye flour and honey 2.5

CHERRY BAKEWELL

English almond cake with cherry jam 5

CINNAMON ROLL

Delicious, "I can't believe it's vegan" cinnamon roll 5

SEASONAL SCONE

Classic English scone with seasonal flavors 4

DECADENT MACARON

Seasonal filling sandwiched between meringue cookies 3

 **vegan**  **gluten free**

SEASONAL SPECIALS



RUM RAISIN LATTE

Espresso, housemade rum raisin syrup, milk, mole bitters, and Chinese 5 spice 5 | 6



VIKING FUNERAL

Sparkling white tea, lingonberry, blackberry, chai pear shrub, ginger beer, vanilla, and mint 7

Funeral pyre garnish +2

PSL TOAST

Noble bread, pumpkin butter, mascarpone, coffee dust, Ceylon cinnamon 5

PURVEYORS

Proudly serving the following in our offerings:

Local:

Coffee (All coffee is locally roasted by us and sustainable sourced each season)

Maya Tea

Valley Honey

Iconic Cocktail

AZ Bitter Labs

Noble Bread

Chula Seafood

MiaBella Foods

Queen Creek Olive Mill

Nut Sacks

350 Baked

Sugarloaf Lane Bakery

Decadent Macaron

Mother Road Brewery

Grand Canyon Distillery

Thumb Butte Distillery

Clover Dairy Farms

Califia Farms

Holy Kakow

Laura Chenel Goat Farms

La Quercia Meats

Framani Meats

Fiscalini Cheeses

CLASSIC COCKTAILS

SAZERAC

Bulleit Rye, St George Absinthe rinse, simple syrup, barrel-aged bitters, lemon twist 10

MANHATTAN

Bulleit Rye, Carpano Antica vermouth, aromatic and mole bitters, amarena cherry and orange twist 10

NEGRONI

Hendricks Gin, Carpano Antica vermouth, St George Bruto Americano, grapefruit twist 10

AVIATION

Hendricks Gin, Giffard Creme de Violette, Amarena syrup, lemon, lemon twist, and amarena cherry 10

MAI TAI

Diplomatico Matuano, Grand Canyon Rum, Grand Marnier, lime, orgeat, spanish bitters, mint 10

MOJITO

Diplomatico Matuano, muddled mint, simple syrup, soda, lime 10

MARGARITA

Riazul Plata, Grand Marnier, lime. Garnished with lime wedge 10

GREYHOUND

St George Vodka, grapefruit, simple syrup, spanish bitters, and rosemary garnish 10

MARTINI

St George Vodka and Routin Dry Vermouth. Garnished with Queen Creek olive and lemon twist 10

AMAROS

Various worldclass apertifs. Served in the following styles:

Neat | On the Rocks | Soda | With a Twist | With Espresso

Feeling adventurous? Try an amaro flight 12

WHISKEY

Bulleit Bourbon 9

Henry McKenna 10 yr Bourbon 11

Willet Bourbon 14

Bulleit Rye 9

McKenzie Rye 13

St George B&E Whiskey 10

Kaiyo Japanese Whiskey 10 | 19

SCOTCH

Monkey Shoulder Triple Malt 11

GIN

Hendricks Gin 9

Leopold Bros Summer Gin 10

Roku Japanese Gin 10

TEQUILA | MEZCAL

Corazon Blanco 9

Riazul Plata 11

Yuu Baal Mezcal 11

Fortaleza Still Strength 11 | 20

RUM

Grand Canyon Rum 8

Diplomatico Matuano 9

VODKA

Thumb Butte Vodka 8

St George Vodka 9

AMARO

Delle Sirene 13

Bruto Americano 10

Fernet Branca 11

Vecchio del Capo 9

Montenegro 10

Meletti 8

Lazzaroni 9

Bigallet China-China 13

Chartreuse Green 9 | 17

Chartreuse Yellow 9 | 17

Foro 8

Ciociaro 8

Nonino 10

Sfumato Rabarbaro 8

Caperitif 11

Pasubio 8

Aperol 8

SIGNATURE COCKTAILS

NEW DEAL

(Old Fashioned variation with desert honey & best-in-class craft bitters)

Bulleit Rye, local spiced honey, barrel-aged orange & aromatic bitters, orange swirl, amarena cherry 12

50 SHADES OF LAVENDER

(Gin Sour variation with beautiful floral elements and silky texture)

Hendricks Gin, elderflower liqueur, blackberry honey compote, egg white, lemon, lavender bitters & petals 12

EL DUDORINO

(Rum White Russian variation with tiki influences)

Diplomatico Matuano Rum, Grand Marnier, nitro cold brew coffee, oat milk, orgeat, mole bitters, Chinese 5 spice, mint 12

MILLENNIAL ENTITLEMENT

(Paloma variation with our sparkling tea and pink ombré colors)

Riazul Plata Tequila, sparkling blueberry hibiscus tea, simple syrup, grapefruit, orange, grapefruit bitters, rosemary & grapefruit twist 12

COPPER & CACTUS

(Moscow Mule variation featuring prickly pear and spices)

St George Vodka, ginger beer, lime, house prickly pear ginger shrub, Orleans & cardamom bitters 12

BARREL AGED BOULEVARDIER

(Aged in American White Oak barrels over several weeks)

St George Breaking & Entering Whiskey, Bruto Americano, Routin Red Vermouth, orange twist 13

SXSW-SIDE

(South Side variation featuring Earl Grey tea and bergamot)

Leopold Bros Summer Gin, Yellow Chartreuse, lime, Earl Grey infused simple syrup, bergamot bitters, flower garnish 12

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DRAFT BEER

(Rotates frequently, ask server for availability)

MOTHER ROAD | TOWER STATION | UNFILTERED IPA

Flagstaff, Arizona 6

FIRESTONE WALKER | 805 | LIGHT BLONDE

Paso Robles, California 6

ROTATING SEASONAL BEER 1

ROTATING SEASONAL BEER 2

ROTATING SEASONAL BEER 3

ROTATING SEASONAL BEER 4

ROTATING SEASONAL BEER 5

ROTATING SEASONAL BEER 6

WINE

SANTOME | PROSECCO

Treviso, Italy 9

ADRAGA | WHITE BLEND

Minho, Portugal 8

CMS | RED BLEND

Columbia, Washington 8

JOEL GOTT | CABERNET SAUVIGNON

Central Coast, California 12

FOLLY OF THE BEAST | PINOT NOIR

Central Coast, California 10

BRUNCH

BLOODY MARY

St George Vodka, Ancho Reyes liquor, Preservation mix, lime, celery bitters. Garnished with black truffle salt and Queen Creek olives 11

MIMOSA

Santome Prosecco, orange, and orange twirl 10

FRENCH 75

St George Vodka, Santome Prosecco, Capertif, simple syrup, lemon, lemon twist 12

IRISH COFFEE

Diplomatico Matuano, Kerrygold Irish Cream, coffee, steamed milk 11