

# /pər'sepSH(ə)n/

We make EVERYTHING from scratch utilizing local and organic ingredients. We always use organic flour, sugar, eggs, milk, creams, grains, and legumes. We always use high quality olive oil and expeller pressed cooking oil. We utilize nose to tail whole animal from local farms. We always use wild caught sea food. We always use organic chicken. We compost all of our food scraps and use truly eco-friendly cleaning products. We take great pride in sourcing the best quality products possible.

## Dinner Menu

### Snacks

Just a pig stick\* - Korean bbq \$3

Plate of pickles- assortment of three local pickled organic vegetables \$6

Our daily bread- Ham\* and cheese\* ciabatta\* \$8

Bacon wrapped chorizo stuffed dates\*, harissa sauce \$7

Escargot, Kerrygold butter, garlic, shallot\*, herbs\*, parmesan bread crumb\*, toasted baguette\* \$7

### Small plates

Wood roasted carrots\*, bbq sauce, crispy onions\*, peppadew peppers \$8

Wood roasted sunchokes\*, calabrian chili aioli, kale chips\*, rosemary\* \$12

Wood roasted oyster mushrooms\*, shallots\*, black garlic, black pepper brandy demi-cream\* \$13

Wood grilled cauliflower\*, romesco\*, chili almonds, chèvre, crispy capers \$13

Wood grilled broccolini\*, Dubliner cheese sauce, garlic crostini\*, pickled Fresno chili\* \$13

Crispy fingerling potato\*, sous vide egg\*, crispy herbs\*, parmigiano reggiano, confit garlic-lemon aioli \$14

Crispy pork carnitas\*, papas fritas\*, green chili salsa\*, cotija \$15

### Big plates

Roasted vegetable\* salad, sugar snap peas\*, broccoli\* cauliflower\*, onion\*, citrus-chili vinaigrette\*, black pepper pepitas\* pecorino \$15

Fresh fettuccine\*, 36 hour slow braised pork ragu\*, roasted tomato\*& garlic, olive, parmigiano reggiano \$22

Pan seared pork chop\*, potatoes\*, braised sauerkraut\*, apple bourbon pork reduction\* \$24

Pork belly steam buns\*, kimchi aioli\*, bok choy\*, cucumber\*, jalapeno\* \$23

Smoked keilbasa\*, caramelized onion\*, pickles\*, IPA mustard\*, baguette\* \$17

90 day dry aged wood grilled burger\*, bacon\*, bbq sauce\*, crispy onion\*, pickled jalapenos\*, organic cheddar\*, cottage fries \$20

### Real big plates “intended to share”

Charcuterie board - assortment of 5 meats\*, 3 pickled vegetables\*, mustarda\*, jam\*, seeded lavosh\* \$24

Duck à l'orange, crispy roasted half duck, orange reduction\*, cottage fries\*, greens\*, onion\*, cucumber\*, vinaigrette \$38

### Sweet treats

Ice cream sandwich\*, peanut butter cookies\*, vanilla bean ice cream\* swirled with strawberry vanilla bean jam\* \$9

Dark chocolate cake\*, espresso butter cream\*, tahini honey\* \$9

### Justa bite

Overloaded chocolate chip cookie\* more chocolate than cookie dough \$3

Grandma Rosie's sherry cream bar\*, chewy brownie base\*, pinenut sherry cream filling\*, dark chocolate ganache \$3

Peanut butter caramel cookies\* \$3

March 20, 2020

\*Symbolizes local and or organic.

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## Arizona Beers

Barrio Blonde*, Barrio Brewing Company	6
East End Amber*, Scottsdale Beer Company	6
Daily Driver Session IPA*, Mother Road Brewing	6
Church Music Juicy IPA*, The Shop Beer Co	7
Spellbinder New England IPA*, Wren House Brewing Co.	7

## AZ Whiskey

Grand Canyon Thundersnow*	6
Adventurous Stills Fossil Creek*	8
San Tan Single Malt*	11
San Tan Rye*	11
Park Whiskey Straight Rye 90*	14
Adventurous Stills Lost Dutchman Rye*	15

## AZ Bourbon

Canyon Diablo Grand Canyon*	7
Copper City*	8
Thumb Butte Bloody Basin*	10
Adventurous Stills Peralta*	11

## AZ Rum

Adventurous Stills Papago*	8
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## AZ Moonshine

Adventurous Stills Peralta Moonshine*	7
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## AZ Vodka

Mission*	6
Grand Canyon*	7
Adventurous Stills Picket Post*	8

## AZ Gin

Canyon Diablo Desert Rain*	7
Thumb Butte Gurley Street*	8

## Mezcal

Carreno Espadin	15
Carreno Ensemble 7	24

## Tequila

3 Amigos Reposado	9
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## Bubbly

Cavicchioli Lambrusco Modena, Italy	8	30
Mionetto Organic Prosecco Veneto, Italy	10	38

## Dessert Wine

Far Niente 'Dolce' Napa Valley	20
Niepoort 10yr Tawny Douro, Portugal	15

## Coffee

Drip - Bluehouse, Phoenix	3
Espresso - Darkmatter, Chicago	3
Americano - Darkmatter, Chicago	3
Cappuccino - Darkmatter, Chicago	4
Latte - Darkmatter, Chicago	4
Cascara* - Bluehouse, Phoenix	4

## Tea\* Little Red Cup

Hot*	3
Iced*	4

## Italian Soda

Cola*, Hibiscus-Lime*, Ginger*	3
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## Rotating Bottle List

Peter Lauer "Fass 6- Senior" Riesling Not your Blue Nun, this multigenerational winery from Saar, Germany focuses on dry wine with intense, zesty acidity	60
Duckhorn Chardonnay French Oak, stone fruit and citrus with richness and elegance.	62
Farm Cabernet Several of the hand farmed lots in the Napa Valley. Black fruit with medium tannins.	70
Duckhorn Merlot The benchmark for California Merlot rated #1 in the world in 2017 by Wine Spectator.	100
Heitz Cellars Cabernet Iconic winery founded in 1961, classic Napa Valley Cabernet with a rich dark fruit and structure. One of Chef's favorites.	125

## Signature Cocktails

The Ginger: Gin*, ginger*, strawberry vanilla shrub*	8
Shrubarita: Tequila*, lime gastrique, grand marnier	9
Filthyini: Vodka*, blue cheese, castelvetro, pickle brine*	9
Sucker Punch: Bourbon*, lemon, orange, luxardo cherry, meringue*	10
Bubble Up: Rum*, blueberry*, lime*, mint*	10
Catcher in the Rye: Rye*, apple cider*, thyme*, jalapeno gastrique*	13
Aye Chihuahua: Carreno Espadin Mezcal, grapefruit, chili tamarind	13
The Mezcal Experience: Traditional pairing of Carreno Ensemble 7 - Joven Mezcal, chapulines, citrus and chili worm salt	25

	Gls	Btl
White		
Cline 'Farmhouse' White Blend, California	8	30
Villa Wolf Gewurztraminer Pfalz, Germany	9	34
Dr. L by Dr. Lossen Dry Riesling Mosel, Germany	10	38
Chemins de Bassac Rose Languedoc, France	11	42
Jules Taylor Pinot Gris Marlborough, New Zealand	11	42
Jules Taylor Sauvignon Blanc Marlborough, New Zealand	12	46
Page Springs 'Vino del Barrio'* Cornville, Arizona	12	46
Ovum 'Big Salt' White Blend Umpqua Valley, Oregon	12	46
Farm Chardonnay Napa Valley	14	54

Red	Gls	Btl
Hayes Valley Merlot Central Coast, California	8	30
1000 Stories Zinfandel California	10	38
Vina Otano Tempranillo Rioja, Spain	10	40
Mathew Fritz Cabernet Sauvignon Alexander Valley, California	10	38
Noelia Ricci Sangiovese Romagna, Italy	14	54
Tikal "Patriota" 2016 Malbec Mendoza, Argentina	14	54
Valravn Pinot Noir Sonoma County, California	14	54
Pillsbury Winery 'Wild Child' Cochise County, Arizona	16	62
Chateau Saint Ahon Cabernet 2010 Haut Medoc, Bordeaux, France	18	70

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