

# Cocktails \$14

## CITRUS SPRITZ

Aperol, fresh orange juice, grapefruit soda, bubbles

## SPA-WATER

Effen Cucumber Vodka, St. Germaine, lime, lychee, club soda

## THE FRUIT LOOP

Stoli vanilla, Froot Loops®, Raspberry Cheesecake liquor, White Chocolate Liquor

## MATCHA MILK PUNCH

Kettle One Vodka, white chocolate liqueur, taro milk tea; matcha cold foam

## ROSE GARDEN

Ketel One Grapefruit Rose Vodka, lemon, rose simple, rose water

## BLOODY-TINI

Effen Cucumber Vodka, cornichon pickle juice, dill, bloody mary, lemon juice, black pepper

## LYCHEE MARTINI

Tito's Vodka, St. Germaine Elderflower, lychee juice, lime

## NICE MELONS!

Botanist Gin, Aperol, lemon juice, cantaloupe simple

## GARDEN PARTY

Butterfly peaflower Gin, hibiscus, ancho chile liqueur, lemon, club soda; fresh herbs & botanicals

## THE BOTANIST

Botanist Gin, orange, juniper berries, rosemary, Mediterranean tonic bottle

## THE EMPRESS

1908 Empress Indigo Gin, lemon, lavender, orgeat

## BUTTERFLY EFFECT

Flecha Blanco Tequila, grapefruit, rose, strawberry; edible butterfly

## PRICKLY PEAR PALOMA

Flecha Blanco Tequila, prickly pear, fresh lime, grapefruit soda; tajin rim

## TROPHY WIFE

Flecha Blanco Tequila, Ancho Reyes Chile Liqueur, strawberry, basil, lime

## SMOKED PASSION

Del Maguey Vida Mezcal, chili liqueur, passion fruit, lime

## RYE, COWBOY, RYE

Woodford Bourbon Rye, blackberries, Arizona honey

# Mocktails \$12



## RUBBER DUCKIE

Ritual Zero-Proof Gin, non-alcoholic Blue Curçao, orgeat, lemon

## TAKE ME TO ITALY

Non-alcoholic Limoncello, Seedlip Grove 42, rose lemonade

## LIL SUNRISE

Ritual Zero-Proof Gin, passion fruit, cardamom, lemon



# Espresso Martini

## Eight Ways \$16

### Miss Scarlet

Red velvet, vanilla vodka, Baileys, espresso; whipped cream dollop

### Toasted Coconut

Tito's vodka, Kula toasted coconut, fresh espresso; cinnamon & nutmeg

### Raspberry Cheesecake

Ketel One vodka, raspberry cheesecake liqueur, white chocolate liqueur, espresso; raspberry cold foam

### Almond Roca Chai

Ketel One Vodka, Baileys espresso cream, fresh chai spices & espresso; mini almond roca

### Better Than A Carajillo

Flecha Blanco Tequila, Liquor 43, espresso, cinnamon

### Woke Up In Mexico

Flecha Reposado Tequila, Kahlúa, Arizona honey, espresso

### Wake-Me-Up

Ketel One vodka, Baileys salted caramel, espresso; buttered popcorn cold foam

### Strawberries & Cream

Vanilla Vodka, white chocolate liqueur, strawberry, Baileys, espresso



### Mimosa Flight \$14

4 mini glasses of champagne; *cranberry, grapefruit, orange, & pineapple*

### Mimosa Kit

Served with fresh juices & fruit

Freixenet Non Alcoholic Brut \$39

Segura Vida Rosé \$49

Chandon Brut \$59

Veuve Clicquot Champagne \$129

### Red Sangria \$14

Lolea red sangria, citrus liqueur, fresh fruit

### White Sangria \$14

Lolea white sangria, citrus liqueur, fresh fruit

### Non - Alcoholic Mimosa Flight \$12

4 mini glasses of non alcoholic champagne, *cranberry, grapefruit, orange & pineapple*



# LITTLE SNITCH

BRUNCH & COCKTAILS

## Specialty Coffee \$7

### Red Velvet Latte

Iced, whole milk, espresso; whipped cream, mini donut

### Taro Milk Tea (v, df)

Iced, oat milk; matcha oat milk cold foam

### Strawberry Matcha Latte (v, df)

Iced, oat milk, strawberry puree; matcha oat milk cold foam

### Matcha Lavender Latte (v, df)

Iced, oat milk; lavender oat milk cold foam, matcha powder

### Coconut Dirty Chai (v, df)

Iced, chai, espresso, vanilla, coconut milk

### Honey Lavender Latte (df)

Iced, almond milk, local honey; lavender oat milk cold foam

### Raspberry White Chocolate Mocha

Iced, whole milk; raspberry cold foam & dust

### Cookie Butter Cold Brew

Iced, cold brew; cookie butter cold foam; Biscoff cookie

### Horchata Latte

Iced, whole milk; salted caramel cold foam

### Hazelnut Salted Caramel Latte

Iced, whole milk; salted caramel cold foam

## Specialty Lemonades \$6

### Watermelon Mint

### Prickly Pear

### Cucumber Kiwi

### Spicy Melonball

### Strawberry Rose

### Lavender

### Sparkling Blueberry



### Root Beer Float \$10

IBC bottled root beer, vanilla ice cream, frosted mug

*Make it Boozy!*

Add a shot of Vanilla vodka +\$5



## Beet Hummus \$16

Topped with toasted pumpkin seeds, olive oil, feta cheese; grilled pita, watermelon radish, carrots, cucumber, red pepper, fresh lemon

## Whipped Ricotta \$16

Topped with olive oil, toasted chopped pistachios, and honey; fresh strawberries & fresh basil, toasted ciabatta

## Charcuterie Board \$28

Capocollo & salami, Havarti cheese, bleu cheese, & whipped ricotta, grapes, fig jam, walnuts, olive medley, pepperoncinis, toasted ciabatta

## Burrata \$21

Sweet tomatoes, pesto, cured olives, fresh basil, olive oil, balsamic reduction, toasted ciabatta

## Warm Brie and Scones \$18

Topped with fig jam, & chopped roasted walnuts; served with mini apple scones



## Toasts



### Avocado {vg} \$12

Smashed avocado, tomato, pickled onions & fresnos, arugula, watermelon radish, lemon, sea salt

### Salmon & Avocado \$16

Smashed avocado, chilled grilled salmon, capers, pickled red onion, sliced tomato

### Prosciutto Fig \$14

Ricotta & goat cheese, fig jam, prosciutto, walnuts

### Egg Salad {vg} \$12

Dill, sliced tomatoes, arugula, pickles

## Omelets \$16

### All omelets served with light salad & toast or English Muffin (+\$1.00)

### Wild Mushroom {vg}

Egg whites, roasted herbed wild mushrooms, brie, spinach

### Butternut Squash {vg}

Brown butter, sage, onion, mozzarella

### Ham & Asparagus

Ham, Swiss cheese, asparagus

### Bacon Cheddar

Applewood smoked bacon, cheddar jack, onion, red pepper, spinach



# Shareables

## Breakfast Basics

### Rustic Pies \$14

(Personal Sized)

#### Italian Sausage

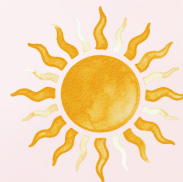
Ricotta & mozzarella cheese, egg, spinach

#### Ham & Egg

Chopped hard-boiled egg, ricotta & Swiss cheese

#### Butternut Squash

Egg, brown butter sage, onion, ricotta & mozzarella cheese



### Breakfast Bowl {vg} \$14

Scrambled eggs\*, cheddar cheese, onions, red pepper, spinach; tomato, cilantro; wheat tortilla, avocado spread, salsa

**Add Protein:** Bacon \$4, Sausage \$4; Vegan Chorizo \$5, Chicken Sausage \$5, Chicken \$6; Salmon \$10

### Blonde Benedict \$19

English muffin, avocado spread, tomato, applewood smoked bacon, basted eggs\*, hollandaise sauce; fruit cup

### Morning Glory {gf, vg} \$14

Fresh fruit & berries, Greek yogurt, house made granola (walnuts, pecans, almonds, coconut), honey

### Açaí Bowl \$14

Frozen Açaí, banana, strawberry, blueberries, Coco nibs, house-made granola (with nuts), chia seeds, honey, peanut butter, coconut



## Breakfast Sammies

### Croissant \$12

Cheesy eggs\* & applewood smoked bacon; on a flakey croissant with light arugula salad

### English Muffin \$12

Spicy house-made chicken sausage, over hard egg\*, havarti cheese, wild greens, tomato

### Everything B&T Bagel \$14

Scrambled egg\*, applewood smoked bacon, tomato, basil, goat & cream cheese

### Knife & Fork \$14

Open-faced on sourdough, wild greens, mayo, avocado, sweet tomato, applewood smoked bacon, cheddar cheese, sunny egg\*

## Sandwiches \$14

**Add to sandwiches:** Chilled sides \$3, Chips \$2

**Make it a Lunch Box:** Includes chips, soft drink, and cookie \$22

### Turkey B&T Wrap

Avocado, Havarti, applewood smoked bacon, green leaf, tomato, mayo; wheat wrap

### Tuna Salad

Albacore, celery, red onion, fresh dill, mayo, green leaf, sweet tomato; 9 grain

### Chicken Salad

Chicken breast, mayo, celery, red onion, grapes, lettuce, tomato; croissant

### Roast Beef

Boars Head roast beef, horseradish mayo, cheddar cheese, pepperoncini, red onion, tomato, green leaf; 9 grain bread

### Veggie Wrap {vg}

Beet hummus, carrots, mixed greens, cucumbers, cashews, red pepper, feta cheese, pickled onions, mint, avocado, tomato; wrapped in a spinach tortilla



## Salads \$16



**Add a Chilled Protein:** Chicken \$6; Salmon \$10; Chicken Salad OR Tuna Salad \$6

### Beet Carpaccio {gf, vg}

Sliced red beets, oranges, arugula, whipped ricotta & goat cheese, chopped pistachios, fresh mint; citrus vinaigrette

### Spicy Watermelon {gf, vg}

Sweet watermelon, Fresno chilies, cucumber, cherry tomatoes, feta cheese, mint; tamarind balsamic glaze, tajin

### Apple Blue {gf}

Mixed greens, tart apples, blue cheese crumbles, candied bacon, toasted walnuts, dried cranberries; apple cider vinaigrette



### The Arizona Chopped \$26

Chilled grilled salmon, chopped greens, pearl couscous, dried corn, pumpkin seeds, avocado, tomatoes, feta cheese, dried cranberries; pesto buttermilk dressing

\*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.

{gf} = Gluten Free - we are not a gluten free kitchen • {vg} = Vegetarian • {v} = Vegan • {df} = Dairy Free