

Cocktails \$14



MISS MISTLETOE

Botanist Gin, lemon, pomegranate juice, sparkling wine

PEPPERMINT BARK

Vanilla vodka, peppermint, white chocolate liqueur; dark chocolate & crushed candy cane rim

S'MORES MARTINI

Chocolate vodka, S'Mores Bailey's, toasted marshmallow syrup; graham cracker & chocolate rim

THE FRUIT LOOP

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

MATCHA MILK PUNCH

Kettle One Vodka, white chocolate liqueur, taro milktea; 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

Gentlemen's Reserve Vodka, St. Germaine Elderflower, lychee juice, lime

THE BOTANIST

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

THE EMPRESS

1908 Empress Indigo Gin, lemon, lavender, orgeat

HAVE A MELONBALL

Botanist Gin, Aperol, lemon juice, melon simple

BUTTERFLY EFFECT

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

SMOKED PASSION

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

RYE, COWBOY, RYE

Woodford Bourbon Rye, blackberries, Arizona honey

SPILL THE TEA

Apple Baum Apple Pie Rum, gingerbread spices, hot marsala chai teapot

TROPHY WIFE

Arizona Reaper Hot Honey Rum, Ancho Reyes Chile Liqueur, strawberry, basil, lime

Mocktails \$12

RUBBER DUCKIE

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

TAKE ME TO ITALY

Pallini 0% Limoncello, Seedlip Grove 42, rose lemonade

LIL SUNRISE

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



Espresso Martini Eight Ways \$16



Santa's Night Cap

Buffalo Trace Bourbon, eggnog liqueur, espresso; cinnamon stick

Mint Chocolate

Chocolate 360 vodka, chocolate Bailey's, espresso, Creme de Menth; crushed Ande's Mints & Chocolate rim

Raspberry Cheesecake

Tito's Vodka, raspberry cheesecake liqueur, white chocolate liqueur, espresso; raspberry cold foam

Almond Roca Chai

Ketel One Vodka, Bailey's 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

Gentlemen's Reserve vodka, Bailey's salted caramel, espresso; buttered popcorn cold foam

Strawberries & Cream

Vanilla Vodka, white chocolate liqueur, strawberry, Bailey's, espresso



Sangria & Bubbles

Mimosa Flight \$14

4 mini glasses of champagne;

cranberry, grapefruit, orange, & pineapple

Mimosa Kit

Served with fresh juices & fruit

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

Gingerbread Latte

Hot, whole milk; gingerbread man cookie

Peppermint White Chocolate Mocha

Hot, whole milk; crushed candy cane

Toasted Marshmallow Mocha

Hot, whole milk; toasted mini marshmallows



Pumpkin Dirty Chai (v, df)

Iced, chai, espresso, almond milk; pumpkin oat milk cold foam



Cookie Butter Cold Brew

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

Red Velvet Latte

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

Horchata Latte (v, df)

Iced, oat milk; salted caramel oat milk cold foam

Hazelnut Salted Caramel Latte (v, df)

Iced, almond milk; salted caramel oat milk cold foam

Taro Milk Tea (v, df)

Iced, oat milk; matcha oat milk cold foam

Matcha Lavender Latte (v, df)

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

Specialty Lemonades \$6

Watermelon Mint

Cucumber Kiwi

Spicy Melonball

Strawberry Rose

Wild Berry

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



Omelets \$16

Beet Hummus \$16

Topped with toasted pumpkin seeds, olive oil, feta cheese; grilled pita, watermelon radish, carrots, celery, 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 \$24

Capocollo, salami, mortadella, provolone, bleu cheese, whipped ricotta, fig jam, cured olives, roasted red peppers, toasted ciabatta

Burrata \$16

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

Warm Brie and Scones \$14

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



Toasts



Avocado {vg} \$10

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

Salmon & Avocado \$14

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

Prosciutto Fig \$12

Ricotta & goat cheese, fig jam, prosciutto, walnuts

Egg Salad {vg} \$10

Dill, sliced tomatoes, arugula, pickles

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} \$12

Scrambled eggs*, cheddar cheese, onions, red pepper, spinach; tomato, cilantro; avocado; wheat tortilla & salsa
Add Protein: Bacon \$4, Sausage \$4; Vegan Chorizo \$5, Chicken Sausage \$5, Chicken \$8; Salmon \$12

Blonde Benedict {vg} \$16

Basted eggs*, avocado, tomato, English muffin, hollandaise sauce; fruit cup

Morning Glory {vg} \$12

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, arugula, tomato

B&T Bagel \$14

Fried 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

The Italian

Capocollo, Genoa Salami, mortadella with pistachios, provolone, arugula, roasted red peppers, spicy mustard; french baguette

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 \$14



ADD: Chicken \$8; 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

Watermelon {gf, vg}

Sweet watermelon, arugula, strawberries, cucumber, cherry tomatoes, feta cheese; strawberry vinaigrette

Apple Blue {gf, vg}

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



The Arizona Chopped \$24

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