

l'apero: **tinto de verano**potato leek soup ^{gf} 8salad of 007 farm tomatoes, peaches & globe basil
with cukons & brown butter ^{gf} 15

pastrami dog

pastrami-spiced carrot dog with gruyère, dijon mustard,
sauerkraut & mustard caviar ^v 15

cemita burger

nm beef• burger, refried beans, queso oaxaca, shredded lettuce,
local tomatoes & chipotle aioli on a toasted brioche bun 17lavender crème brûlée ^{gf} 9

what's roger drinking?

jerome janodet 2023 **moulin-à-vent**nose of raspberries, red currants, plums; layers of fruit on the palate,
plush texture, layered, complex. deep, brooding & burgundian 18/gl

bow & arrow beers

Desert Standard Series

German-Style Pilsner 4.7% abv

Dos Arrows

Mexican-Style Lager 5% abv

Bolos & Bling

Belgian-Style Wheat Ale 5.2% abv

See Canyons Broken by Cloud

Hazy IPA 7.5% abv

I Like Big Buttes

DIPA 8% abv