

## **STARTERS**

### **Chipotle and Honey Mezcal Chicken Wings (GF)**

Cumin Ranch | Celery  
21

### **Chips and Dips (GF, V)**

Salsa | Guacamole | Corn Tortilla Chips | Micro Cilantro  
19

### **Hummus Plate (V)**

Garlic Hummus | Blistered Tomato Oil | Seasonal Vegetables | Toasted Sourdough Bread  
22

### **Caesar Salad**

Romaine Lettuce | Heirloom Tomato | Herb Croutons | Caesar Dressing | Cotija Cheese  
21

### **Ambiente Salad (GF)**

Mezcal Marinade Citrus | Cactus Gel | Charred Pickled Asparagus | Whipped Cotija & Ricotta Mousse | Smoked Chili & Honey Vinaigrette  
23

*Add Protein: Chicken 22*

*Shrimp 25*

*Ahi Tuna 14*

## **SANDWICHES & CO.**

### **Copper State Smash Burger**

Pickled Fresno Aioli | Shredded Lettuce | Onion Two Ways | American Cheese  
Side of fries  
28

### **Prosciutto & Crow's Dairy Goat Cheese Flatbread**

Naan Bread | Fresh Figs | Raspberry Jam | Arugula | Escabeche Red Onion | Watermelon Radish | Balsamic Reduction  
24

### **Shoyu-Sesame Ahi Tuna Poke Bowl (GF)**

Sticky Forbidden Black Rice | Grilled Pineapple | Macadamia Nuts | Edamame | Sambal Aioli | Sesame | Pickled Onion  
30

### **Turkey Club**

Roasted Turkey Breast | Sun Dried Tomato Aioli | Heirloom Tomato | Bacon | Bib Lettuce | Havarti | Whole Wheat  
Side of fries  
25

### **Sonoran Chicken Gyro**

Hatch Chile-Marinaded Chicken | Cilantro-Lime Yogurt | Jicama Slaw | Pickled Red Onion | Cotija Cheese | Warm Pita  
Side of Fries  
27

## **Sides**

French Fries 8 | Side Salad 10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.  
Proudly serving locally and sustainably grown organic herbs. Ask us about our locally sourced beef.

\*A 20% service charge will be added to parties of 6 or more  
V=Vegan | GF=Gluten Free | VG=Vegetarian