

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 | Grilled Pita
22

Crab Tostada (GF)

Yuzu Aioli | Passionfruit Gel | Jalapeño | Red Onion | Avocado Puree | Tobiko
36

Taste of Spring (GF)

Romaine Lettuce | Blackberries | Goat Cheese | Pickled Asparagus | Radish
Soft Boiled Egg | Snap Peas | Lemon Vinaigrette
25

Ambiente Salad (GF)

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

Add Protein: Chicken 14, Jumbo 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

Turkey Club

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

Prosciutto & Pickled Blueberry Flatbread

Chive Ricotta | Arugula | Escabeche Red Onion
Lemon Zest | Balsamic Reduction
24

Sonoran Chicken Gyro

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

Ahi Tuna Seaweed Salad (GF)

Seared Ahi | Shoyu- Sesame Dressing | Shaved Carrots |
Cucumber | Fresno | Fried Ginger
30

Steak and Fried Smashed Potatoes (GF)

Avocado Salsa Verde | Pico de Gallo | Pickled Red Onion
Oaxaca Cheese
25

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 and sustainably sourced fish.

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