

White Wine

MAX MANN, RIESLING 9/33

~GERMANY 2013

Bright and crisp with citrus & floral aromas.

MIONETTO, BRUT, PROSECCO 9

~VENTO, ITALY

Intense yet well balanced fruit bouquet with a hint of golden apple.

ITALIAN WHITE WINE OF THE MOMENT 9/33

FARM CHARDONNAY 9/33

~NAPA VALLEY, CALIFORNIA 2013

This is a full-bodied Chardonnay, balancing bright fruit with enough oak to provide a backdrop of vanilla, without being overpowering.

PROVISIONER ARIZONA WHITE 8/28

~COCHISE COUNTY, AZ, 2014

Fresh, crisp and fruit forward

PAUL DOLAN SAUVIGNON BLANC ~ 10/33

MENDOCINO COUNTY, CA, 2013

Bright and refreshing. Kiwi & Citrus showing off some great fruit, with a nice acid balance and lemon grass on the nose. Organic farming practices.

**Happy
Hour**



**4 - 6 Daily
& All Day
Tuesday +
Sunday**

Happy Hour, 4-6 Daily & All Day Tuesdays and Sundays

 **VEGAN**  **GLUTEN FREE**

Red Wine

CARMEL ROAD, PINOT NOIR 11/33

~MONTEREY COUNTY, CA 2013

Earthy and elegant Pinot. Marked by red currant, red cherry and warm spice. Sustainable Farming.

CANTINE VOLPI 'ERA' 9/33

MONTEPULCIANO D' ABRUZZO

~PIEDMONT, ITALY 2014

Aromas of dried plums & cherries, with herbal and floral notes. Organic, full-bodied and elegant, with beautiful fruit and silky tannins.

ARIZONA PROVISIONER RED 8/28

~COCHISE COUNTY AZ

35% Merlot, 30% Sangiovese, 22% Grenache and 14% Pinot Noir

PIATTELLI MALBEC 9/36

~ CAFAYATE, ARGENTINA

Reserve Malbec's bouquet delights the senses. The mouth is marked by structure and softness.

Full-bodied and bright, this is a very food-friendly wine.



NADIA CABERNET 11/36

~ SANTA BARBARA, CA 2013

Ripe blackberry, spice and chocolate.

SAND RECKONER "X" MALBEC BLEND 38

(MALBEC, CABERNET SAUVIGNON, CABERNET FRANC, TEMPRANILLO, PETIT VERDOT)

~ COCHISE COUNTY, AZ, 2103,

Blue fruit with floral and perfume nuances. Clove, cardamom spice with green tea and cedar chest notes. Juicy in texture with tangy iron mineral notes, green peppercorn and plum skin.

Go check out the many great Arizona pours from San Reckoner in their Tucson Tasting Room



**Ask us what we're
pouring for our \$28
Bottle Special**

Happy Hour, 4-6 Daily & All Day Tuesdays and Sundays

 VEGAN  GLUTEN FREE

Cocktails

While we don't have a full bar, we have selected a few fine beverages for you to enjoy here with us.

- HOT TODDY** | Four Roses bourbon, 7
choice of Numi Aged Earl Grey
or Rooibos Chai Tea, honey, and
cinnamon
- MAYA BOURBON** | Maya Tea Co 8
blackberry sage tea, Cointreau, Four
Roses bourbon + fresh citrus
- DESERT DWELLER** | Eco360 Vodka, 9
house organic prickly pear lemonade +
fresh lime
- THE MARGARITA** | Casa Noble 10
Organic Reposado, lime + lemon juice,
cointreau, & agave nectar
- ORGANIC BERRY RITA** 13
- ORGANIC PRICKLY PEAR RITA** 12
- VEGAN WHITE RUSSIAN**  | Eco360 8
Vodka, Coffee Liqueur, & organic
vegan cream, on the rocks
- OLD FASHIONED** | Four Roses 13
Bourbon, Angostura bitters, touch of
sugar, and bit of orange.
– *Prepared with Whisky Del Bac*
(a delicious local favorite made in
Tucson!) +2



Happy Hour, 4–6 Daily & All Day Tuesdays and Sundays

Beer

TUCSON AZ BREWED: **MP**

LOCAL BEER OF THE MONTH

Let's chat! **Not available during Happy Hour*

BORDERLANDS BREWING ~TUCSON, AZ **7**

Noche Dulce Vanilla Porter, notes of cocoa, espresso, and roasted barley blend nicely with real Mexican vanilla.

**Not available on Happy Hour*

SAN TAN BREWING ~CHANDLER, AZ **5**

Hefeweizen Wheat, the fruitiness of Hefe pairs perfectly with curries and sweet dishes as well as fresh cheeses such as Mozzarella and Chevre.

SAM SMITH ORGANIC LAGER | Beautiful **6**

malt flavour & semi grassy hop bitterness. Finish is clean with a hint of grain.

SAM SMITH NUT BROWN | Barley malt, **7**

yeast and aromatic hops; fermented in 'stone Yorkshire squares' to create a relatively dry ale with rich nutty color and palate of beech nuts, almonds and walnuts.

BELLS TWO HEARTED ALE IPA **6**

KALAMAZOO, MI | Defined by its intense hop aroma and malt balance.

BOHEMIA GERMAN STYLE PILSENER, **5**

MEXICO | Mexican Pale lager.

BUCKLER | Non-alcoholic beer; **5**

mellow, light, and clean

FIRESTONE WALKER 805 BLONDE ALE **6**

Honey Wheat in the malt bill with a touch of sweetness.

VOODOO RANGER IPA, NEW BELGIUM **5**

BREWING, FORT COLLINS, CO | Bursting with tropical aromas and juicy fruit flavors from Mosaic and Amarillo hops, this golden IPA is perfectly bitter with a refreshing, sublime finish

1554, NEW BELGIUM BREWING - FORT **5**

COLLINS, CO | This beautiful mahogany lager starts with bright acidity and leads you to pick up hints of coffee, chocolate, and toffee – This beer starts and finishes dry yet the middle is round and malt rich

CIDER! | Ask us what we're pouring  **MP**

It's Cider Season!

Ask us what we're pouring today

Happy Hour, 4-6 Daily & All Day Tuesdays and Sundays

 **VEGAN**  **GLUTEN FREE**



Desserts

- STEVE'S CHOCOLATE CAKE** | From scratch 9
double-layer cake. Topped with Organic
berries & Homemade whipped cream.
Without the fixings, \$7
- APPLE PIE TART** | Homemade pastry with 8
organic fruit topped with homemade whipped
cream ~ please allow up to 10 minutes to
prepare
- LOCALLY MADE, ISABELLA'S PURE ICE CREAM** 4
Flavors vary 
- ISABELLA'S VEGAN SORBET**   4
- GOAT CHEESE CHEESECAKE** | Topped with a 8
pineapple vanilla bean compote
- CINNAMON ROLL** | Please allow up to 10 8
minutes to prepare 
- FLOURLESS CHOCOLATE CAKE** | Topped with 9
Organic berries & Homemade whipped cream
() Without the fixings, \$7
- GOURMET GIRLS CARROT CAKE**  7
- GOURMET GIRLS BUNDT CAKE** 6
Vegan and Gluten-Free  

Celebrating your Birthday with us today? You are welcome to a complimentary dessert from the following list: Flourless Chocolate Cake or Scoop of Ice Cream or Vegan Sorbet!



We are not a Gluten Free Kitchen. Ask your server about our menu items and the process in the kitchen to determine if it meets your needs.  VEGAN  GLUTEN FREE