

White Wine

MAX MANN, RIESLING 9/33

~GERMANY 2013

Bright and crisp with citrus & floral aromas.

TIAMO PROSECCO DOC 9

~PUGLIA, ITALY

Fresh and fruity with aromas of apple and pear and a floral bouquet. Certified Organic

ITALIAN WHITE WINE OF THE MOMENT 9/33



CARMEL ROAD CHARDONNAY 9/33

~MONTEREY, CALIFORNIA 2016

Unoaked, Juicy stone fruit with a mouthwatering acidity and a crisp clean finish.

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



Red Wine



CARMEL ROAD, PINOT NOIR 11/33
~**MONTEREY COUNTY, CA 2015**
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 2014**
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



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



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Beer

ARIZONA BREWED:	MP
LOCAL BEER OF THE MONTH Let's chat! <i>*Not available during Happy Hour</i>	
BORDERLANDS BREWING ~TUCSON, AZ Noche Dulce Vanilla Porter, notes of cocoa, espresso, and roasted barley blend nicely with real Mexican vanilla. <i>*Not available on Happy Hour</i>	7
SAN TAN BREWING ~CHANDLER, AZ Hefeweizen Wheat, the fruitiness of Hefe pairs perfectly with curries and sweet dishes as well as fresh cheeses such as Mozzarella and Chevre.	5
SAM SMITH ORGANIC LAGER Beautiful malt flavour & semi grassy hop bitterness. Finish is clean with a hint of grain.	6
SAM SMITH NUT BROWN Barley malt, 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.	7
BELLS TWO HEARTED ALE IPA KALAMAZOO, MI Defined by its intense hop aroma and malt balance.	6
BOHEMIA GERMAN STYLE PILSENER, MEXICO Mexican Pale lager.	5
BUCKLER Non-alcoholic beer; mellow, light, and clean	5
FIRESTONE WALKER 805 BLONDE ALE Honey Wheat in the malt bill with a touch of sweetness.	6
VOODOO RANGER IPA, NEW BELGIUM 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	5
1554, NEW BELGIUM BREWING - FORT 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	5
CIDER BOYS HARD CIDER 	6

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

Happy Hour

From 4 - 6pm and all day Tuesday and Sunday.
Not valid with other offers or deals.

<i>HH Beer</i>	\$2 Off
<i>HH Cocktail</i>	\$2 Off
<i>HH Glass of Wine</i>	\$3 Off

\$6 Eats

HOMEMADE HUMMUS


Served with Fresh Baked Organic Bread
with Feta +1, with Kalamata Olives +1, with Local
Organic Chevre +4

HOMEMADE ORGANIC FRESH BAKED BREAD

With local honey and organic olive oil
With Local Organic Chevre +4


BLACK BEAN TOSTADA

Organic beans with cheddar, salsa fresca, avocado &
organic greens on a crispy corn tortilla

 - Vegan Option: No Cheddar, Add Daiya +1

HUMMUS TOSTADA

Crispy corn tortilla topped with homemade
hummus, sun-dried tomatoes, greens, cucumbers, red
peppers, black olives, and feta on a crispy corn tortilla

 - Vegan Option: No Feta, Add Avocado +1

\$11 Eats & Boards

SIP & SLICE

Pesto, marinara, mozzarella, zucchini, and tomatoes.
Served with a glass of Arizona Provisioner Red or White
Wine. Not available gluten free or vegan.

OH, HONEY

Organic baked to order bread brushed with olive oil.
Served with Fiore di Capra's Organic Chevre, Dos Manos
Apiaries Local Honey and Arizona Pistachios

Request Gourmet Girls Gluten Free Baguette +3 

CAPRESE BOARD | Local Organic Tomatoes, Fresh
Mozzarella & Basil. Served with our organic Focaccia,
Olive Oil and Balsamic Vinegar.

Request Gourmet Girls Gluten Free Baguette +3

JAMIE'S SUPER SALAD

Vegan & Gluten free. Organic black beans + Hummus
topped with organic spinach, salsa fresca & avocado

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 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  

Coffee & Tea Service

Served with your choice of cream, organic vegan cream,
honey, or organic agave nectar. Plate of lemon wedges \$1

HOT TEA | Organic Numi Teas ~ Green, Red, 2
Black, Herbal (+Tea Bags .75 ea)

FRESH BREWED ORGANIC COFFEE | Locally 3
roasted by Arbuckle Coffee

FRESH BREWED DECAF | Locally roasted by 3
Arbuckle Coffee

ICED MOCHA | Local Yellow Brick Coffee, 6
Honduras Cold Brew & chocolate sauce (No
Refills), *Vegan Option +1* 

COLD BREW | 6oz pour over big ice cubes. 4
(No refills)

TYLER'S COFFEE TUCSON,
HOT ESPRESSO MENU | Certified organic
and acid free

- Espresso (2 oz) 3.60
- Cappuccino (2 oz), *Not available vegan* 5
- Mocha (2 oz), *Not available vegan* 6