



DINNER 5p - close

LET'S *get it* STARTED

HOUSE PRETZELS six housemade pretzel bites // served with cheese sauce & whole grain mustard sauce 8.00 VG

SUN DEVIL FRIES housemade french fries tossed with devil's mix & shaved parmesan // served with ketchup, spicy mayo & russian dressing 9.25 VG

CHIPS, SALSA, & GUACAMOLE housemade tortilla chips, Ghost Ranch salsas, guacamole 8.50 V VG DF

AZTEC NACHOS housemade tortilla chips, black beans, oaxaca cheese, cheddar cheese, sour cream, pico de gallo, housemade guacamole, fresno chiles, green onions // served with Ghost Ranch salsa 11.00 VG
add ground beef or pulled chicken +4

WINGS tossed in spicy garlic pepper sauce // served with buttermilk bleu cheese, carrots & radishes 14.00

CAULIFLOWER WINGS panko breaded, tossed in spicy garlic pepper sauce // served with buttermilk bleu cheese, carrots, radishes 12.00 VG

CHICKEN QUESADILLA hand-pulled roasted chicken, oaxaca cheese, chiles, flour tortilla // served with Ghost Ranch salsas & housemade guacamole 11.00

SOUP choice of chicken tortilla GF DF, black bean GF DF V VG, or lentil curry coconut GF DF V VG 8.00 bowl / 4.00 cup

BETWEEN *the* BREAD

CHOICE OF CHIPS, FRIES, OR SIDE SALAD

AZ BURGER green chiles, cheddar cheese, lettuce, house dressing, Noble buttermilk bun 13.00

TITO'S CUBANO mojo marinated pork, ham, pickles, swiss cheese, dijonnaise, toasted Noble bread 14.00

CRISPY CHICKEN SANDWICH coleslaw, pickles, honey dill dijon, Noble buttermilk bun 11.00

FALAFEL SANDWICH chickpea patties, tomato, radish sprouts, hummus, olives, cucumber, housemade pita 12.50 VG DF

PULLED PORK SANDWICH slow roasted pulled pork, housemade barbecue, pickled cabbage, buttermilk bun 13.00

FROM *the* GARDEN

ADD CHICKEN +4 / ADD SALMON* +9

ASIAN CITRUS cabbage mix, kale, local citrus, edamame, wonton, peanut, cilantro, thai basil, ginger vinaigrette 11.00 DF V VG

HUMMUS served with housemade crunchy pita, cherry tomatoes, cucumber, radish, feta, mixed olives, housemade gremolata 10.00 VG

CHOPPED CAESAR* kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing 10.00

BLT SALAD toasted Noble bread, applewood smoked bacon, heirloom tomatoes, mozzarella, basil, fire roasted bell peppers // topped with pine nut gremolata 15.00

VEGAN CEVICHE pickled cauliflower, cucumber, baby heirloom tomatoes, avocado, shaved red onion, & sweet potato with leche de tigre // topped with cilantro, red fresno, and shaved radishes 11.00 GF V VG

THE *main* COURSE

CRISPY FRIED CHICKEN served with french fries, creamy kale salad & three dipping sauces (Asian bbq, spicy mayo, buttermilk ranch) 17.00

BEEF LASAGNA slow cooked bolognese sauce, ricotta, basil, parmesan 16.00

ROASTED CAULIFLOWER topped with sherry, grapes, almond slices // served with mashed potatoes & petite green salad 13.00 VG

PAN SEARED SALMON* served with coconut vinaigrette, farro, broccolini, garlic, shallots, tomato, kale 19.00 DF

NOT YOUR MAMA'S MEATLOAF bacon wrapped with baby tomatoes, rappini, garlic mashed potatoes, balsamic butter sauce, garlic pepper pomme frites 14.00

UDON NOODLES stir fried with mushroom mix, bok choy, bell peppers, baby tomatoes, red onion, peanut cilantro crumble 15.00 V VG DF

GIMME A *pizza* THAT

CHEESE four cheese blend, house made tomato sauce 13.00 VG

GARDEN basil, mushrooms, squash, bell pepper, broccolini, arugula, roasted garlic, housemade tomato sauce 14.00 V VG DF

BBQ CHICKEN pulled chicken, shaved red onions, fresno chiles, cilantro, lime 15.50

THE RANCHER Schreiner's sausage, pepperoni, cheese blend, housemade tomato sauce 16.00

MARKET SPECIAL local & seasonal MKT

on the SIDE

FRENCH FRIES 4.00 DF V VG

MASHED POTATOES 4.00 GF VG

MARKET VEGETABLES 6.00 GF DF V VG



BRUNCH weekends 7a - 3p

LET'S get it **STARTED**

BAKER'S BOARD chef's selection of seasonal pastries 10.00

GRANOLA & FRUIT PARFAIT greek yogurt, seasonal fruit compote, housemade granola, fresh fruit // topped with local honey 9.00 VG

HOUSEMADE CEREAL corn flakes, puffed quinoa, dried fruit, oats, pistachios, walnuts, chia seeds, freeze-dried berries, agave // topped with seasonal fruit & milk of choice 9.00 VG

HOUSE PRETZELS six housemade pretzel bites // served with cheese sauce & whole grain mustard sauce 8.00 VG

CHICKEN QUESADILLA hand-pulled roasted chicken, oaxaca cheese, chiles, flour tortilla // served with Ghost Ranch salsas & housemade guacamole 11.00

SUN DEVIL FRIES housemade french fries tossed with devil's mix & shaved parmesan // served with ketchup, spicy mayo & russian dressing 9.25 VG

- on the*
SIDE
- APPLEWOOD SMOKED BACON** 4.00
 - FRESH SEASONAL FRUIT BOWL** 6.00 GF DF V VG
 - CRISPY HERB NEW POTATOES** 4.00 VG
 - CRISPY SWEET POTATOES** 4.00 VG

NOT just for **BREAKFAST**

EGGS BENEDICT* poached eggs, housemade hollandaise on Noble country bread // with choice of:
- ham, cheese, pickled fresno jam, fried leeks
- smoked salmon, dill, chive cream cheese
- avocado, tomato, arugula basil salad 12.00

NOBLE CRISTO* cheddar cheese, black forest ham, brown sugar butter, seasonal jam // topped with two sunny side up eggs 13.00

GRITS & PORK SUGO* braised pork, two sunny side up eggs, watercress salad, toasted Noble bread 13.00

CAFÉ BREAKFAST* two eggs any style, applewood smoked bacon, crispy herb garlic potatoes, toasted Noble bread // served with ketchup & seasonal jam 10.00

BODEGA SANDWICH* Noble buttermilk bun topped with scrambled eggs, applewood smoked bacon, cheddar cheese, calebrese pepper aioli 12.00

POWER BURRITO* scrambled eggs, quinoa, black beans, sweet potato, kale, tomato, avocado, salsa verde 10.00 DF V VG
add chorizo, pulled chicken, or Italian sausage +4

SEASONAL QUICHE* eggs, cheese, seasonal vegetables // served with spicy pepper cream sauce & petite green salad 10.50 VG

NOBLE FRENCH TOAST served with seasonal fruit, marscapone whipped cream, local honey syrup 11.00 VG

FROM the **GARDEN**

CHOPPED CAESAR* kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing 10.00

HUMMUS served with housemade pita, cherry tomatoes, cucumber, radish, feta, mixed olives, housemade gremolata 10.00 VG

SUPERFOOD SALAD kale, quinoa, broccoli, avocado, sweet potato, almonds, lemon, apple cider vinaigrette 11.00 GF DF V VG

BETWEEN the **BREAD**

CHOICE OF CHIPS, FRIES, OR SIDE SALAD

AZ BURGER* green chiles, cheddar cheese, lettuce, house dressing, Noble buttermilk bun 13.00

TITO'S CUBANO mojo marinated pork, ham, pickles, swiss cheese, dijonaise, toasted Noble bread 14.00

CRISPY CHICKEN SANDWICH coleslaw, pickles, honey diil dijon, Noble buttermilk bun 11.00

FALAFEL SANDWICH chickpea patties, tomato, radish sprouts, hummus, olives, cucumber, housemade pita 12.50 VG DF

PORK CHILE VERDE POT PIE house baked with a flaky crust
*limited availability 11.50

SUB GLUTEN-FREE BREAD +2

- morning*
SIPS
- FRESH SQUEEZED JUICE** orange or grapefruit 4.00
 - PRESS COFFEE** regular, decaf, or cold brew 3.00
 - PRESS NITRO COLD BREW** 4.50

GIMME A *pizza* **THAT**

CHEESE four cheese blend, house made tomato sauce 13.00 VG

GARDEN basil, mushrooms, squash, bell pepper, broccolini, arugula, roasted garlic, housemade tomato sauce 14.00 V VG DF

BBQ CHICKEN pulled chicken, shaved red onions, fresno chiles, cilantro, lime 15.50

THE RANCHER Schreiner's sausage, pepperoni, cheese blend, housemade tomato sauce 16.00

MARKET SPECIAL local & seasonal MKT

from **THE BAR**

BLOODY MARY vodka, tomato juice, worcestershire, horseradish, fresh citrus 7.00

MIMOSA fresh-squeezed orange or grapefruit juice, sparkling wine 6.00

SO TEMPE FIZZ gin, Aperol, basil rosé infusion, grapefruit juice, soda 8.00

MORNING MANHATTAN bourbon, espresso reduction, walnut bitters 9.00

Please Note: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.

GF gluten free DF dairy free VG vegetarian V vegan



BREAKFAST & LUNCH

EGGS

THE DEVIL'S MESS* 3 eggs scrambled with Schreiner's chorizo, pickled fresno chiles, onions, spinach, served with flour tortilla & Ghost Ranch salsa 10.50 DF

CAFÉ BREAKFAST* two eggs any style, applewood smoked bacon, crispy herb garlic potatoes, toasted Noble country bread // served with ketchup & seasonal jam 10.00

FRITTATA eggs, roasted red peppers, broccoli, spinach, onion, cheddar cheese // topped with basil pesto, arugula, tomato // served with toasted Noble country bread 9.50 VG

BODEGA SANDWICH Noble buttermilk bun topped with scrambled eggs, applewood smoked bacon, cheddar cheese, calebrese pepper aioli 12.00

POWER BURRITO* scrambled eggs, quinoa, black beans, sweet potato, kale, tomato, avocado, salsa verde // 10.00 DF
*add chorizo, pulled chicken, or Italian sausage +4

SEASONAL QUICHE* eggs, cheese, seasonal vegetables // served with spicy pepper cream sauce & petite green salad 10.50 VG

SUBSTITUTE GLUTEN FREE BREAD +2.00

CEREAL, grains, fruits, & NUTS

HOUSEMADE CEREAL puffed quinoa, dried fruit, oats, pistachios, walnuts, chia seeds, freeze-dried berries, agave // topped with fresh fruit & choice of milk (whole, fat free, almond, soy) 9.00 VG

NOBLE FRENCH TOAST served with seasonal fruit, mascarpone whipped cream, local honey syrup 11.00 VG

GRANOLA & FRUIT PARFAIT greek yogurt, seasonal fruit compote, housemade granola, fresh fruit // topped with local honey 9.00 VG

HOUSE MADE BAGEL choice of cream cheese (plain, mixed berry, red pepper garlic, rosemary olive) or smashed avocado 4.00 VG

on the
SIDE

APPLEWOOD SMOKED BACON 4.00

FRESH SEASONAL FRUIT BOWL 6.00
VG V GF DF

TOAST & JAM 4.00 VG

CRISPY HERB NEW POTATOES 4.00 VG

CRISPY SWEET POTATOES 4.00 VG

↑ BEFORE 11AM AFTER 11AM ↓

SMALL bites

HOUSE PRETZELS six housemade pretzel bites // served with cheese sauce & whole grain mustard sauce 8.00 VG

SUN DEVIL FRIES housemade french fries tossed with devil's mix & shaved parmesan // served with ketchup, spicy mayo & russian dressing 9.25 VG

CHICKEN QUESADILLA hand-pulled roasted chicken, oaxaca cheese, chiles, flour tortilla // served with Ghost Ranch salsas & housemade guacamole 11.00

CHIPS, SALSA & GUACAMOLE housemade tortilla chips, Ghost Ranch salsas, guacamole 8.50 VG V DF

WINGS tossed in spicy garlic pepper sauce // served with buttermilk bleu cheese 14.00

PIZZA

MARKET CHEESE four cheese blend, house made tomato sauce 13.00 VG

THE GARDEN basil, mushrooms, squash, bell pepper, broccolini, arugula, roasted garlic, housemade tomato sauce 14.00 VG V DF

BBQ CHICKEN pulled chicken, shaved red onions, fresno chiles, cilantro, lime 15.50

THE RANCHER Schreiner's sausage, pepperoni, cheese blend, house made tomato sauce 16.00

PIZZA SPECIAL local and seasonal MKT

SALADS

ADD CHICKEN +4 / ADD SALMON* +9

ASIAN CITRUS cabbage mix, kale, local citrus, edamame, wontons, peanuts, cilantro, ginger vinaigrette 11.00 VG GF DF

CHOPPED CAESAR* kale, romaine, radish, avocado, pine nut crumble, citrus caesar dressing 10.00

SUPERFOOD SALAD kale, quinoa, broccoli, avocado, sweet potato, almonds, raw apple cider vinaigrette 11.00 V VG GF DF

HUMMUS served with housemade crunchy pita, cherry tomatoes, cucumber, radish, feta, mixed olives, housemade gremolata 11.00 VG

SANDWICHES

CHOICE OF CHIPS, FRIES, OR SIDE SALAD

AZ BURGER* green chile, cheddar cheese, lettuce, house dressing, Noble buttermilk bun 13.00

TITO'S CUBANO mojo marinated pork, ham, pickles, swiss cheese, dijonnaise, toasted Noble bread 14.00

CRISPY CHICKEN SANDWICH coleslaw, pickles, honey dill dijon, Noble buttermilk bun 11.00

FALAFEL SANDWICH chickpea patties, tomato, radish sprouts, hummus, olives, cucumber, housemade pita 11.00 VG DF

HOUSE made SOUPS

8.00 LARGE / 4.00 SMALL

SOUTHWEST BLACK BEAN VG GF

LENTIL CURRY COCONUT VG V GF DF

CHICKEN TORTILLA DF

on the
SIDE

FRENCH FRIES 4.00 DF V VG

COLESLAW 4.00 GF VG

SIDE SALAD 4.00 DF GF V VG

MARKET VEGETABLES 6.00 DF GF V VG

HOUSE made BOWLS

ADD CHICKEN +4 / ADD SALMON* +9

FORBIDDEN RICE BOWL black jasmine rice, seasonal vegetables, sweet & spicy vinaigrette 12.00 V VG DF

RICE & BEANS black beans, brown rice, guacamole, feta cheese, Ghost Ranch salsa, cilantro 9.50 VG GF

PORK CHILE VERDE POT PIE house baked with a flaky crust *limited availability 11.50

UDON NOODLES stir fried with mushroom mix, bok choy, bell peppers, baby tomatoes, red onion, peanut cilantro crumble 15.00 V VG DF

top **IT OFF**

MIDNIGHT SUNDAE dark chocolate brownie, vanilla gelato, caramel, toffee, cocoa nibs, strawberry milk crumb, seasonal fruit compote 8.00 VG

PIECE OF CAKE olive oil cake, orange zest, pistachio crumb, pistachio syrup, cardamom whipped mascarpone, seasonal fruit 10.00 VG

FRESH BAKED *cookies*

CHOCOLATE CHIP 3.00 VG

CINDERELLA espresso, cashews, almonds, chocolate 3.50 VG

SMORES dark chocolate, chocolate chunks, marshmallow 3.25 VG

CONFETTI sugar cookie with rainbow sprinkles 2.50 VG

GOLDEN OAT oatmeal, golden raisins 3.50 V VG

MACARONS & COFFEE two housemade macarons with a cup of Press coffee 6.00 VG GF

CHOCOLATE CAKE 6.00 VG

VEGAN CHOCOLATE CAKE 6.00 V, VG

CHEESECAKE \$6 (LIMITED AVAILABILITY) 8.00 VG

SEASONAL PASTRIES ask for today's selection