



## SALADS

<b>House Salad</b> <sup>GF</sup>	7
romaine / iceberg / radicchio / heirloom grape tomato / cucumber / shredded carrot / red onion/ house italian	
<b>Brussel Sprout Caesar</b>	15
brussel leaves / dino kale / radish / toasty cheesy crouton / lemon caesar	
<b>KO Chicken Cobb</b> <sup>GF</sup>	15
rotisserie chicken / bacon / boiled egg / heirloom tomato / cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula / hibiscus poppy seed vinaigrette	
<b>Caprese 105</b> <sup>GF</sup>	15
heirloom tomatoes / fresh mozzarella / marinated beets / basil / citrus vinaigrette	
<b>Citrus Salad</b> <sup>GF</sup>	11
shaved fennel / arugula & cress/ local citrus / castelvetro / hazelnuts / prickly pear chili vin	
<b>Add Protein</b>	
chicken 7 shrimp 9 salmon 12	

## STARTERS

<b>Daily Soup</b>	7/10
an ever-rotating selection of seasonal chef prepared soup	
<b>Thompson Focaccia</b>	5
skillet-baked / turner sea salt / evoo	
<b>Ahi Crespo</b> *	19
ahi #1 / az blue corn tostadas / pumpkin seed & mashed avocado/ radish pico / sweet chili	
<b>House Smoked Salmon</b>	17
smoked salmon / mustard / herbed creme fraiche / house pickle / toast	
<b>Prawn &amp; Avocado</b> <sup>GF</sup>	17
agave glazed grilled prawn / avocado / heirloom tomato relish	
<b>McDowell Mountain Meatballs</b>	17
certified angus / ground pork / parmigiana / slow cooked tomato gravy / creamy polenta / toast	
<b>Tenderloin Carpaccio</b> *	24
prime beef / capers / heart of palm / evoo / parmigiano / arugula / toast	

## PASTA

gluten free pasta available

<b>Cannelloni</b> <sup>GF</sup>	11/19
wood fired chicken / spinach / ricotta cheese / parmesan cream / marinara / pesto	
<b>Gnocchi Sorrentino</b>	11/19
house made potato pasta / heirloom tomato / basil / evoo / provolone / pecorino	
<b>Rigatoni Rustica</b>	11/20
slow braised beef & pork / pecorino / house rigatoni	
<b>Prawn Spaghetti</b>	13/23
mexican white shrimp / calabrian chili agliolio / blistered tomato / house square spaghetti	
<b>Mushroom Polenta</b>	21
wild & cultivated mushroom / grilled king trumpets / truffle pecorino / creamy polenta	
<b>Lasagna Patrizia</b>	23
mom's tiny veal meatballs / fresh mozzarella / hand sheeted pasta	

## HOUSE SPECIALTIES

<b>Wood Rotisserie 1/2 Chicken</b> (as available) <sup>GF</sup>	24
slow roasted over oak & pecan / seasonal veg / grilled lemon / pan gravy	
<b>Chicken Parmigiana</b>	23
all-natural chicken breast / house seasoned bread crumbs / parmigiano / provolone / marinara	
<b>Roasted Salmon</b> <sup>GF</sup>	28
grilled asparagus / blistered tomato & caper relish	
<b>Pesce Livornese</b>	AQ
seasonal white-fish / olives / capers / tomatoes / pine nuts / herb salad / crusty bread	
<b>Porchetta</b> (as available)	27
slow roasted heritage pork / herb + garlic potatoes / wilted greens / salsa verde	
<b>Wood grilled Bistro Steak &amp; Fries</b> <sup>GF</sup> *	32
grass fed hanging tender / watercress salad / fries	
<b>Cast Iron Filet</b> <sup>GF</sup> *	48
8 oz barrel cut filet mignon / roasted garlic / seasonal grilled veggie	

## SANDWICHES

<b>Thompson 105 Burger</b> *	17
chuck, brisket, short rib / white cheddar / arugula / grilled red onion / aioli / make it 66 style/ american cheese / lettuce / pickle / onion / truck stop sauce	
<b>Caprese Sando</b>	16
heirloom tomatoes / fresh mozzarella / basil / evoo	
<b>Crispy Chicken Sammich</b>	16
whiskey battered chicken / bibb / tomato / pickles / comeback sauce Make it DIABLO STYLE swiss cheese / diablo spicy slaw / house hot sauce / heirloom tomato	
<b>Rotisserie Prime Rib Sando</b>	23
porcini rubbed rotisserie prime rib / turner sea salt / extra virgin olive oil	
<b>Rotisserie Porchetta Sando</b>	19
house-porchetta / wilted greens / pecorino romano / shaved fennel slaw	

### Signature Sides 7

parmesan & garlic fries / battered o-rings / tuscan roasted potatoes / italian green beans / mac & cheesier / brussel sprouts



## WINE

### Sparkling

6oz 9oz Bottle

Villa Sandi, Brut Prosecco, Veneto	9	13	32
Primaterra, Rosé Prosecco, Veneto	8	12	29
Moët & Chandon Brut 187ml Champagne, Champagne			19
Veuve Clicquot, Brut "Yellow Label" Champagne, Champagne			125

### Sauvignon Blanc

Whitehaven, Marlborough	9	13	32
John Anthony, Napa Valley Carneros	11	16	37
Sauvion Sancerre	16	24	65
Livio Felluga "Colli Orientali del Friuli", Friuli-Venezia Giulia			58

### Chardonnay

Buehler, Russian River Valley	10	15	38
Sonoma-Cutrer, Sonoma Coast	12	18	42
Frogs Leap "Shale and Stone", Napa Valley	13	19	46
Flowers, Sonoma Coast	15	22	56
Rombauer, Carneros	20	29	75
Grgich Hills, Napa Valley			80

### Other Whites

Eroica Riesling, Columbia Valley	10	15	39
Jermann Pinot Grigio, Friuli-Venezia	10	15	38
The Pale Rosé, Provence	11	16	40
Il Palagio Roxanne Vermentino, Toscana	10	15	40
Bodegas Montecillo Albarino, Rias Baixas			34

### Pinot Noir

Nielson, Santa Barbara County	10	15	36
Ken Wright Cellars, Willamette Valley	12	18	46
Wente Riva Ranch, Arroyo Seco			52
Belle Glos "Clark and Telephone", Santa Maria Valley	15	22	56
Patz & Hall, Sonoma Coast			60

### Cabernet Sauvignon

Juggernaut Hillside, California	9	14	33
Goldschmidt "Katherine", Alexander Valley	11	16	38
Conn Creek, Napa Valley	13	19	48
Austin Hope, Paso Robles	15	22	56
Five Daughters, St Helena			60
Caymus, Napa Valley			125
Silver Oak, Alexander Valley			150
Rotating Trophy Cab			AQ

### Italian Red

Santa Cristina Chianti Superiore Sangiovese, Tuscany	8	12	28
Selvapiana Chianti Rufina Sangiovese, Tuscany			46
Antinori Guado "Il Bruciato" Cabernet Blend Bolgheri, Tuscany	13	19	52

### Other Red

Truchard Merlot, Carneros	12	18	45
Orin Swift "Eight Years In The Desert" Zinfandel Blend, California			72
Marques de Riscal Reserva Tempranillo, Rioja			46
Bertrand Cigular Cab/Merlot Blend, Languedoc			56
Ridge "Three Valleys" Zinfandel, Sonoma County	15	22	56
Prisoner Red Blend, California			68
Rotating Trophy Red			AQ

## SIGNATURE COCKTAILS

<b>Smoked Boulevardier</b>	14
Balcones Brimstone Bourbon, Campari, Dubonnet Rouge	
<b>Thompson Sunset</b>	14
Lunazul Blanco, Le Jay, Fresh Citrus	
<b>All Italian Negroni</b>	13
Malfy, Campari, Cinzano 1757	
<b>Jewel of Autumn</b>	14
Tito's Handmade Vodka, Pomegranate Cordial, Gran Marnier Fresh Citrus	
<b>Scottsdale Skinny</b>	14
Domain Canton Ginger, Roxx Vodka, Sparkling Citrus	
<b>Espresso Martini</b>	14
Double Espresso Vodka, House Made Cold Brew, Frangelica	
<b>Fresh Pressed Martimmy</b>	15
Seasonal Fresh Pressed Melon Martini	
<b>Lighter ABV</b>	
Italian Reviver #2	14
Malfy, Lillet, Grand Marnier, Citrus	
Lyres Mai Tai	14
Ron Abuelo Rum, Clean Co Rum, Citrus Liquor, Orgeat & Fresh Citrus	
<b>Non-Alcoholic Distilled Cocktails</b>	
Aperitif Spritz	14
Lyres Dry Aperitif, Orange Distillate, Fever Tree Mediterranean Sparkling	
<b>Draft Beer</b>	
Peroni	7
Huss Scottsdale Blonde	7
Bells Oberon	7
Papago Orange Blossom	7
Four Peaks Kiltlifter	7
Mother's Road Tower IPA	7
Church Music Hazy IPA	7
Coors Light	6
<b>Bottled Beer</b>	
Budweiser	6
Bud Light	6
Mich Ultra Gld Organic	6
Miller Lite	6
Minebrea	7
Modelo Especial	6
Corona Extra	6
Stella Artois	7
<b>Canned Beverage</b>	
Long Drink	6
<b>Whiskey/Bourbon</b>	
Michter's Small Batch	16
Red Breast 12	18
Yellowstone Select	15
Heaven Door	16
Suntory Whiskey Toki	15
Henry McKenna Single Barrel	13
Woodenville PX Sherry	17
Cask Four Roses	13
<b>Tequila</b>	
<b>Anejo &amp; Extra Anejo</b>	
Don Julio 70	45
Jose Cuervo La Familia	35
Don Artes Extra	45
1942	45
Clase Azul	85
<b>Reposado</b>	
Codigo	18
Cincoro	22
Clase Azul	30
<b>Silver</b>	
Tres Agave Organic	8
Casamigos	15
Codigo Blanca Rosa	17
Clase Azul	20
Cincoro	16
<b>Mezcal</b>	
El Silencio	10
Del Maguey Vida	12