



# NEW YEAR'S EVE 2023

## SALADS

House Salad <sup>GF</sup> | 8

romaine / iceberg / radicchio / tomato / cucumber / shredded carrot / red onion / house Italian

KO Chicken Cobb <sup>GF</sup> | 11/20

rotisserie chicken / bacon / boiled egg / heirloom tomato / cucumber / avocado / fire roasted corn / bibb lettuce / spinach / aruqula / hibiscus poppy seed vinaigrette

Caprese 105 | 16

mozzarella / tomatoes / arugula / basil / EVOO

Add Protein | rotisserie chicken 7 | shrimp 10 | salmon 12

## STARTERS

Lobster Bisque | 12/14

saffron rouille crostini/lobster shrimp meatballs

Thompson Focaccia | 6

skillet-baked / sea salt / EVOO

Prawns & Avocado <sup>GF</sup> | 19

agave glazed grilled prawns / avocado / heirloom tomato relish

McDowell Mountain Meatballs | 18

certified angus / ground pork / parmigiano / slow cooked tomato gravy / creamy polenta / toast

Tenderloin Carpaccio\* | 24

prime beef filet / capers / hearts of palm / EVOO / parmigiano / arugula / toast

## SANDWICHES

served with French fries

Thompson 105 Burger\* | 18

wood fired certified angus beef chuck / white cheddar / arugula / grilled red onion / garlic aioli

Prime Rib French Dip | 24

Porcini rubbed rotisserie prime rib / swiss / creamy horsey / au jus

## PASTA

gluten free pasta available

Rigatoni Rustica | 14/25

slow braised beef & pork / parmigiano / house rigatoni / Bianco tomato sauce

Prawn Spaghetti | 14/26

Mexican white shrimp / Calabrian chili aglio e olio / blistered tomatoes / house square spaghetti pasta

Lasagna Patrizia | 24

house pork & beef meatballs / ricotta / Bianco tomato sauce

## HOUSE SPECIALTIES

Inquire with your server about this evenings Features

Wood Rotisserie 1/2 Chicken (as available) <sup>GF</sup> | 28

slow roasted over oak & pecan / Italian green beans / pan gravy / polenta

Roasted Salmon\* <sup>GF</sup> | 32

grilled asparagus / blistered tomato & caper relish

Rotisserie Prime Rib (as available) <sup>GF</sup> | 39

wood fired oak and pecan / Porcini rubbed / roasted potatoes & mushrooms / au jus

Cast Iron Filet\* <sup>GF</sup> | 50

8 oz barrel cut filet mignon / roasted garlic / seasonal grilled veggies

## FEATURES

Crab Crusted Halibut | 35

grilled broccolini / hollandaise

Maple Brined Rotisserie Pork Chop | 30

buttermilk smashed yukon potatoes / Italian green beans / brandy house mustard reduction

Short Rib Cannelloni | 26

braised greens / brie fondue / cipollini onion

Signature Sides | 8

parmesan & garlic fries / Tuscan roasted potatoes and mushrooms / Italian green beans / crispy brussels sprouts

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any specific dietary or allergy related conditions*

## Sparkling

JP. Chenet, Blanc de Blancs, Côtes de Gascogne, France  
Belstar Prosecco Brut DOC. Valdobbiadene, Veneto, Italy  
Veuve Clicquot Brut, Riems, Champagne, France

## Light, Aromatic, Mineral-Driven, Crisp Whites

Whitehaven Sauvignon Blanc, Marlborough, New Zealand 11/16/37  
André Vatan 'Les Charmes' Sancerre, Loire Valley, France 78  
Hedges CMS Sauvignon Blanc Blend, Columbia Valley, Washington 10/14/35  
Giuseppe & Luigi Anselmi Pinot Grigio, Friuli-Venezia Giulia, Italy 9/13/36

## Medium-Bodied, Fruity Whites & Rosé

Santa Margherita Pinot Grigio, Alto Adige, Italy 16/23/55  
Triennes Rosé Provence, France 12/17/46  
August Kessler 'R' Kabinett Riesling, Rheingau, Germany 12/17/46

## Full-Bodied, Luscious and/or Oaky Whites

Chamisal 'Stainless' Chardonnay, Central Coast, California 9/13/35  
Jean-Luc Colombo 'Les Abeilles' Côtes-du-Rhône Blanc, Rhône Valley, France 12/18/46  
Flowers Chardonnay, Sonoma Coast, California 18/26/66  
Sonoma-Cutrer Chardonnay, Russian River Ranches, Sonoma, California 13/19/46  
Rombauer Chardonnay, Carneros, California 21/30/79

## Light, Mineral or Fruit-Driven Reds

Ken Wright Pinot Noir, Willamette Valley, Oregon 16/23/60  
Cline 'Fog Swept' Pinot Noir, Sonoma Coast, California 13/19/52  
Belle Glos 'Clark & Telephone' Pinot Noir, Santa Maria Valley, California 17/25/60

## Medium-Bodied, Spicy, Earthy Reds

Altos las Hormigas 'Clásico', Malbec, Mendoza, Argentina 10/15/38  
Tenuta di Nozzole Chianti Classico Riserva DOCG, Tuscany, Italy 12/17/48  
G.D. Vajra Barbera d'Alba, Piedmont, Italy 15/22/65  
Revelry Merlot, Columbia Valley, Washington 11/16/44  
Day Zinfandel, Sonoma Valley, California 14/21/55  
Stolpman 'La Cuadrilla' Syrah/Grenache/Sangiovese Blend, Ballard Canyon, California 13/19/52

## Full-Bodied, Deep, Extracted Reds

Querciabella 'Mongrana' Super-Tuscan, Maremma, Tuscany, Italy 13/19/52  
Juggernaut 'Hillside Ranch' Cabernet Sauvignon, California 11/16/38  
Goldschmidt, 'Katherine' Cabernet Sauvignon, Alexander Valley, California 15/21/52  
Elizabeth Rose 'Chocablock' Bordeaux Blend, Yountville, Napa Valley, California 14/20/52  
Austin Hope Cabernet Sauvignon, Paso Robles, California 20/28/75  
Five Daughters Cabernet Sauvignon, St. Helena, Napa Valley, California 19/28/67  
Silver Oak Cabernet Sauvignon, Alexander Valley, California 142  
Heitz Cellars 'Lot C-91' Cabernet Sauvignon, Napa Valley, California 145

## 6oz/9oz/Bottle

## Whiskey

Angel's Envy 12  
Angel's Envy Rye 18  
Angel's Envy Cask Strength 45  
Basil Hayden 15  
Blade and Bow 15  
Blanton's 20  
Elijah Craig 12 BP 18  
Elijah Craig 18 30  
Eagle Rare 14  
E.H. Taylor 16  
Four Roses Small Batch 12  
Four Roses Single Barrel 14  
High West Campfire 20  
High West MWND 30  
Knob Creek Rye 12  
Larceny Barrel Proof 15  
Michters Bourbon 16  
Michters Rye 16  
Old Forester 1910 14  
Old Forester BP Rye 20  
Redbreast 12 Irish Whiskey 15  
Sazerac Rye 10  
Whistle Pig 10 Rye 20  
Whistle Pig 12 Rye 30  
Whistle Pig 15 Rye 35  
Woodford Double Oak 12

## Agave

Casamigos Blanco 13  
Casamigos Reposado 15  
Casamigos Añejo 18  
Casamigos Cristalino 20  
Casamigos Mezcal 20  
Clase Azul Blanco 25  
Clase Azul Reposado 35  
Clase Azul Añejo 45  
Clase Azul Gold 60  
Codija Rosa 17  
De La Familia Extra Añejo 30  
Don Julio Blanco 12  
Don Julio Reposado 15  
Don Julio 70 20  
Don Julio 1942 40  
El Tesoro Blanco 12  
El Tesoro Reposado 14  
Flecha Azul Blanco 12  
Flecha Azul Reposado 14  
Flecha Azul Añejo 20  
Patron Blanco 15  
Patron Añejo 18  
Tears of Llorona Extra Añejo 50

## Signature Cocktails

White Ferrari 15	Thompson Sangria 13
Tangeray Sevilla Orange Gin, Bitter Bianco, LoFi Vermouth, Italicus	Cabernet Sauvignon or Pinot Grigio with Thompson Sangria Mix
Fresh Pressed Martimmy 15	Pushin P 15
Grey Goose Vodka, Fresh Pressed Juice	El Tequilaño Reposado, Fresh Lime Juice, Pink Peppercorn Agave, Grapefruit Soda
Pot of Gold 15	Italicus Spritz 15
Jameson, Aperol, Fot-Li Vermouth, Sicilian Lemonade, Black Tea	Italicus, JP. Chenet Blanc de Blancs, Club Soda
The Luchador 15	Scottsdale Skinny 15
Flecha Azul Blanco, Del Maguey Mezcal, Licor 43, Fresh Lime Juice, Topped with Pink Grapefruit Soda, Mint	Roxx Vodka, Fresh Lime Juice, Intense Ginger Liqueur
Espresso Martini 15	The Hully 15
Roxx Vodka, Borghetti Espresso Liqueur, Buffalo Trace Bourbon Cream	Elijah Craig Bourbon and Rye, Foro Amaro, Maple Syrup, Black Walnut Bitters