



## SUNDAY MENU

<b>Skillet Cinnamon Roll</b> bourbon cream cheese frosting	7
<b>Traditional Breakfast*</b> 3 eggs / bacon or sausage / roasted potatoes and mushrooms / toast	15
<b>The Grateful Veg*</b> 3 egg omelette / feta cheese / spinach / heirloom tomatoes / roasted potatoes and mushrooms	15
<b>The Pig Floyd*</b> 3 egg omelet / white cheddar / bacon / sausage / roasted potatoes and mushrooms	15
<b>The Classic "Benny"*</b> English muffin / Canadian bacon / poached eggs / hollandaise / roasted potatoes and mushrooms	15
<b>The Italian "Benny"*</b> English muffin / prosciutto / poached eggs / hollandaise / roasted potatoes and mushrooms	16
<b>Peppers and Egg Sandwich*</b> roasted yellow and red peppers / onions / scrambled eggs / provolone / basil pesto / roasted potatoes and mushrooms	15
<b>Chicken and Waffle</b> tempura battered chicken breast / bourbon maple syrup / Calabrian chili butter	17
<b>Bistro Steak and Eggs</b> hanging tender / two eggs your way / roasted potatoes and mushrooms	35
<b>Cinnamon Roll French Toast</b> maple syrup / seasonal berries / cream cheese glaze / powdered sugar	16

### SIDES

<b>Pork Sausage Links</b>	5
<b>Applewood Smoked Bacon</b>	5
<b>Side of Fresh Fruit</b>	5

<b>T105 Wings</b> choose from traditional Buffalo or garlic parmesan served with carrot and celery sticks (6 or 12)	10/18
<b>Loaded Fries (choose one)</b> traditional Buffalo-roisserie chicken / Point Reyes blue cheese / chives OR garlic parmesan-roisserie chicken / garlic aioli / parmesan cheese / truffle oil	14
<b>Fritto Misto</b> Turner calamari / shrimp / artichoke hearts / lemon / marinara / parmesan garlic aioli	16
<b>Truck Stop Smash Burger</b> two flat top grilled certified angus beef chuck patties / American cheese / lettuce / pickle / onion / truck stop sauce	18
<b>Thompson 105 Burger</b> wood-fired certified angus beef chuck / white cheddar / arugula / grilled red onions / garlic aioli	18
<b>Sunrise Burger</b> wood-fired certified angus beef chuck / fried egg / arugula / grilled red onion / white cheddar / bacon tomato jam	18
<b>Crispy Chicken Sammich</b> pickle brined fried chicken breast / comeback sauce/ pickle / tomato / bibb lettuce	18
<b>Philly Cheese Steak</b> porcini rubbed rotisserie prime rib / provolone / American / peppers /onions	24

### SALADS

<b>McDowell Mountain Caesar Salad</b> hearts of romaine / radish / focaccia croutons / Caesar dressing	9/16
<b>Caprese</b> mozzarella / tomatoes / arugula / basil / evoo	16
<b>House Salad</b> romaine / iceberg / radicchio / tomato / cucumber / shredded carrot / red onion / house Italian	8
<b>Cobb Salad*</b> rotisserie chicken / bacon / boiled egg / heirloom tomato / cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula / hibiscus poppy seed vinaigrette	11/20

## CHILDREN'S MENU

(12 years and younger)

**Waffles**  
maple syrup

**Scrambled Eggs\***  
choice of bacon or sausage

**Chicken Tendies**

tempura battered served with french fries and thompson 105 honey mustard

**Sliders and Fries**

two burger sliders served with french fries

10

(Includes beverage)

\*These items may contain raw or undercooked ingredients. 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.

## BOOZY BRUNCH

<b>OG Bloody Mary</b>	10
Absolut / Zing Zang / celery / olive / lemon / lime	
<b>The Wake Up</b>	15
Roxx Vodka / cold brew / Licor 43 / whipped cream	
<b>The Theodore</b>	15
Flecha Azul Blanco Tequila / mango puree / habanero honey / lime / Tajin	
<b>"Zona" Spritz</b>	15
strawberry infused Aperol / St. Germain Elderflower / JP Chenet	
<b>The Fiat</b>	15
Tanqueray Sevilla Gin / bitter bianco / LoFi vermouth / Sicilian lemonade	

## BRUNCH WINES

(full wine list available upon request)

<b>Giuseppe &amp; Luigi Pinot Grigio</b>	9/13/36
Fiuli-Venezia Guila, Italy	
<b>Santa Margherita Pinot Grigio</b>	16/23/55
Alto Adige, Italy	
<b>Whitehaven Sauvignon Blanc</b>	11/16/37
Marlborough, New Zealand	
<b>Sonoma-Cutrer Chardonnay</b>	13/19/46
Sonoma, California	
<b>Flowers Chardonnay</b>	18/26/66
Sonoma Coast, California	
<b>Triennes Rose</b>	12/17/46
Provence, France	
<b>Le Contesse Sparkling Rose</b>	12/17/46
Sonoma, France	
<b>Ken Wright Pinot Noir</b>	16/23/60
Willamette Valley, Oregon	
<b>Goldschmidt "Katherine" Cab</b>	15/21/52
Alexander Valley, California	

## SHOWSTOPPERS

<b>Bottle of Veuve Clicquot Brut</b>	130
Champagne, France	
<b>The "Hail Mary"</b>	35
a bloody mary pitcher that is as delicious as it is extravagant (recommended 4 guests)	

## BUBBLES

<b>Traditional Mimosa</b>	13
fresh squeezed seasonal juice	
<b>Seasonal Mimosa</b>	13
fresh squeezed seasonal juice	
<b>Bottle of Bubbles</b>	35
JP Chenet with your choice of juice	

## SIGNATURE COCKTAILS

<b>Scottsdale Skinny</b>	15
Roxx Vodka / lime / ginger liqueur	
<b>Pushin P</b>	15
El Tequileno Reposado / lime & grapefruit / pink peppercorn agave / grapefruit soda	
<b>Italicus Spritz</b>	15
Italicus / JP Chenet / club soda	
<b>Fresh Pressed Martimmy</b>	15
Grey Goose Vodka / fresh pressed juice	
<b>Espresso Martini</b>	15
Roxx Vodka / espresso liquor / espresso / demerara	

## SANGRIAS

<b>Red Sangria</b>	13
<b>White Sangria</b>	13

## DRAFT BEERS

<b>Coors Light</b>	6
<b>Huss Scottsdale Blonde</b>	7
<b>Peroni</b>	7
<b>Mother Road Tower Station IPA</b>	7
<b>The Shop Church Music Hazy IPA</b>	7
<b>Rotating Taps</b>	7

\*These items may contain raw or undercooked ingredients. 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.