



SUNDAY MENU

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

SIDES

Pork Sausage Links	5
Applewood Smoked Bacon	5
Side of Fresh Fruit	5
Toast / English Muffin	3

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

SALADS

House Salad (V) (GF) romaine / iceberg / radicchio / tomato / cucumber / shredded carrot / red onion / house Italian	8
McDowell Mountain Caesar hearts of romaine / radish / focaccia croutons / Caesar dressing / white anchovies upon request	9/16
KO Chopped Cobb (GF) rotisserie chicken / bacon / hard cooked egg / heirloom tomato / cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula / hibiscus poppy seed vinaigrette	12/22
Caprese 105 (V) mozzarella / tomatoes / arugula / EVOO / crostinis	16

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 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.

(V) - vegetarian (GF) - gluten free

BOOZY BRUNCH

OG Bloody Mary	10
Absolut / Zing Zang / celery / olive / lemon / lime	
The Wake Up	15
Roxx vodka / cold brew / Licor 43 / whipped cream	
The Theodore	15
Flecha Azul Blanco tequila / mango puree / habanero honey / lime / Tajin	
"Zona" Spritz	15
strawberry infused aperol / St. Germain elderflower / sparkling wine	
The Fiat	15
Tanqueray Sevilla gin / Bitter Bianco / LoFi vermouth / Sicilian lemonade	

BRUNCH WINES

(full wine list available upon request)

Triennes Rose	13/18/46
Provence, France	
Le Contesse Sparkling Rose	12/17/45
Sonoma, France	
Giuseppe & Luigi Pinot Grigio	10/14/36
Fiuli-Venezia Guila, Italy	
Santa Margherita Pinot Grigio	16/23/60
Alto Adige, Italy	
Whitehaven Sauvignon Blanc	11/16/38
Marlborough, New Zealand	
Sonoma-Cutrer Chardonnay	13/19/46
Sonoma, California	
Flowers Chardonnay	18/26/66
Sonoma Coast, California	
Ken Wright Pinot Noir	16/23/60
Willamette Valley, Oregon	
Goldschmidt "Katherine" Cab	15/21/52
Alexander Valley, California	

SHOWSTOPPERS

Bottle of Veuve Clicquot Brut	110
Champagne, France	
The "Hail Mary"	35
a bloody mary pitcher that is as delicious as it is extravagant (recommended 4 guests)	

BUBBLES

Traditional Mimosa	13
fresh squeezed orange juice	
Seasonal Mimosa	13
fresh squeezed seasonal juice	
Bottle of Bubbles	35
sparkling wine with your choice of juice	

SIGNATURE COCKTAILS

Scottsdale Skinny	15
Roxx vodka / lime / ginger liqueur	
Pushin P	15
El Tequileño Reposado / lime & grapefruit / pink peppercorn agave	
The Hully	16
Elijah Craig bourbon and rye / Foro Amaro / maple syrup / black walnut bitters	
Fresh Pressed Martimmy	16
Grey Goose vodka / fresh pressed juice	
Espresso Martini	16
Roxx vodka / Borghetti espresso liquor / Buffalo Trace bourbon cream	

SANGRIAS

Red Sangria	13
White Sangria	13

DRAFT BEERS

Coors Light	6
Huss Scottsdale Blonde	7
Joy Bus Wow Wheat	7
Mother Road Tower Station IPA	7
The Shop Church Music Hazy IPA	7
Peroni	7
Rotating Taps	7