

STARTERS

Thompson Focaccia | 6
skillet-baked / sea salt / EVOO / sundried tomato butter

Soup of the Day | 8
an ever-rotating selection of seasonal chef prepared soup

Crispy Fried Artichoke [Ⓥ] | 16
arugula / garlic parmesan aioli / grilled lemon

McDowell Mountain Meatballs | 18
certified angus / ground pork / parmigiano / slow cooked tomato gravy
creamy polenta / crostinis

Tenderloin Carpaccio* | 24
beef tenderloin / capers / hearts of palm / EVOO / parmigiano / arugula
lemon / crostinis

Fritto Misto | 18
calamari / shrimp / artichoke hearts / grilled lemon / marinara
parmesan garlic aioli

Ahi Crespo* | 20
ahi #1 / corn tostadas / pumpkin seed & mashed avocado / radish pico
house hot sauce

Prawns & Avocado [Ⓤ] | 19
agave glazed grilled prawns / avocado / heirloom tomato caper relish

SALADS

House Salad [Ⓤ] [Ⓤ] | 8
romaine / iceberg / radicchio / tomato / cucumber / shredded carrot
pickled red onion / house Italian

McDowell Mountain Caesar | 9/16
hearts of romaine / radish / focaccia croutons / parmigiano
Caesar dressing / white anchovies upon request

KO Chopped Cobb* [Ⓤ] | 12/22
rotisserie chicken / bacon / hard cooked egg / heirloom tomato
cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula
hibiscus poppy seed vinaigrette

Citrus & Roasted Beet Salad [Ⓤ] [Ⓥ] | 16
bibb lettuce / black peppercorn feta / candied pecans / local citrus
prickly pear vinaigrette

Caprese 105 [Ⓥ] | 16
mozzarella / tomatoes / arugula / basil / EVOO / crostinis

Add Protein | rotisserie chicken 8 | shrimp 12 | salmon 12



HOUSE SPECIALTIES

Rotisserie Prime Rib* (as available) [Ⓤ] | 39/49
wood fired oak & pecan / porcini mushroom rub / heirloom carrots &
broccolini / roasted potatoes & mushrooms / au jus

Wood Rotisserie 1/2 Chicken (as available) [Ⓤ] | 29
wood fired oak & pecan / Italian green beans / pan gravy
roasted garlic mashed potatoes

Chicken Parmigiana | 26
all-natural chicken breast / house seasoned bread crumbs / parmigiano
provolone / marinara / spaghetti

Chicken Marsala | 25
all-natural chicken breast / wild mushrooms / roasted shallots
house made fettuccine

Crispy Chicken Caesar Milanese | 26
breaded chicken breast / Caesar salad / heirloom tomato caper relish
parmigiano / grilled lemon

Wood Grilled Bistro Steak & Fries* | 35
grass fed hanging tender / baby arugula / lemon caper butter

Cast Iron Filet* [Ⓤ] | 50
8 oz barrel cut / heirloom carrots & broccolini / roasted garlic mashed
potatoes / cabernet demi

Roasted Salmon* [Ⓤ] | 32
grilled asparagus / heirloom tomato & caper relish / EVOO / grilled lemon

Halibut Livornese* | 31
tomato caper olive broth / pernot / grilled lemon / grilled crostinis

Signature Sides | 8

parmesan & garlic fries / battered o-rings / roasted garlic mashed potatoes
Italian green beans / Hatch green chili mac & cheese / crispy brussel sprouts

*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.
[Ⓥ] - vegetarian [Ⓤ] - gluten free

PASTA

gluten free pasta available

Thompson Bolognese | 14/25
house made fettuccine / beef & pork ragu / parmigiano

Carbonara Rosa* | 14/25
house made rigatoni / Italian sausage / egg / parmigiano / guanciale
black pepper / house pomodoro sauce

Cannelloni [Ⓤ] | 13/23
gluten free crepes / rotisserie wood fired chicken / spinach / ricotta
parmesan cream / marinara / pesto

Gnocchi Sorrentino [Ⓥ] | 13/23
house made potato pasta / basil / house pomodoro sauce
fresh mozzarella / parmigiano

Rigatoni Rustica | 15/26
slow braised short rib & pork / Bianco tomato sauce / parmigiano

Prawn Spaghetti | 14/26
jumbo prawns / Calabrian chili / blistered tomatoes / breadcrumbs

Broccoli Rabe | 14/25
house made gemelli / Italian sausage / white wine / chicken stock
breadcrumbs / parmigiano

Pasta alla Norma [Ⓥ] | 13/23
house made rigatoni / Japanese eggplant / house pomodoro sauce
basil / ricotta salata

Ravioli Pomodoro [Ⓥ] | 24
heirloom tomatoes / ricotta / mozzarella / parmigiano / provolone

SANDWICHES

served with French fries

Rotisserie Prime Rib French Dip* | 24
Swiss / creamy horseradish aioli / au jus

Classic Smash Burger* | 19
two flat top Wagyu patties / American cheese / lettuce / pickle
onion / comeback sauce

Thompson 105 Burger* | 19
wood fired Wagyu / white cheddar / arugula / grilled red onion
garlic aioli

California Turkey Burger | 18
all-natural hand patty / white cheddar cheese / avocado / pico
chipotle aioli

Crispy Chicken Sammich | 18
pickle brined fried chicken breast / bibb / pickle / tomato / comeback sauce

Sparkling / Rosé / Whites

Sparkling / Rosé	6oz/9oz/Bottle
JP Chenet Blanc de Blancs, France	9/13/32
Belstar Prosecco Brut D.O.C., Italy	10/14/36
Triennes Rosé, France	13/18/46
Le Contesse Sparkling Rosé, Italy	12/17/45
Veuve Clicquot Brut, Champagne, France	110

Pinot Grigio	
Giuseppe & Luigi Anselmi, Italy	10/14/36
River Farm Pinot Gris, Marlborough, New Zealand	11/16/38
Santa Margherita, Italy	16/23/60

Sauvignon Blanc	
Hedges C.M.S., Columbia Valley, Washington	10/14/36
Whitehaven, Marlborough, New Zealand	11/16/38
Drylands, Marlborough, New Zealand	13/19/46
Pierre Riffault Sancerre, France	78

Chardonnay	
Cline, Sonoma, California	10/14/36
Benziger 'Running Wild', San Benito, California	12/17/45
Sonoma-Cutrer, Sonoma, California	13/19/46
Ramey Wine Cellars, Sonoma, California	17/24/64
Flowers, Sonoma Coast, California	18/26/66
Rombauer, Carneros, California	24/34/79

Agave

Casamigos Blanco	18	Don Julio Reposado	18
Casamigos Reposado	20	Don Julio 70	23
Casamigos Añejo	22	Don Julio 1942	45
Casamigos Cristalino	22	El Tesoro Blanco	16
Clase Azul Blanco	40	El Tesoro Reposado	20
Clase Azul Reposado	45	Flecha Azul Blanco	12
Clase Azul Añejo	75	Flecha Azul Reposado	15
Clase Azul Gold	60	Flecha Azul Añejo	20
Codiga Rosa	24	Patrón Silver	18
Don Julio Blanco	18	Patrón Añejo	20

Standard Pour (1.5oz)
Rocks (2oz) +3
Martini (3.5oz) +5

Signature Cocktails

The Hully	16
Elijah Craig bourbon and rye / maple Foro Amaro black walnut bitters	
Go Fly a Kite	17
Redemption rye / Amaro Nonino / lemon / Aperol	
Pushin P	15
El Tequileño Reposado / lime & grapefruit / pink peppercorn agave	
Fresh Pressed Martimmy	17
Grey Goose vodka / freshly pressed seasonal juice	
Basil Gimlet	17
Ketel One vodka / fresh torn basil / lime	
“Zona” Spritz	16
strawberry infused Aperol / St. Germain elderflower sparkling wine	
Strawberry Fields	15
Flecha Azul Blanco tequila / pineapple amaro / strawberry / lime	
Espresso Martini	16
Roxx vodka / Borghetti espresso liqueur Buffalo Trace bourbon cream	
Scottsdale Skinny	15
Roxx vodka / lime / ginger liquor	
The Rising Sun NA	12
hibiscus / lemon / lavender honey	

Draft Beers

Coors Light	6
Huss Scottsdale Blonde	7
Four Peak’s Joy Bus Wow Wheat	7
Mother Road Tower Station IPA	7
The Shop Church Music Hazy IPA	7
Peroni	7
Rotating Tap	7

Bottled Beers

Miller Light	6
Michelob Ultra Organic	6
Heineken 0.0 NA	6
Guinness NA	7

Reds

Pinot Noir	6oz/9oz/Bottle
Browne 'Heritage', Willamette Valley, Oregon	12/17/45
Ken Wright, Willamette Valley, Oregon	16/23/60
Belle Glos 'Clark & Telephone, Santa Maria Valley, California	18/26/66

Worldly Red	
Gabbiano Cavaliere d'Oro Chianti, Tuscany, Italy	11/16/38
Pascual Toso Malbec, Argentina	11/16/38
La Chiazza Super Tuscan, Italy	13/19/48
Trentadue Cuvee 32, Alexander Valley, California	16/22/60
Orin Swift '8 Years in the Desert' Zinfandel Blend, California	90

Cabernet Sauvignon	
Pavette, Napa Valley, California	11/16/38
Goldschmidt 'Katherine', Alexander Valley, California	15/21/52
Austin Hope, Paso Robles, California	20/28/80LTR
Caymus Vineyards, Napa Valley, California	125
Heitz Cellars 'Lot C-91', Napa Valley, California	145

Trophy Wines Available

Whiskey

Angel’s Envy	15	Michter’s Bourbon	15
Angel’s Envy Rye	18	Michter’s Rye	15
Angel’s Envy Cask Strength	47	Michter’s 10 Year Rye	45
Basil Hayden	18	Old Forester 1910	16
Blade & Bow	16	Redbreast 12	18
Elijah Craig Bourbon	14	Redemption Rye	14
Elijah Craig Rye	15	Sazerac Rye	13
Four Roses Small Batch	13	Whistlepig 10	22
Knobb Creek Bourbon	15	Whistlepig 12	32
Knobb Creek Rye	15	Whistlepig 15	55
Maker’s Mark	15	Woodford Reserve	17
		Woodford Double Oak	15

Standard Pour (1.5oz)
Rocks (2oz) +3
Martini (3.5oz) +5