

STARTERS

Thompson Focaccia | 7

sea salt / rosemary / roasted garlic EV00 / parmigiano

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 / creamy polenta
slow cooked tomato gravy

Tenderloin Carpaccio* | 24

beef tenderloin / capers / hearts of palm / EV00 / parmigiano
arugula / garlic aioli / lemon / crostinis

Fritto Misto | 18

calamari / shrimp / artichoke hearts / grilled lemon / marinara
parmesan garlic aioli

Ahi Poke Crespo* | 20

sushi grade tuna / mini corn tostada / peanut chili crunch / pumpkin
seed & mashed avocado / micro cilantro / barrel aged soy

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 [Ⓤ] [Ⓥ] | 18

bibb lettuce / black peppercorn feta / candied pecans / local citrus
prickly pear vinaigrette

Caprese 105 [Ⓥ] | 16

mozzarella / tomatoes / arugula / basil / EV00

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 / rosemary lemon Yukon Gold potatoes / 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

Wood Grilled Bistro Steak & Fries* | 35

grass fed hanging tender / baby arugula / lemon caper butter

Cast Iron Filet* [Ⓤ] | 52

8 oz barrel cut / heirloom carrots & broccolini / roasted garlic mashed
potatoes / cabernet demi / garlic butter

White Miso Glazed Chilean Sea Bass | 50

spinach / pickled carrots / sesame seeds / soy ginger sauce

Roasted Salmon* [Ⓤ] | 32

grilled asparagus / heirloom tomato & caper relish / EV00
grilled lemon

Blackened Catch | MP

seasonal fish selection / mango relish / coconut key lime glaze
Israeli couscous / grilled broccolini

SIGNATURE SIDES | 8

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

PASTA

gluten free pasta available

Thompson Bolognese | 15/26

house made fettuccine / beef & pork ragu / parmigiano

Carbonara Rosa* | 14/25

house made gemelli / Italian sausage / egg / parmigiano
guanciale / black pepper / house pomodoro sauce

Cannelloni [Ⓤ] | 14/23

gluten free crepes / rotisserie wood fired chicken / spinach / ricotta
house Alfredo / marinara / pesto

Gnocchi Sorrentino [Ⓥ] | 13/23

house made potato pasta / basil / house pomodoro sauce
fresh mozzarella / parmigiano

Short Rib Rustica | 16/28

house made rigatoni / slow braised short rib & pork
Bianco tomato / parmigiano

Prawn Spaghetti | 15/26

jumbo prawns / Calabrian chili / blistered tomatoes / breadcrumbs

Ravioli Pomodoro [Ⓥ] | 24

heirloom tomatoes / ricotta / mozzarella / parmigiano
provolone | *make it "Bolo style" +3*

Grilled Chicken Alfredo | 15/25

house made fettuccine / broccoli / parmigiano

Rigatoni alla Vodka | 14/25

melted burrata / Calabrian chili / basil / Bianco tomato

SANDWICHES

served with French fries

Rotisserie Prime Rib French Dip* | 25

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

Blackened Bacon Blue Burger | 20

wood fired wagyu / Point Reyes blue cheese / Applewood smoked
bacon / mayo

California Turkey Burger | 19

all-natural hand patty / white cheddar cheese / avocado / pico
chipotle aioli

Crispy Chicken Sammich | 19

pickle brined fried chicken breast / bibb / pickle / tomato / comeback
sauce | *available Scorchin' Style*

[Ⓥ] - vegetarian [Ⓤ] - gluten free

*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.

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
Klinger Brick, Albariño, Lodi, California	11/16/38
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	24/34/79
Chardonnay	
Cline, Sonoma, California	10/14/36
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	Lalo Blanco	18
Don Julio Blanco	18	Patrón Añejo	20

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

SIGNATURE COCKTAILS

The Hully	17
Elijah Craig bourbon and rye / maple Foro Amaro black walnut bitters	
Paper Plane	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	
Golden Hour Margarita	17
Flecha Azul Blanco tequila / yuzu liqueur / kaffir lime & Thai ginger infused agave	
“Zona” Spritz	16
strawberry infused Aperol / St. Germain elderflower sparkling wine	
Strawberry Fields	15
Flecha Azul Blanco tequila / pineapple amaro strawberry / lime	
Espresso Martini	17
Roxx vodka / Borghetti espresso liqueur Buffalo Trace bourbon cream	
Scottsdale Skinny Mule	15
Roxx vodka / lime / ginger liqueur	
The Rising Sun NA	12
hibiscus / lemon / lavender honey	

DRAFT BEERS

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

BOTTLED BEERS

Miller Light	6	Guinness NA	7
Michelob Ultra Organic	6	High Noon Seltzer	6
Heineken 0.0 NA	6		

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
Cabernet Sauvignon	
Pavette, Napa Valley, California	11/16/38
Goldschmidt ‘Katherine’, Alexander Valley, California	15/21/52
Grgich Hills Estate, Napa Valley, California	18/26/66
Austin Hope, Paso Robles, California - litre	20/28/80
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 Rye	15
Angel’s Envy Rye	18	Michter’s 10 Year Rye	45
Angel’s Envy Cask Strength	47	Old Forester 1910	16
Basil Hayden	18	Redbreast 12	18
Blade & Bow	16	Redemption Rye	14
Elijah Craig Bourbon	14	Sazerac Rye	13
Elijah Craig Rye	15	Whistlepig 10	22
Four Roses Small Batch	13	Whistlepig 12	32
Knobb Creek Bourbon	15	Whistlepig 15	55
Knobb Creek Rye	15	Woodford Reserve	17
Maker’s Mark	15	Woodford Double Oak	18
Michter’s Bourbon	15		

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