



STARTERS

Thompson Focaccia	7
sea salt / rosemary / roasted garlic EV00 / parmigiano	
French Onion Soup	10
caramelized onion / bruleed gruyere / crouton	
Sweet Pea Arancini (V)	16
ricotta / parmigiano / mozzarella / Bianco marinara	

Crispy Fried Artichoke (V)	16
arugula / garlic parmesan aioli / grilled lemon	
Ahi Poke Crespo*	20
sushi grade tuna / mini corn tostada / peanut chili crunch pumpkin seed & mashed avocado / micro cilantro barrel aged soy	

SALADS

House Salad (GF) (V)	8
romaine / iceberg / radicchio / cucumber shredded carrot / red onion / house Italian	
McDowell Mountain Caesar	9/16
hearts of romaine / radish / focaccia croutons Caesar dressing / white anchovies upon request	
Citrus & Roasted Beet Salad (GF) (V)	18
bibb lettuce / black peppercorn feta / candied pecans local citrus / prickly pear vinaigrette	

SANDWICHES

Thompson 105 Burger*	19
wood fired wagyu / white cheddar / arugula / grilled red onion / garlic aioli	
Rotisserie Prime Rib French Dip*	25
porcini rubbed rotisserie prime rib / Swiss creamy horseradish aioli / au jus	
Blackened Bacon Blue Burger*	20
wood fired wagyu / Point Reyes blue cheese applewood smoked bacon / mayo	

PASTA

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	
Ravioli Pomodoro (V)	24
heirloom tomatoes / ricotta / mozzarella / parmigiano provolone <i>make it "Bolo style" +3</i>	

FEATURES

Steak Oscar*	70
wood fired 12oz. Prime N.Y. Strip / crab hollandaise / grilled asparagus	
Maple Brined Pork Chop* (GF)	34
wood fired oak & pecan / Italian green beans sweet potato mash / roasted Granny Smith apples natural jus	
Short Rib Cannelloni	28
braised greens / brie fondue / cipollini	
Lobster Gnocchi	40
wild mushrooms / brandy / blistered tomato cream	

HOUSE SPECIALTIES

Wood Rotisserie 1/2 Chicken (as available) (GF)	29
wood fired oak & pecan / Italian green beans / pan gravy / roasted garlic mashed potatoes	
Roasted Salmon (GF)	32
grilled asparagus / heirloom tomato & caper relish EV00 / grilled lemon	
Chicken Parmigiana	26
all-natural chicken breast / parmigiano / provolone house seasoned bread crumbs / marinara / spaghetti	
Rotisserie Prime Rib* (as available) (GF)	39/49
wood fired oak & pecan / porcini mushroom rub heirloom carrots & broccolini / rosemary lemon Yukon Gold potatoes / au jus	
Blackened Halibut	32
wild caught / mango relish / coconut key lime glaze Israeli couscous / grilled broccolini	

*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



Sparkling / Rosé

JP Chenet Blanc de Blancs, France	9/13/32
Il Soffione Prosecco, 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 Pinto Gris, Marlborough, New Zealand	11/16/38
Santa Margherita, Italy	16/23/60
Klinker Brick, Albareño, 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

Pinot Noir

Browne 'Heritage', Willamette Valley, Oregon	12/17/45
Elouan, 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

SIGNATURE COCKTAILS

The GQ	20
Blade & Bow bourbon / Luxardo del santo herbal liqueur sweet vermouth / Peychaud's barrel aged bitters Lagavulin 16 year mist	
New Year New You	18
Grey Goose vodka / passion fruit / Madagascar vanilla syrup / lemon / prosecco	
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. German 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	

TROPHY WINES

Plumpjack Merlot, Napa Valley, California	110
Groth Estate Cabernet, Oakville, California	135
Louis Martini 'The Gryphon' Cabernet, Napa Valley, California	155
Nickel & Nickel Sullenger Vineyard Cabernet, Atlas Peak, California	165
Ghost Block Single Vineyard Cabernet, Napa Valley, California	200
Silver Oak Cabernet, Napa Valley, California	225