



SUNDAY MENU

BREAKFAST

Skillet Baked Cinnamon Roll bourbon cream cheese frosting	7
Sunday Breakfast* 3 eggs / bacon or sausage / hash browns toast / seasonal jam	16
The Grateful Veg* (V) (GF) 3 egg omelette / feta cheese / spinach heirloom tomatoes / hash browns	16
The Pig Floyd* (GF) 3 egg omelette / white cheddar / bacon sausage / hash browns	17
Chicken and Waffle pickle brined fried chicken / bourbon maple syrup Calabrian chili butter	19
The "Benny"* Canadian bacon / English muffin / poached eggs hollandaise / hash browns	17
Flapjack Stack (V) buttermilk pancakes / roasted Granny Smith apples mascarpone whip / bourbon maple syrup / butter	15

SIDES

Applewood Smoked Bacon	6
Pork Sausage Links	6
Fresh Fruit Bowl	6
Toast / English Muffin	3

CHILDREN'S MENU

(12 years and younger)

Pancakes	Cheeseburger Sliders & Fries
2 Egg Breakfast with choice of bacon or sausage	Chicken Tendies & 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

LUNCH

Battered Onion Rings (V) tempura battered / jalapeño ranch	8
Deviled Eggs (GF) tomato jam / pork belly	15
T105 Wings 6 for 10 / 12 for 18 Buffalo or garlic parmesan	
Fritto Misto calamari / shrimp / artichoke hearts / marinara parmesan garlic aioli / grilled lemon	18
McDowell Mountain Caesar (V) 9/16 Caesar dressing / hearts of romaine / radish focaccia croutons / parmigiano / white anchovies available upon request	
KO Chopped Cobb (GF) 12/22 hibiscus poppy seed vinaigrette / bibb / spinach arugula / rotisserie chicken / bacon / hard cooked egg / heirloom tomato / cucumber / avocado fire roasted corn	
Fish Taco Plate 18 beer battered halibut / corn tortillas / cilantro lime slaw pico de gallo / chipotle aioli / rice and beans	
Classic Smash Burger* 19 two flat top Wagyu patties / American cheese lettuce / pickle / onion / comeback sauce	
Thompson 105 Burger* 19 wood fired Wagyu patty / white cheddar / arugula grilled red onion / garlic aioli	
Sunrise Burger* 20 wood fired Wagyu patty / bacon / tomato jam arugula / fried egg	
Blackened Chicken Caesar Wrap 17 spinach herb tortilla / grilled chicken Caesar dressing / romaine	
Crispy Chicken S sammich 19 pickle brined fried chicken / bibb / pickle tomato comeback sauce	
Scorchin' Scottsdale Chicken S sammich 19 pickle brined fried chicken dunked in signature spicy sauce / pickle / apple coleslaw	
California Turkey Burger 18 all-natural hand patty / white cheddar / avocado pico de gallo / chipotle aioli	
Chicago Beef Sandwich 24 shaved prime rib / Turano roll / giardiniera / au jus	
Meatball Sandwich 21 certified angus beef / ground pork / parmigiano marinara sauce / basil pesto / provolone	

All sandwiches are served with fries



BOOZY BRUNCH

Traditional Mimosa	12
with fresh squeezed orange juice	
Seasonal Mimosa	13
with fresh squeezed seasonal juice	
Bottle of Bubbles Sparkling Wine	35
with your choice of juice	

SPARKLING / ROSÉ

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

DRAFT BEERS

Coors Light	6
Peroni	7
Huss Scottsdale Blonde	7
Four Peaks Joybus WOW Wheat	7
Mother Road Tower Station IPA	7
The Shop Church Music Hazy IPA	7
Rotating Taps	7

BOTTLED BEERS

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

SIGNATURE COCKTAILS

OG Bloody Mary	12	Basil Gimlet	17
Absolut / Zing Zang / celery / olive / lemon / lime		Ketel One vodka / fresh torn basil / lime	
The Wake Up	15	Fresh Pressed Martimmy	17
Roxx vodka / cold brew / Licor 43 / vanilla cream		Grey Goose vodka / freshly pressed seasonal juice	
Strawberry Fields	15	The "Hully"	16
Flecha Azul Blanco tequila / pineapple amaro strawberry / lime		Elijah Craig bourbon and rye / maple Foro Amaro black walnut bitters	
"Zona" Spritz	16	Espresso Martini	16
Strawberry infused Aperol / St. Germain elderflower sparkling wine		Roxx vodka / Borghetti espresso liqueur Buffalo Trace bourbon cream	
"Pushin P"	15	Sangria	13
El Tequileño Reposado / lime & grapefruit pink peppercorn agave		Red or White	
Scottsdale Skinny	15	The Rising Sun NA	12
Roxx vodka / lime / ginger liqueur		hibiscus / lemon / lavender honey	