Beginner's Luck

Arizona Restaurant Week

pick a starter

agave roasted carrots gf tahini, cumin, pumpkin seeds, queso fresco



snow pea leaf oil, apricot gastrique, micro pea tendril, Chinese almond, Noble levain

sausage & aligot

potato fondue, smoked linguisa sausage, slow cooked tomato & eggplant, Noble levain

the original chopped salad

smoked salmon, couscous, arugula, pepitas, asiago cheese, currants, dried sweet corn, tomatoes, buttermilk dressing

 $\begin{array}{ll} \mbox{\bf dill pickle wedge} \ \ gf \\ \mbox{\bf baby iceberg, dill ranch, bacon, crushed kettle chips,} \end{array}$ tomato, smashed cucumbers, pickles, smoked moody blue cheese

second pick an entrée

12 hour niman ranch pork sandwich

super slow roasted pork, chicharron, chermoula, pickled onion, housemade mayonnaise, ciabatta (choice of side)

lucky burger

certified angus chuck & brisket, white cheddar, grilled onions, Grandma Francis' chili sauce, housemade mayonnaise, lettuce, brioche bun (choice of side)

crab & shrimp roll

butter toasted New England bun, shrimp & crab salad, chives, charred lemon (choice of side)

12 hour niman ranch pork bowl gf

super slow roasted pork, blue corn grits, crushed cucumber, pickled onion, jalapeño, avocado, lime, cilantro, chicharron, queso fresco

mer, ponzu, jalapeño, saffron rice

~ upgrade your menu for extra luck ~

pan roasted Norwegian salmon * gf additional +10 mashed yukon gold potatoes, chai beurre blanc, blue lake beans, snow pea leaf oil

steak fritz * gf additional +20
coffee charred 12oz prime certified angus NY strip,
Hungarian goat horn chile butter, pomme 'fritz',
paprikash sour cream

Third pick a dessert

good fortune cake gf

flourless chocolate cake, stiffened cream, whiskey caramel, toasted hazelnuts, blueberries

raspberry cake

key lime whipped cream cheese, butter crumble

midnight cereal gf

chia pudding, blue corn grits, agave syrup, coconut-pecan granola, berries