

BREAKFAST

6a to 11a

Overnight Oats GF NF VG 13 toasted coconut, mixed berries	Breakfast Sandwich NF V 16 noble sourdough bread, fried egg*, white cheddar, arugula, garlic aioli, with sweet potato hash
Greek Yogurt Bowl GF NF V 12 house-made chia seed granola, fig, coconut, goji, local raw honey (coconut yogurt upon request)	Sonoran Breakfast Burrito NF V 17 scrambled eggs*, red quiona, avocado smash, marinated kale, cheddar cheese, mushroom chorizo
Matcha Pancakes GF NF V 18 matcha green tea pancakes, local raw honey, fresh berries, cacao nibs, whipped coconut cream	Butternut Squash Frittata GF V 18 sage pesto
Avocado Toast NF VG 16 avocado smash, noble sourdough bread, sunflower hemp dukkah, radish sprouts, purple ninja radish (gluten free bread upon request)	Tomato Basil Omelette GF V 16 tomato jam, basil, spinach, boursin cheese, sweet potato hash
Smoked Salmon Toast DF 21 house-cured salmon, noble sourdough bread, whipped almond spread, cucumber, capers, radish, everything seasoning (gluten free bread upon request)	Eggs Benedict DF V 19 noble sourdough bread, tomato, spinach, farm fresh eggs*, cashew sauce
	Farmers Market Breakfast DF V 28 farm fresh eggs*, noble seeded multigrain toast, orange marmalade, almond butter, coconut yogurt & seasonal berries, juice, coffee, or tea

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SIDES

Muffin GF VG	6
ask for today's fresh offerings	
Noble Seeded Multigrain Bread NF V	8
orange marmalade, almond butter	
Seasonal Berries GF NF VG	8
Chicken Apple Sausage GF DF NF	9
House-Made Beef Chorizo GF DF NF	9
House-Made Smoked Salmon GF DF NF	9
Sweet Potato Hash GF NF VG	5
Local Farm Fresh Cage-Free Egg* GF NF V	4

SMOOTHIES

served 6a-4p

Green Goddess	13
coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water	
Radiance	13
coconut water, banana, strawberry, blueberry, raspberry, flax seeds, maqui, rose water	

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LUNCH

11a to 4p

STARTERS

Garlic Hummus VG	16
pistachio dukkah, radish sprouts, seasonal crudité, lavosh chips	
Desert Guacamole GF NF VG	14
annatto oil, rainbow carrots, blue corn chips	
Ahi Tuna Tartare GF NF DF	19
smashed avocado, ahi tuna mix, purple ninja radish, persian cucumber, micro cilantro, blue corn chips	
Golden Beet Miso Soup GF NF VG	12
pureed roasted vegetable soup with scallions & lemon olive oil	
Winter Vegetable Soup NF GF	12
tomato-based vegetable soup, crouton, basil oil	
Shrimp Cocktail GF NF DF	18
poached shrimp, atomic cocktail sauce, lemon	
Moringa Coconut Wrap Dumplings GF VG	15
almond ricotta & mushroom filling, pumpkin turmeric vinaigrette, walnuts	

SALADS + BOWLS

Baby Greens Salad GF NF VG	17
cherry tomato, roasted baby beets, persian cucumber, watermelon radish, orange, avocado, lemon ginger turmeric dressing	
Chopped Salad GF NF VG	18
arugula, jicama, freeze dried corn, pepitas, tomato, cucumber, poblano green goddess dressing	
Poke Bowl GF NF DF	26
ahi tuna mix, sesame seeds, carrot, cucumber, edamame, watermelon radish, cabbage, forbidden rice	
Buddha Bowl GF NF DF	25
wild mushroom, fermented cabbage, kale, black beans, roasted carrots, forbidden rice, cumin lime vinaigrette, choice of chile-spiced cauliflower or grilled chicken	
Forager Bowl GF NF VG	20
kale, cucumber, avocado, edamame, sprouted lentils, dehydrated chamomile quinoa, sweet potatoes, pumpkin seed, dehydrated kale chips, chlorella vinaigrette	
protein additions grilled chicken GF NF (10), seared faroe island salmon GF NF (12), marinated tofu (6)	

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TACOS

- Seared Salmon** GF 18
ancho chile rub, jicama slaw, guacamole, aji amarillo, micro cilantro, white corn tortilla, with black beans & cotija cheese
- Green Chile Chicken** GF NF 17
green chile-braised chicken, cabbage slaw, pickled red onion, guacamole, white corn tortilla, with black beans & cotija cheese
- Cauliflower** GF VG 16
chile-spiced cauliflower, guacamole, cashew cheddar, radish pico, micro cilantro

SANDWICHES

served with choice of side

- Grilled Chicken Sandwich** NF 25
natural chicken breast, grilled red onion, gem lettuce, vegan mayonnaise, noble buttermilk bun (gluten free bread upon request)
- Grass-Fed Burger or Turkey Burger** NF 26
white cheddar, shallot jam, vegan garlic aioli, arugula, noble buttermilk bun (gluten free bread upon request)
- Grilled Veggie Sandwich** NF VG 18
zucchini, yellow squash, eggplant, red pepper, grilled red onion, garlic aioli, arugula, noble seeded multigrain bread (gluten free bread upon request)

SIDES

- Seasonal Berries** GF NF VG 8
- Mixed Greens Salad** GF NF VG 8
cucumber, radish, tomato, lemon ginger turmeric dressing
- Sweet Potato Wedges** GF NF VG 6
oven roasted, truffle aioli
- House-Made Bread & Butter Pickles** GF NF VG 5

DESSERTS

- Seasonal Sorbet** GF NF VG 12

SMOOTHIES

served 6a-4p

- Green Goddess** 13
coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water
- Radiance** 13
coconut water, banana, strawberry, blueberry, raspberry, flax seeds, maqui, rose water

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DINNER

5p to 10p

SHARED PLATES

- Roasted Beet Hummus** NF VG 16
beet hummus, seasonal crudité, pita
- Beet Carpaccio** GF VG 12
avocado puree, pickled mustard seed, pumpkin seed, capers, lemon dressing, chile aioli
- Cheese Plate** V 18
moody blue smoked blue cheese, 12-month manchego, humboldt fog goat cheese, midnight moon gouda, house-made seeded crackers, orange marmalade
- Hearts of Palm 'Crab Cake'** GF NF VG 16
mustard vinaigrette, frisee, lemon oil, fennel blossoms
- Hearth Roasted Artichoke** GF NF VG 18
wood fire oven roasted, tarragon aioli
- Ahi Tuna Tartare** GF NF DF 19
chile-spiced ahi tuna, smashed avocado, purple ninja radish, persian cucumber, micro cilantro, blue corn chips
- Charred Octopus** GF DF 21
smoked potatoes, blistered honey and thyme roasted tomatoes, pomegranate molasses, romesco sauce, micro cilantro
- Tomato & Brie Flatbread** NF V 16
honey roasted tomato jam, brie, basil

STARTERS

- Grilled Caesar Salad** GF VG 19
grilled baby gem lettuce, gremolata breadcrumbs, edible flowers, hemp seeds, pistachio, nigella setiva, bronze fennel, nasturtium, sunflower caesar dressing
- Harvest Salad** GF VG 18
cabbage, kale, bbq butternut squash, spiced walnut, pear, green onion, avocado, mulberry, jalapeno vinaigrette
- Shaved Brussels Sprouts Salad** GF NF V 18
brussels sprouts, cranberries, spiced pepitas, feta, oregano vinaigrette
- Golden Beet Miso Soup** VG 12
pureed roasted vegetable soup with scallions & lemon olive oil
- Winter Vegetable Soup** NF VG 12
tomato-based vegetable soup, crouton, basil oil

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DINNER

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LAND & SEA

- Sesame Crusted Ahi Tuna** GF NF DF 48
buckwheat soba, carrots, shiitake, snap peas, shiitake broth
- Miso Glazed Salmon** GF NF DF 37
miso blood orange glaze, roasted fingerling potatoes, frisee, lemon oil, orange slices
- Blackened Branzino** GF NF DF 45
summer succotash, butter beans, caramelized cipolini onions, fresh herb salad
- Grass-Fed Filet Mignon** GF NF 58
potato puree, garlic greens, red wine gravy
- Roasted Chicken Breast** GF NF DF 39
castevehetrano olives, artichokes, capers, fresno chile, whole grain mustard, pickled cipolini onions, rosemary chicken jus, fingerling potatoes

FROM THE EARTH

- Carrot Pasta** NF 26
local mafaldine, melted leeks, oregano, summer carrot sauce, whipped goat cheese, rainbow carrot salad
- Black Pepper Tofu** GF NF VG 23
bok choy, forbidden rice
- Raw Zucchini Lasagna** GF VG 22
pistachio pesto, marinara sauce, almond ricotta

SIDES

- Smoked Potatoes** GF V 9
romesco sauce
- Charred Broccolini** GF NF VG 9
preserved lemons, garlic, fresno chiles
- Wild Mushrooms** GF NF VG 9
sautéed with rosemary
- Grilled Za'atar Carrots** GF NF VG 9
spiced with cilantro yogurt sauce
- Spaghetti Squash** VG 9
marinara, vegan parmesan breadcrumbs
- Vegan Mac & Cheese** GF VG 12
cashew cheese sauce, gremolata breadcrumbs

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DINNER

5p to 10p

DESSERTS

Chocolate Rose Mousse GF VG	14
raspberry sorbet, cocoa nib streusel, & raspberry coulis	
Lemon Olive Oil Cake V	14
strawberry mousse, lemon curd, toasted almonds	
Carrot Cake V	14
traditional carrot cake with cream cheese frosting	
Apple Tart	14
pâte sucrée, apple filling, brown butter crumb	
Squash Pie GF NF VG	14
graham cracker crust, meringue topping	

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BEVERAGES

JUICE

Orange 6

Grapefruit 6

SMOOTHIES

served 6a-4p

Green Goddess 13

coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water

Radiance 13

coconut milk, banana, strawberry, blueberry, raspberry, flax seeds, maqui, rose water

COLD

Iced Tea 6

raspberry lemon, black, caffeine included

Botanical Iced Tea 6

lemon lavender, caffeine free

Iced Americano 7

HOT

Hot Tea 6

Drip Coffee 4

Americano 7

Espresso single / double 4 / 7

Latte or Cappuccino small / large 5 / 7

vanilla, caramel, hazelnut, matcha, chai, mocha

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WINE

ROSE & BUBBLES

Rosé domaine figueirasse, provence, france	13 / 48
Prosecco poggio costa, prosecco, italy	12 / 44
Brut Rosé café de paris, brut rosé, france	12 / 44
Brut Sparkling roederer estate, anderson valley, ca	half bottle 22
Sparkling Chardonnay santa julia 'la mantis', mendoza, argentina	15 / 56
Champagne paul laurent, brut, france	- / 110
Champagne veuve clicquot yellow label, brut, france	- / 110

WHITE

Pinot Grigio giuseppe luigi, friuli, italy	12 / 44
Sauvignon Blanc sea cove, marlborough, new zealand	12 / 44
Sancerre domainela barbotaine, loire valley, france	18 / 68
Dry Reisling dr. loosen, mosel, germany	12 / 44
Chenin Blanc beaumont bot river, south africa	14 / 52
Viognier rune pillsbury vineyard, sonoita, az	- / 75
Chardonnay domaine ventoura chablis, burgundy, france	19 / 72
Chardonnay sandhi central coast, ca	15 / 56

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WINE

RED

Pinot Noir 12 / 44

poppy, monterey, ca

Pinot Noir 16 / 60

montinore, willamette valley, or

Merlot - / 85

duckhorn, napa, ca

Malbec 15 / 56

altocedro, mendoza, argentina

Red Blend 15 / 56

poggio d'elsa, tuscan, italy

Red Blend 15 / 56

requiem, columbia valley, wa

Red Blend 18 / 68

cru monplaisir, bordeaux, france

Syrah 13 / 48

saint cosme, cotes-du-rhone, france

Cabernet Sauvignon 15 / 56

y3 jax vineyard, north coast, ca

Cabernet Sauvignon 19 / 72

trig point 'diamond dust', alexander valley, ca

Cabernet Sauvignon - / 108

peju, napa, ca

Cabernet Sauvignon - / 175

mount eden 'east ridge, santa cruz, ca

NON-ALCOHOLIC WINE

Pinot Grigio 10 / 36

seaglass, central coast, ca

Sparkling Rosé 12 / 44

jp chenot, france

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BEER & COCKTAILS

CIVANA CLASSICS

- Spicy Hibiscus Margarita** 16
mijenta tequila blanco, serrano tincture, hibiscus tea, lime juice, agave
- Newly Fashioned** 19
local sentinel rye whiskey, maple & vanilla bean, bitters, luxardo cherries
- Apple Crisp** 16
apple & cinnamon infused vodka, apple juice, lemon juice, maple & vanilla bean, celery bitters, foaming bitters

CIVANA SIGNATURE

- Hibiscus Daiquiri** 16
plantation pineapple rum, lime juice, honey tea, foaming bitters, hibiscus tea float
- Chamomile Kiss** 16
plymouth sloe gin, cinnamon and chamomile infused blue clover gin, apricot liquor, lemon juice, prosecco
- Dilly Dilly** 16
mijenta tequila, pear juice, lemon, fresh dill, bitter truth velvet falernum
- Gogi Cosmo** 16
cherry & goji berry infused vodka, cointreau, lime juice, cranberry juice
- Cucumber Martini** 16
local carefree distillery chakra vodka, pressed cucumber juice, fresh ginger, lemon, agave
- Kiwi Crush** 17
mezcal, green chartreuse, lime juice, agave tea, muddled kiwi, foaming bitters

LOW PROOF

- Prickly Pear Sangria** 16
white wine, hendrick's solstice gin, seasonal fruit, prickly pear
- Thyme For A Spritz** 16
house-made limoncello, prosecco, club soda, thyme garnish

ZERO PROOF

- Pom Pomme** 12
pear juice, pomegranate juice, lime juice, cinnamon, chia, pomegranate jam
- Sonoran Sunset** 12
zero proof sparkling rosé, club soda, lemon juice, agave, dragon fruit
- Night Cap** 12
cardamon, turmeric, ginger honey tea, lemon juice, apple juice, hot water
- Free Wave Non-Alcoholic Hazy IPA** 7
athletic brewing, milford, ct, <.5% abv

BOTTLES & CANS

- Arizona Light Lager** 7
huss brewing co., phoenix, az, 4.02% abv
- Emera Light Hazy IPA** 8
greenwood brewing, phoenix, az, 3.6% abv
- Purpose Pilsner** 7
greenwood brewing, phoenix, az, 5.5% abv
- Sippin' Pretty Fruited Sour** 7
odell brewing co., fort collins, co, 4.5% abv

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LATE NIGHT

10p to 6a

FOOD

- Southwest Marinated
Castelvetrano Olives** GF NF VG 8
aleppo pepper, rosemary, garlic, lemon
- Cheese Plate** 21
with artisan assortment of cheeses &
accompaniments
- Roasted Beet Hummus** NF VG 16
beet hummus, seasonal crudité, pita
- Grilled Veggie Sandwich** NF VG 18
zucchini, yellow squash, eggplant, red pepper, grilled red
onion, garlic aioli, arugula, noble seeded multigrain bread
- Lemon Olive Oil Cake** v 14
strawberry mousse, lemon curd, toasted almonds

BEVERAGE

- Purely Sedona** 9
sparkling or still water

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