

BREAKFAST

6a to 11a

Overnight Oats GF NF VG 13
toasted coconut, mixed berries

Greek Yogurt Bowl GF NF V 12
house-made chia seed granola, fig, coconut, goji, local
raw honey (coconut yogurt upon request)

Matcha Pancakes GF NF V 18
matcha green tea pancakes, local raw honey, fresh
berries, cacao nibs, whipped coconut cream

Avocado Toast NF VG 17
avocado smash, noble sourdough bread, sunflower
hemp dukkah, radish sprouts, purple ninja radish (gluten
free bread upon request)

Smoked Salmon Toast DF 21
house-cured salmon, noble sourdough bread, whipped
almond spread, cucumber, capers, radish, everything
seasoning (gluten free bread upon request)

Breakfast Sandwich NF V 17
noble sourdough bread, fried egg*, white cheddar,
arugula, garlic aioli, with sweet potato hash

Sonoran Breakfast Burrito NF V 17
scrambled eggs*, red quiona, avocado smash, marinated
kale, cheddar cheese, mushroom chorizo

Butternut Squash Frittata GF V 18
sage pesto

Tomato Basil Omelette NF 16
tomato jam, basil, spinach, boursin cheese, sweet
potato hash

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 NF DF	9
House-Made Beef Chorizo GF NF DF	9
House-Made Smoked Salmon GF NF DF	9
Sweet Potato Hash GF NF VG	5
Local Farm Fresh Cage-Free Egg* GF NF V	4

SMOOTHIES

served 6a-4p

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

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LUNCH

11a to 4p

STARTERS

Garlic Hummus VG	17
pistachio dukkah, radish sprouts, seasonal crudité, lavosh chips	
Desert Guacamole GF NF VG	17
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 VG	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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LUNCH

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TACOS

- Seared Salmon** NF 19
ancho chile rub, jicama slaw, guacamole, aji amarillo, micro cilantro, white corn tortilla, with black beans & cotija cheese
- Green Chile Chicken** GF NF 18
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 19
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** GF NF VG 13
coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water
- Radiance** GF NF VG 13
coconut water, banana, strawberry, blueberry, raspberry, flax seeds, 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	13
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	17
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	17
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 GF NF 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

5p to 10p

LAND & SEA

Sesame Crusted Ahi Tuna GF NF DF	49
buckwheat soba, carrots, shiitake, snap peas, shiitake broth	
Miso Glazed Salmon GF NF DF	39
miso blood orange glaze, roasted fingerling potatoes, frisee, lemon oil, orange slices	
Blackened Branzino GF NF DF	47
summer succotash, butter beans, caramelized cipolini onions, fresh herb salad	
Grass-Fed Filet Mignon DF	59
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 V	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	
Vanilla Bean Gelato VG	4
served by the scoop	

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BEVERAGES

JUICE

Orange 6

Grapefruit 6

SMOOTHIES

served 6a-4p

Green Goddess GF NF VG 13

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

Radiance GF NF VG 13

coconut milk, banana, strawberry, blueberry, raspberry,
flax seeds, 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
Champagne paul laurent, brut, france	- / 110
Champagne veuve clicquot yellow label, brut, france	- / 180

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

poppy, monterey, ca

12 / 44

Pinot Noir

montinore, willamette valley, or

16 / 60

Merlot

duckhorn, napa, ca

- / 85

Malbec

altocedro, mendoza, argentina

15 / 56

Red Blend

poggio d'elsa, tuscany, italy

15 / 56

Red Blend

requiem, columbia valley, wa

15 / 56

Red Blend

cru monplaisir, bordeaux, france

18 / 68

Syrah

saint cosme, cotes-du-rhone, france

13 / 48

Cabernet Sauvignon

y3 jax vineyard, north coast, ca

15 / 56

Cabernet Sauvignon

trig point 'diamond dust', alexander valley, ca

19 / 72

Cabernet Sauvignon

peju, napa, ca

- / 108

Cabernet Sauvignon

mount eden 'east ridge, santa cruz, ca

- / 175

NON-ALCOHOLIC WINE

Pinot Grigio

seaglass, central coast, ca

10 / 36

Sparkling Rosé

jp chenet, france

12 / 44

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BEER & COCKTAILS

CIVANA CLASSICS

Spicy Hibiscus Margarita 16
cambio 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
cambio tequila blanco, 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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