

BREAKFAST

6a to 11a

Overnight Oats GF NF VG	13	Breakfast Sandwich NF V	17
toasted coconut, mixed berries		noble sourdough bread, fried egg*, white cheddar, arugula, garlic aioli, with sweet potato hash	
Greek Yogurt Bowl GF NF V	12	Sonoran Breakfast Burrito NF V	17
house-made chia seed granola, fig, coconut, goji, local raw honey (coconut yogurt upon request)		scrambled eggs*, red quiona, avocado smash, marinated kale, cheddar cheese, mushroom chorizo	
Matcha Pancakes GF NF V	18	Butternut Squash Frittata GF V	18
matcha green tea pancakes, local raw honey, fresh berries, cacao nibs, whipped coconut cream		sage pesto	
Avocado Toast NF VG	17	Tomato Basil Omelette NF	16
avocado smash, noble sourdough bread, sunflower hemp dukkah, radish sprouts, purple ninja radish (gluten free bread upon request)		tomato jam, basil, spinach, boursin cheese, sweet potato hash	
Smoked Salmon Toast* DF	21	Eggs Benedict DF V	19
house-cured salmon, noble sourdough bread, whipped almond spread, cucumber, capers, radish, everything seasoning (gluten free bread upon request)		noble sourdough bread, tomato, spinach, farm fresh eggs*, cashew sauce	
		Farmers Market Breakfast DF V	28
		farm fresh eggs*, noble seeded multigrain toast, seasonal jam, almond butter, coconut yogurt & 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	15
coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water	
Radiance GF NF VG	15
coconut water, banana, strawberry, blueberry, raspberry, flax seeds, rose water	

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LUNCH

11:30a 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
- Soup of the Moment** 12
inspired daily, seasonal ingredients
- 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 Kale Salad** GF VG 18
lacinato kale, radicchio, marcona almonds, honeycrisp
apple, oregano vinaigrette
- 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 (15), marinated tofu (6)

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LUNCH

11:30a to 4p

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, vegan mayonnaise, noble buttermilk bun
- 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 15
coconut water, apple, avocado, cucumber, kale, ginger, turmeric, lemon, maple syrup, chlorophyll water
- Radiance** GF NF VG 15
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	
Leek Cassoulet VG	16
melted leeks, roasted garlic, cashews, romona farms tepary beans, grilled sourdough, crudité	
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	
Carrot & Millet Dumpling NF VG	16
black garlic ponzu, cilantro, chili oil	
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
smashed fingerling potatoes, blistered honey and thyme roasted tomatoes, pomegranate molasses, romesco sauce, micro cilantro	
Margherita Flatbread NF V	17
buffalo mozzarella, pomodoro, torn basil, garlic oil	

STARTERS

Nori Caesar Salad NF VG	18
marinated kale, romaine lettuce, pumpernickel croutons, crispy capers	
Harvest Salad GF DF V	18
green cabbage, kale, butternut squash, walnut, pear, green onion, avocado, jalapeno vinaigrette	
Shaved Brussels Sprout GF V	18
brussel sprouts, dried cranberries, feta cheese, spiced pepitas, honey mustard vinaigrette	
Soup of the Moment	12
inspired daily, seasonal ingredients	

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DINNER

5p to 10p

LAND & SEA

- Miso Glazed Salmon*** GF NF DF 42
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
- Grassfed Beef Tenderloin*** 6oz / 8oz 59 / 65
GF NF DF
smashed fingerling potatoes, charred broccolini, cauliflower puree, green harissa
- Roasted Chicken Breast** GF NF DF 39
castevelytrano olives, artichokes, capers, fresno chile, whole grain mustard, pickled cipolini onions, rosemary chicken jus, fingerling potatoes

FROM THE EARTH

- Eggplant Parmesan** GF NF V 26
roasted spaghetti squash, basil pesto, pomodoro sauce
- Black Pepper Tofu** GF NF VG 23
bok choy, forbidden rice
- Fire Roasted Cauliflower** GF NF VG 24
tahini mole, roasted poblano peppers, tomato caper relish

SIDES

- Smashed Fingerling Potatoes** GF DF V 9
romesco sauce
- Charred Broccolini** GF NF VG 9
preserved lemons, garlic, fresno chiles
- Wild Mushrooms** GF NF VG 9
sautéed with rosemary
- Spaghetti Squash** GF 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

Vegan Chocolate Cake NF VG	14
chocolate cake layered with chocolate frosting	
Golden Milk Creme Brulee NF GF V	14
turmeric, ginger, caramelized sugar crust	
Strawberry Shortcake GF VG	14
fresh strawberries, shortbread, coconut cream	
Lemon Olive Oil Cake V	14
strawberry mousse, lemon curd, toasted almonds	
Carrot Cake NF V	14
traditional carrot cake with cream cheese frosting	
Gelato VG	4
vanilla bean or chocolate, served by the scoop	
Sorbet Trio VG	12
mango, raspberry & lemon	

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BEVERAGES

JUICE

Orange 6

Grapefruit 6

SMOOTHIES

served 6a-4p

Green Goddess GF NF VG 15
coconut water, apple, avocado, cucumber, kale, ginger,
turmeric, lemon, maple syrup, chlorophyll water

Radiance GF NF VG 15
coconut milk, banana, strawberry, blueberry, raspberry,
flax seeds, rose water

COLD

Iced Tea 6
botanicals seasonal selection

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 love you bunches, santa barbara, ca	14 / 56
Prosecco avissi, veneto italy	15 / 58
Brut Rosé café de paris, brut rosé, france	15 / 58
Brut Champagne laurent-perrier la cuvee, champagne, france	half bottle 62
Champagne paul laurent, brut, france	- / 110
Champagne veuve clicquot yellow label, brut, france	- / 180

WHITE

Pinot Grigio giuseppe luigi, friuli, italy	15 / 58
Sauvignon Blanc drylands, marlborough, new zealand	15 / 58
Sancerre domainela barbotaine, loire valley, france	18 / 72
Viognier rune pillsbury vineyard, sonoita, az	- / 75
Chardonnay domaine ventoura chablis, burgundy, france	19 / 76
Chardonnay paul hobbs crossbarn, sonoma coast, ca	17 / 68
Moscato d'Asti bricco quaglia, moscato, italy	17 / half bottle 34

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WINE

RED

Pinot Noir fogscape vinyards, monterey, ca	15 / 58
Pinot Noir montinore, willamette valley, or	17 / 68
Red Blend cru monplaisir, bordeaux, france	18 / 72
Cabernet Sauvignon y3 jax vineyard, north coast, ca	17 / 68
Cabernet Sauvignon trig point 'diamond dust', alexander valley, ca	20 / 78
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 / 38
Sparkling Rosé bolle, spain	15 / 60
Organic Hibiscus & Oolong Sparkling Tea	14

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BEER & COCKTAILS

MARGARITAS & SPRITZES

- Strawberry Chili Margarita** 19
celaya reposado, strawberry, serrano, lime,
strawberry chili salt
- Hibiscus Margarita** 18
celaya blanco, hibiscus tea, lime, housemade
hibiscus salt
- Elderberry Spritz** 17
prosecco, st germain, elderberry, mint
- Aperol Spritz** 17
prosecco, cardamom & black tea sparkling water

CIVANA SIGNATURE

- Maple Old Fashioned** 19
bulleit bourbon, maple, vanilla bean
- Cactus Spirit** 18
nopal, caribbean pineapple liquor, liquor 43, lime,
fresh nutmeg
- Prickly Pear Sangria** 17
rosé, gin, strawberry liquor, prickly pear

ZERO PROOF

- Dragon Fruit Spritz** 14
zero proof elderflower liquor, hibiscus & oolong
sparkling tea, dragon fruit, lemon
- Golden Night Cap** 12
turmeric, ginger, lemon, black pepper & lavender
served warm
- Free Wave Non-Alcoholic Hazy IPA** 7
athletic brewing, milford, ct, <.5% abv

BOTTLES & CANS

- 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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