

MOWRY & COTTON DINNER

ENJOY A SHAREABLE, MODERN AMERICAN MENU

HEARTH OVEN

- † **BUTTERMILK BUNS**
citrus sea salt butter, duck fat fig butter (G) 9
- † **WILD MUSHROOM FLATBREAD**
scallion, apricot, horseradish (G)(V) 14
- ROASTED TOMATO FLATBREAD**
burrata, garlic, arugula, herbs (G)(V) 13
- CHICKEN FLATBREAD**
fennel, tomato, kale, pecan pesto (G) 14

STARTERS

- † **PHEASANT SOUP**
vegetables, local grains, herbs (G) 10
- VEAL & BLACK GARLIC MEATBALLS**
mozzarella, tomato jam, arugula, toast (G) 15
- HERITAGE CORN DIP**
oaxaca cheese, sweet peppers, chicharones (V) 14
- TUNA TARTARE***
beet, sesame vinaigrette, preserved lemon aioli 17

We proudly source from our local farmers & purveyors.

Noble Bread | McClendon Farms | Hayden Mills
Hickman's Family Farms | AZ Microgreens

† *signature dish* (G) contains gluten (V) vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% Service Charge will be added to Parties of 6 and more

SALADS

- MARKET MIXED GREENS**
charred carrot, hazelnut, cranberry, maple balsamic (V) 10
- † **AVOCADO CAESAR**
gem lettuce, grilled bread, capers, parmesan (G) 13
- MOWRY CHOP**
avocado, corn, peppers, cotija, black currant, pheasant, mole 16
- SPRING VEGETABLE**
tatsoi, legumes, guanciale, feta, lemon vinaigrette 12

VEGETABLES

- HERB GRILLED ASPARAGUS**
pecorino, meyer lemon, smoked herb salt (V) 9
- CHARRED BRUSSELS SPROUTS**
soy, bonito, chicory kimchee 12
- LOCAL MUSHROOMS**
cashew, goat cheese, scallion (V) 11
- ROASTED HEIRLOOM CARROTS**
quinoa crisp, labneh, green herb chimichurri (V) 11
- † **CRISPY POTATOES**
chorizo, horseradish, tomato brava hot sauce 12

FISH

- SEARED PACIFIC COD***
artichoke, tomatillo broth, green garlic aioli 32
- ROASTED ARTIC CHAR***
sugar snap peas, grapefruit, pistachio yogurt 28
- SEARED SCALLOPS***
fire roasted sunchokes, arugula, herbs, citrus 30
- PACIFIC SHRIMP & MUSSELS***
fregola, harissa, herb salsa, grilled toast (G) 24
- † **WHOLE ROASTED SEABASS***
large portion – serves two people
ancho chili, corn, cotija, lime crema, tortillas (G) 42

MEAT

- † **CHARRED HANGER STEAK***
wild mushroom, pickled blueberry, sunflower pesto 30
- PRIME PORK STEAK***
grilled stone fruit, pine nut vinaigrette, romesco 32
- WESTERN RIBEYE STEAK 16oz***
charred onion, blue cheese cream 39
- † **GRILLED JIDORI CHICKEN**
cipollini onion, broccolini, citrus, cherry
Half 26 | Full 35

PURE. BOLD. TIMELESS.

The Mowry & Cotton method starts with the **pure** ingredient, paired with **bold** flavors and prepared using the **timeless** cooking techniques of fire, coal and smoke.