

MOWRY & COTTON BREAKFAST

ZERO PROOF

ARIZONA SUN

orange, grapefruit, carrot 7

GREEN NECTAR

apple, kale, ginger, cucumber 7

STRAWBERRY GINGER-AIDE

ginger, lime, coconut nectar 7

FRUITS & GRAINS

BERRY YOGURT PARFAIT

fresh berries, almond granola, wildflower honey (G) 12

MARKET FRUIT BOWL

seasonal fruit, citrus, pomegranate, pistachio 12

FROZEN ACAI BOWL

blueberry, banana, kiwi, coconut crunch 12

TRADITIONAL HOT OATS

strawberries, pecans, maple, oat milk 9

FARM EGGS

EGGS ANY STYLE*

breakfast tater tots, choice of meat & toast (G) 17

EGGS BENEDICT*

smoked pork, english muffin, meyer lemon hollandaise, simple salad (G) 18

HAM & CHEESE OMELET*

rosemary ham, cheddar, avocado, toast (G) 18

EGG WHITE FARMERS FRITTATA*

tomatoes, mushrooms, zucchini, herb goat cheese, kale, sunflower shoot pesto (V) 16

CHEF'S FAVORITES

AVOCADO TOAST*

sunny side eggs, queso fresco, radish, watercress (G, V) 17

HUEVOS RANCHEROS*

chorizo, black beans, blue corn tortilla, cotija cheese, lime crema, salsa verde, pico de gallo 17

QUINOA BREAKFAST BOWL*

soft poached eggs, roasted tomato, kale, avocado, roasted pepper, asparagus (GF, V) 15

ACHIOTE CHICKEN & EGG TACOS*

black beans, scrambled eggs, jalapeno jack cheese, avocado, pickled red onion, flour tortilla, lime (G) 15

BIG BITES

MOWRY'S BIG BREAKFAST B.L.T.*

two fried eggs, green chile mayo, oaxaca cheese, crushed avocado, brioche bun, breakfast tater tots (G) 17

BELGIAN WAFFLE

plain or pecan, maple syrup (G) 16

add: two fried chicken tenders 6

BRIOCHE FRENCH TOAST

lemon curd, raspberries, vanilla chantilly (G, V) 16

BUTTERMILK PANCAKES

blueberry, chocolate chip or banana (G, V) 16

EXTRAS

toast or english muffin 6

small market fruit & berries 6

breakfast tater tots 6

smoked bacon or turkey bacon 6

pork sausage link or chicken apple sausage 6

bagel & smoked salmon 17

MARKET CONTINENTAL

vanilla yogurt & berry parfait, croissant or toast, coffee or hot tea (G) 15

(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

MOWRY & COTTON LUNCH

SEASONAL AMERICAN MENU

FLATBREADS

†† WILD MUSHROOM

scallion, apricot, horseradish (G)(V) 14

ROASTED TOMATO

burrata, garlic, arugula, herbs (G)(V) 14

SMOKED BRISKET

pickles, red onion, figs, grain mustard spread (G) 14

STARTERS

†† PHEASANT SOUP

vegetables, local grains, herb broth (G) 10

CRISPY CALAMARI

sriracha mayo, lime (G) 14

SMOKED CHILI HUMMUS

sumac, charred citrus, sesame, pita (G, V) 13

†† MOWRY FRENCH FRIES

sea salt, rosemary, MC sauce, buffalo ketchup (V) 8

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

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SALADS

add on: chicken 6, salmon 10, shrimp 12

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 13

HEIRLOOM TOMATOES

rocket greens, caramelized bacon, smoky blue dressing, crisp shallot 13

BOWLS

†† CITRUS SALMON & CHICKPEA*

avocado, pickled cabbage, cucumber, beet, dill green goddess dressing 18

STEAMED SHRIMP & QUINOA

snap pea, bok choy, ginger pineapple, edamame, charred broccolini, soy miso mustard vinaigrette 17

ZA'ATAR CHICKEN & ANCIENT GRAIN

carrot, asparagus, olive, feta, tomato vinaigrette (G) 17

SANDWICHES

served with Mowry spiced chips or simple salad

†† SMOKED BRISKET REUBEN

swiss cheese, marinated cabbage, b&b pickles, carolina gold thousand island, marbled rye (G) 17

GRILLED CHICKEN PANINI

bacon, bourbon apple aioli, brie cheese, arugula, toasted hoagie roll (G) 17

MOWRY'S BIG BURGER*

white cheddar, MC sauce & fixings, brioche bun (G) 20

CRISPY CHICKEN

buttermilk slaw, dill pickles, honey mustard, havarti cheese, brioche bun (G) 18

TURKEY CUBAN

garlic herb turkey, swiss cheese, arugula, tomato, pickles, spicy mustard (G) 16

†† LAMB TACOS

harissa braised lamb, Mowry pickles, herb yogurt, flour tortilla, lime (G) 15

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.

We proudly source from our local farmers & purveyors.

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

MOWRY & COTTON DINNER

SEASONAL 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) 14

SMOKED BRISKET FLATBREAD

pickles, red onions, figs, grain mustard spread (G) 14

STARTERS

† PHEASANT SOUP

vegetables, local grains, herb broth (G) 10

VEAL & BLACK GARLIC MEATBALLS

mozzarella, tomato jam, arugula, toast (G) 15

CRISPY CALAMARI

sriracha mayo, lime (G) 14

† CRISPY POTATOES

chorizo, horseradish, tomato brava hot sauce 12

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

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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 13

HEIRLOOM TOMATOES

rocket greens, caramelized bacon, smoky blue dressing, crisp shallot 13

SIDES

HERB GRILLED ASPARAGUS

marcona almond butter, rye soil (V) 9

† CHARRED BRUSSELS SPROUTS

soy, bonito, chicory kimchee 8

LOCAL MUSHROOMS

cashew, goat cheese, black garlic caramel, scallion (V) 10

ROASTED HEIRLOOM CARROTS

quinoa crisp, labneh, green herb chimichurri (V) 9

† MOWRY FRENCH FRIES

sea salt, rosemary, MC sauce, buffalo ketchup (V) 8

YUKON POTATOES

butter whipped (V) 7

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ENTRÉES

BAKED ICELANDIC COD*

chickpea ragout, chorizo, meji mushrooms, caramelized pork broth 32

ROASTED SALMON*

sesame crusted, baby bok choy, fresno, pineapple ponzu 30

BUCCATINI PASTA

calabrian chile pesto, lemon, mascarpone, basil 24

add on: chicken 8 garlic prawns 12

† ROASTED MARY'S CHICKEN

cipollini onion, broccolini, almond, orange, cherry, butter whipped potatoes 30

GRILL

† CHARRED HANGER STEAK*

wild mushroom, pickled blueberry, sunflower pesto 32

FILET MIGNON 8oz*

blistered shishito pepper, béarnaise sauce 48

WESTERN RIBEYE STEAK 16oz*

charred onion, blue cheese whip 42

MOWRY'S BIG BURGER*

white cheddar, MC sauce & fixings, brioche bun (G) 20

GRILLED LAMB CHOPS*

jalapeno, cucumber, mint relish 39

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MOWRY & COTTON DESSERT

SEASONAL AMERICAN MENU

DESSERT

CHOCOLATE CHIPOTLE TART

smoked sea salt cashew popcorn, red berries,
raspberry sauce (G) 10

decadent, smoky & sweet

LEMON MERINGUE

Local citrus, crisp meringue, pomegranate (G) 10

fresh & tangy

WARM APPLE CROSTADA

butter crust, basil, vanilla bean gelato (G) 10

flaky, sweet & fruit forward

GELATO & FRUIT SORBET

vanilla bean, cookies & cream, dark chocolate,
Phoenician crunch, raspberry sorbet 8

Rich & creamy

COFFEE

COFFEE

regular or decaf 4

ESPRESSO 3.75

 contains gluten

COCKTAILS

APPLE PIE

spiced rum, apple cider, maple & brown sugar syrup,
lemon, angostura bitters 12

ESPRESSO MARTINI

vodka, kahlua, bailey's, espresso, heavy cream 14

RUBY

phoenician woodford reserve bourbon, ruby port,
maple & brown sugar syrup, black walnut bitters 13

WINE

JACKSON TRIGGS

vidal, icewine, niagara peninsula, canada 20

DOLCE

by far niente, napa valley, california 39

FONSECA. BIN 27

ruby port, portugal 12

TAYLOR-FLADGATE. 20-YEAR

tawny port, portugal 20

TAYLOR-FLADGATE. 1997

vintage port, portugal 25

MOWRY & COTTON

KIDS MENU

CHILDREN 12 & UNDER



BREAKFAST

served daily, 7am-10:30am

WHOLE GRAIN CEREAL

cheerios, corn flakes, lucky charms 7

VANILLA YOGURT

strawberry & banana kabobs, granola 8

ONE EGG & TOAST*

bacon or sausage 9

SILVER DOLLAR PANCAKE TOWER

strawberries, powdered sugar, pure maple syrup 9

BUTTERFLY FRENCH TOAST

sausage, pure maple syrup 9

BELGIAN WAFFLE BITES

chocolate chip, banana or strawberry 9

GLUTEN-FREE
OPTIONS AVAILABLE



Indicates items that can be made without gluten but not produced in a gluten-free environment. Available upon request.

LUNCH & DINNER

served daily, 11:30am-2pm & 5pm-9pm

SPAGHETTI & MEATBALLS

bucatini pasta, marinara sauce, parmesan cheese 10

CHEESE FLATBREAD

tomato sauce, mozzarella cheese 10

BUNNY PHO PHOE GRILLED CHEESE

cheddar, mozzarella, seasonal fruit 10

CHICKEN TENDERS & WAFFLE BITES

tater tots 12

MINI CHEESEBURGER*

american cheese, tater tots 12

GRILLED CHICKEN

mashed potatoes, steamed carrots 15

BEVERAGES

REGULAR OR
CHOCOLATE MILK 3

JUICE 3

FOUNTAIN SODA 3

MOCKTAILS

STRAWBERRY LEMONADE 4

PINEAPPLE PUNCH 4

CRANBERRY SPRITZER 4

DESSERT

CHOCOLATE BROWNIE
SUNDAE

vanilla ice cream, whipped cream 6

ASSORTED GELATO &
SORBET

vanilla bean, cookies & cream, dark chocolate, Phoenician crunch, raspberry sorbet - two scoops 6

All kid's burgers will be cooked well done. Please inform your server of any food allergies prior to ordering.

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

Children's menu is valid for ages 12 & under. Children 3 years old & younger eat free of charge when ordering from the children's menu with the purchase of an adult entree. Children above 3 but under 12 receive half-price when ordering from the standard menu with the purchase of an adult entree.