

## **BREAKFAST** (served until 10:30 am)

**Today's Important Meal\*** ..... 13  
two eggs cooked to order, with AM potatoes,  
applewood-smoked bacon, English muffin

**Chocolate Chip Pancakes** ..... 11  
laced with chocolate chips, topped with  
peanut butter/maple sauce, whipped cream

**Monday Morning Quesadilla\*** ..... 9.75  
we'll let you know what's in this on Monday  
(unless today is Monday, then it'll be next Monday)

## **BRUNCH** (served all day, every day)

**Breakfast Enchiladas\*** ..... 14.25  
chorizo, potatoes, chile's, queso Oaxaca &  
pepperjack, tomatillo/cascabel salsa, avocado,  
topped with two fried eggs

**the PLT** ..... 9.5  
crispy pancetta, watercress, Campari tomato,  
spicy aioli, on housemade English muffin  
add a fried egg\* ..... 2

**Biscuits & Gravy** ..... 5.5  
a pair, sausage gravy, side order size  
add a fried egg\* ..... 2

## **SALADS**

**Ciao Mixed Greens** ..... 6.5  
dressings: spring tomato, white balsamic,  
pesto buttermilk, mustard vinaigrette

**Testosterone Salad\*** ..... 17.5  
port-charred beef tenderloin, crumbles and dressing  
of gorgonzola blue cheese, bourbon-soaked cherries,  
potato chips

**the Stetson Chopped** ..... 14.25  
"I love that chopped salad so much that I put it  
on my screen saver!" (actual guest quote)

**Burrata Insalata** ..... 13  
creamy Italian water buffalo mozzarella  
lemon/basil vinaigrette-dressed arugula,  
avocado, radishes, fried shallot rings

## **DAILY BOWL** ..... 6.5

could be soup, perhaps posole,  
maybe chili, but it will be delish

"This is the first time I've ever been happy  
about a three-hour delay!"  
(actual guest quote)

## **GRAZING**

(appetizers, smaller meals, big bites, sharing encouraged)

**Pig 'n Puddin'** ..... 14  
pulled bbq pork over creamy polenta with  
pepitas, dried cranberries, cotija queso

**Tiger Prawns** ..... 16  
grilled and served atop green chile elote  
(roasted sweet corn & Anaheim chiles,  
hominy, cotija aioli) with cilantro and lime

**Truffled 'Mac n' Cheese'** ..... 7.5  
with housemade chips and crisp pancetta

**Green Chile Pork Pappardelle** ..... 17  
slow cooked pork (osso buco style) pasta  
with roasted corn, black beans, cotija cheese

**Quesadilla del Dia\*** ..... 9.75  
this could change daily - or at each shift -  
perhaps even hourly - what's your ETA?

**Bruschetta Duet** ..... 5.5  
Roma tomato, basil, balsamic, pecorino,  
& cremini, fresh herbs, truffle oil, percorino

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

# SANDWICHES

- Open-Faced Steak Sandwich** ..... 18  
a pair of medium-rare petite filet mignon on grilled ciabatta with creamy onion soubise, crispy leeks, cabernet demi-glace and a side of gorgonzola blue cheese-melted potato chips
- West Coast Wrap** ..... 14.25  
asiago-crusted chicken in spinach tortilla with roasted poblanos, baby arugula, roasted corn, pickled red onions, heirloom cherry tomatoes, avocado crema, with housemade potato chips
- Reuben Wishes He Was This Cool** ..... 15.5  
pastrami-style (3 day brine, ginger/brown sugar/paprika-rubbed) mesquite-smoked short rib with cabbage/shallot compote, chipotle-tized Russian dressing, served on grilled marble rye
- Chicken & Waffle Sandwich** ..... 15.25  
technically, not a sandwich (but if I were you I'd spread the whipped Bourbon/maple butter on the red velvet waffles then put the sweet mustard slaw & southern-fried chicken between them)
- Lester's Burger Bonanza\*** ..... 19.75  
ground wagyu (literally, Japanese cow, prized for exceptionally fine marbling and flavor), cooked to temperature, topped with green chile pork (osso buco style), queso Oaxaca, bacon, avocado, served on a challah knot roll with roasted jalapeño aioli and housemade potato chips

# SPECIALTIES

- Pastrami-Style Smoked Short Ribs** ..... 38.5  
three day brine, ginger/brown sugar/paprika-rubbed, mesquite-smoked, served with Yukon/Dijon mustard mashed, daily vegetables, pink peppercorn/maple gastrique
- Exotic Mushroom Pan Fry** ..... 16.5  
mucho mushrooms (cremini, button, oyster, cepe, lobster, black trumpet, shiitake, morel, yellow foot) in ancho cream over double-cooked polenta, all topped with grilled portabellini, avocado, Roma tomato and cotija cheese - a staple since 1997
- Cure for the Common Salmon\*** ..... 20  
quarter-pound, grilled to medium, atop chilled orzo/arugula salad tossed in lemon & red chile, with avocado, cherry tomatoes, pickled shallots, spiced/fried corn kernels
- Filet Mignon\*** ..... 33  
6 oz., grilled to temperature, served with daily vegetables, rainbow peppercorn/mustard pan sauce, Yukon/Dijon mustard mashed

# DESSERTS

- Butterscotch Pudding** ..... 7  
served with triple-chip cookie
- Warm Apple Cobbler** ..... 7.5  
add vanilla ice cream ..... 3
- Oh, Canada, Peanut Butter Bar** ..... 10  
crazy crust, coconut ganache, layers of PB& not J (not J=mascarpone, vanilla custard powder, milk) (oh, and there's chocolate, too)

# BEVERAGES

"honestly, I've begun rearranging my layovers so I can drink here" (actual guest quote)

## DRAUGHT BEER

glass bomber

Sleepy Dog AZ IPA	6.75	8.25
Tempe, AZ		
Samuel Adams Boston Lager	6.75	8.25
Boston, MA		
Stella Artois	7.25	9.00
Belgium		
Four Peaks Kilt Lifter	6.75	8.25
Tempe, AZ		
Mother Road Tower Station IPA	6.75	8.25
Flagstaff, AZ		
Bud Light Lager	5.75	7.25
St. Louis, MO		

## BOTTLES & CANS BEER & CIDER

Guinness Stout (16 oz can)	7.50
Ireland	
Budweiser Lager (16 oz can)	6.25
St. Louis, MO	
Miller Lite Lager (16 oz can)	6.25
Milwaukee, WI	
Heineken Lager	6.25
Amsterdam, NL	
Michelob Ultra Lager	6.25
St. Louis, MO	
Corona Extra Pale Lager	6.25
Mexico	
Montejo Lager	6.25
Mexico	
Angry Orchard Hard Cider	6.25
Cincinnati, OH	
Coors Light Lager	6.25
Denver, CO	
Molson Canadian Lager	6.25
Canada	
Sam Adams Seasonal	6.25
Boston, MA	
Blue Moon White Ale	6.99
Denver, CO	
O'Doul's Amber NA	6.25
St. Louis, MO	

## THE MIXOLOGIST RECOMMENDS

### Mezcal Mule . . . . .10

Sombra mezcal, habanero shrub, hibiscus syrup, lime, served on ice, finished with Fever Tree ginger beer

### Buffalo Soldier . . . . .9

Zubrowka bison grass vodka, Tia Maria, chilled, up

### It's a Rye Heat . . . . .10

High West Rendezvous rye, Clement creole shrub, fresh lemon, Hellfire habanero shrub, served on ice

### Michelada Ultra . . . . .10

half Sleepy Dog IPA, half Clamato juice, 10% spicy stuff (Ramazzotti & Cholula), served on ice (that's right, just like us, our cocktails give 110%)

### Serge Gainsbourg . . . . .11

the original rapper! Hendrick's gin, fresh grapefruit, an exquisite splash of Green Chartreuse, chilled, up

### Upper Manhattan . . . . .11

Carpano Antica and Lillet Blonde with a splash of Makers Mark, stirred, strained perfectly over ice

### Margarita Sames . . . . .10

Maestro Doble tequila, Agavero orange, fresh lime, up, salt, original recipe from the gal it's named for

### Bloody Caesar . . . . .10

originated in Calgary in 1969, featuring Clamato juice, vodka, multiple seasonings and celery salt rim, on ice

### White Whiskey Smash . . . . .10

Death's Door white whiskey (from Wisconsin) with simple syrup, fresh lemon & mint, on crushed ice

## SPIRITS

ask your server for our complete selection of premium spirits