



antipasti

soup of the day 7.5

olives 6
rosemary, garlic, orange peel, olive oil

garden board 17
ask your server about our daily selection
of fresh garden vegetables

caprese 14
heirloom tomato, basil pesto, burrata, saba, pistachio
add noble bread 3

fritto misto 15
crispy calamari & shrimp, grilled lemon, romesco

cauliflower gratinata 14
roasted cauliflower, aged white cheddar, breadcrumbs

crispy rosemary polenta 14
parmesan, white cheddar, spicy pomodoro

insalata

add roasted all natural, free-range chicken 4 or 8
grilled shrimp 9

tomato & melon 14 or 22
heirloom tomato, summer melon, arugula, avocado,
frisee, cucumber, feta, pistachio, white balsamic vinaigrette

chicken milanese 17.5
crispy chicken, arugula, summer squash, asparagus,
roasted tomato, ricotta salta, citrus vinaigrette

roasted beet 15
golden beets, walnut crusted goat cheese, arugula, fennel,
avocado, gastrique onion, white balsamic vinaigrette

farm greens 14 or 22
roasted free-range chicken, mixed greens, tomato,
pear, gorgonzola, spiced pecans, oregano vinaigrette

parlor insalata 14 or 22
mixed greens, salumi, feta, olives, cucumber, tomato,
crispy chickpeas, red onion, oregano vinaigrette

caesar 13.50 or 20
romaine hearts, parmigiano, croutons, caesar dressing

sides

side salad 9
fries 5
meatballs 6
focaccia 3
noble sourdough 3
rosemary flatbread 3

pizza

small for \$14

large for \$21

summer corn
roasted corn and chilis, spicy crema,
cilantro

roma
smoked tomato, prosciutto, burrata,
parmesan, oregano

calabrian
calabrese salumi, burrata,
watercress

spicy florentine
sautéed spinach, ricotta,
calabrian chili, garlic breadcrumbs,
smoked mozzarella, parmesan

**spicy barbecue
chicken**
roasted free-range chicken, barbecue sauce,
provolone, cilantro,
grilled scallion, serrano chili

funghi
roasted mushrooms, goat cheese,
truffle oil, chive

salsiccia
schreiner's parlor blend sausage,
grilled radicchio, sage, saba

the vegan
marinara, grilled eggplant, almond ricotta,
pesto, oregano

**heirloom
margherita**
heirloom tomato, mozzarella,
basil, olive oil

pepperoni
pavone pepperoni, mozzarella, basil

chef miguel yeo

pane

served with fries, mixed greens salad or caesar salad

summer chicken salad 16.5
celery, apples, bacon, smoked cheddar,
gastrique onion, butter lettuce, mustard vinaigrette

porchetta 16.5
herb crusted pork, whole grain mustard aioli,
arugula, pepperonata

the grinder 16.5
mortadella, fennel salumi, capicola, mozzarella,
house made giardiniera, roasted garlic aioli, tomato

chicken parmesan 16.5
crispy chicken, mozzarella, pomodoro, arugula,
smoked mustard vinaigrette

parlor burger* 17
local grass fed beef, arugula, tomato, roasted garlic aioli
with your choice of two toppings:

bacon	aged white cheddar
mushroom	gorgonzola
caramelized onion	brie
red onion	provolone

pasta

substitute house made gluten free spaghetti 2

chicken piccata ravioli 18 or 30
braised chicken, ricotta, roasted tomato, capers,
parmesan, lemon

rigatoni carbonara 18 or 30
guanciale, garlic, pecorino, organic egg yolk, black pepper

pesto chitarra 17 or 29
spaghetti, basil pesto, roasted tomato, pine nut

pappardelle bolognese 18 or 30
rustic meat sauce, parmesan, rosemary oil

spaghetti & meatballs 18 or 30
meatballs, pomodoro, fresh herbs, parmesan

spaghetti & pomodoro 17 or 29
pomodoro, basil, parmesan

bambinos 9

10 years & under

pizza
your choice of:
cheese
pepperoni
sausage

rigatoni
your choice of:
butter
pomodoro
meat sauce
meatballs

* Arizona State food code requires us to inform you that undercooked eggs, meat, and fish may increase risk of food-borne illness

* These items may be cooked to order

[Gf] prepared on equipment that may contain gluten

20% gratuity will be added to parties of 8 or more & all items will be billed on one check



vegan menu available upon request

THE parlor

spiriti

rocks 14

the escape

layers of summertime flavors
rum, mezcal, amaro, coconut, lime, mint

la sandia

juicy with a hint of heat
mezcal, tequila, watermelon, lime, aloe

staycation

refreshing and easy drinking
agave gin, cappelletti, cantaloupe, lime, tonic

doctors orders

a mezcal daquiri
mezcal, amaro, lime, mint

I-10 old fashioned

traditionally made using local ingredients
whiskey, seasonal bitters

camelback collins

refreshing seasonal beverage that changes frequently
vodka or gin with seasonal fruit, herbs, or citrus

up 15

lavender haze

soft and smooth with a floral finish
gin, vodka, blueberry, apricot, lavender

mura masa

a marriage of regional flavors
whiskey, masa liqueur, lemon, green tea

a summer place

crisp & layered
agave gin, lemongrass, cardamom, prosecco

theodore

simple and refined with a boozy basil kick
vodka, basil, lime

sangria 13

red

brandy, gin, blackberry, ginger

white

rum, apricot, grapefruit

vino

bubbles

moscato d'asti • saracco
piemont, italy

prosecco • poggio costa
prosecco, italy

brut rosé • jean philippe
crémant de limoux
limoux, france

rosé

rosé • prisma
casablanca valley, chile

rosé • false bay
w.o. coastal region, south africa

whites

pinot grigio • ca'montini
trentino, italy

gruner vetliner • vision
southern austria

♥ **friulano • scarpetta**
friulano-venezia giulia, italy

pinot gris • montinore estate
willamette valley, oregon

riesling • karl josef
mosel, germany

sauvignon blanc • sileni estate
marlborough, new zealand

chardonnay • aviary
napa valley, california

reds

pinot noir • pavette
california

chianti riserva • alteo
chianti, italy

♥ **valpolicella • lenotti**
veneto, italy

tempranillo • bodegas eduardo bermejo
valencia, spain

♥ **az red blend • dos cabezas**
wilcox, arizona

zinfandel • gen 5
lodi, california

malbec • revolution
valle de cafayate, argentina

cabernet blend • alter
columbia valley, washington

birra

glass / pitcher

cider corps sangin sangria 7 / 24

peroni lager 8 / 28

northcoast scrimshaw pilsner 7 / 24

fate halfway to hefen 7 / 24

pizza port amber 7 / 24

half acre pale ale 7 / 24

mother road tower station ipa 7 / 24

♥ **greenwood rosemary ipa** 8 / 28

shop church music hazy ipa 7 / 24

oak creek nut brown ale 7 / 24

four peaks kiltlifter scottish ale 7 / 24

founders robust porter 7 / 24

belching beaver peanut butter stout 8 / 28

feature handle 8 / 28

glass bottle

half bottle only 22

11 38

13 43

10 35

11 38

12 41

12 41

10 35

12 41

11 38

11 38

13 42

13 42

10 35

12 41

10 35

14 46

10 35

11 38

14 46

bevande

coke

diet coke

sprite

root beer

lemonade

iced black tea

iced green tea

3.75

hot tea

*sencha
english breakfast
chamomile
earl grey*

6

acqua panna

pellegrino

lagunitas hoppy refresher

fever tree ginger beer

4

caffe & espresso

french press

small 5

large 8

espresso

americano

4

cappuccino

mocha

latte

5.5

dolci 9.5

almond tart

apricot, frangipane, puff pastry, fior de latte, basil

banana trifle

banana, graham cracker, vanilla cream

the perfect chocolate cake

amarena cherries, vanilla whipped cream, shaved dark chocolate

tiramisu

espresso soaked lady fingers, mascarpone filling, pine nut brittle

affogato

fior di latte gelato, espresso

gelato one scoop 4 two scoops 7

*fior di latte
chocolate
strawberry*

♥ parlor favorites