



SUNDAYS 10AM - 2PM  
**BRUNCH MENU**

### SCONES AND BITES

- SCONES BASKET** - Assorted Scones made here with lemon zested cream – **\$12** (v)  
**BRANDIED CHICKEN PATÉ** - with raspberry jam, pickled onion and toast points – **\$8**  
**THE DATES** - Portuguese chorizo stuffed dates wrapped in bacon, caramelized tomato-onion purée – **\$8** (gf)  
**THE FIGS** - Gorgonzola and spiced walnut stuffed figs, honey-butter glaze – **\$7** (v, gf)

### BRUNCH ENTRÉES

- RATATOUILLE TOAST** - luscious Mediterranean vegetables, olive oil atop Noble country toast, with sous vide eggs – **\$12** (v, vp)
- CROQUE MONSIEUR OR MADAME** – **\$15**  
Classic ham Noble brioche sandwich sauced with bubbly Gruyere bechemel and green salad for Monsieur  
*or with egg on top for Madame* – **\$16**
- SLOPPY GIOVANNI** – **\$18**  
Our “PEPOSO” peppered Chianti short rib beef and gravy topped with a sous vide poached egg on a Noble brioche bun with oven roasted fingerling potatoes
- DUCK CASSOULET** - white beans baked with roast pork and Schreiner’s sausage ragout, topped with our duck leg confit – **\$22**  
**SUCCULENT BONELESS RIBS & EGGS OVER DUCK FAT FINGERLINGS** - we add duck gravy for good measure – **\$22**  
**SMOKED SALMON WELLINGTON** - smoked salmon & spinach pesto baked in puff pastry, Bernaise sauce and spring greens – **\$18**  
**QUICHE FLORENTINE OR LORRAINE** - herbed spinach and chevre *OR* ham and gruyere quiche with greens and berries – **\$15** (v)  
**BRIOCHE FRENCH TOASTS** - served with lemon zested whipped cream, Arizona date syrup and berries – **\$14** (v)

### SALADS & SIDES

- BITTER & BLUE** - bitter greens, radicchio, fennel, gorgonzola, pecans, orange marmalade vinaigrette – **\$11** (v, vp, gf)  
**BLUSH & BASHFUL** - spring greens, grapes confit, roasted tomato, pickled radish, shallot and chevre goat cheese – **\$10** (v, vp, gf)  
**SALADE NICOISE** - tuna, olives, roasted tomato, egg, potato, green beans, olive oil-garlic-anchovy dressing – **\$15** (vp, gf)  
**ROASTED DUCK FAT FINGERLING POTATOES** - no explanation necessary – **\$8** (vp)  
**SIDE OF BACON** - no shame – **\$6**

### DESSERTS

Tiramisu | Bittersweet Chocolate Tarte | Peach Crostata | Honey Almond Cake (gf) – **\$8** ea

v = vegetarian | vp = vegan possible | gf = gluten free

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



## COCKTAILS

THE MIMOSA - [ *Prosecco, Orange Juice* ] – \$8

CHAMPAGNE COCKTAIL - [ *French Champagne Feuillate, Elderflower liqueur, berry* ] – \$12

BLOODY MARY - [ *Tito's vodka & Dad's recipe, pickle skewer, chili-lime salt, bacon garnish* ] – \$10

THE BEE'S KNEES - [ *Benham's Gin, Honey, Lemon* ] – \$12

OLD PHOENIX ORANGE BLOSSOM- [ *Corralejo Blanco Tequila, Sacred Bond Brandy, citrus and orange blossom essence* ] – \$12

A WHISKEY SMASH - [ *Buffalo Trace Bourbon, BlackBerry Compote, Lemon, Mint* ] – \$11

SPICY-SALTY DOG - [ *Serrano syrup, Tito's vodka, Grapefruit juice* ] – \$10

## WINE by the GLASS

COUPE of PROSECCO – \$3 | BRUT ROSE – \$4 | LAMBRUSCO – \$5

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Pinot Grigio – Ca del Sarto, *Friuli, Italy* – \$7

Riesling – Tatomer, *Santa Barbara County, California* – \$10

Marsanne – Cave de Tain Crozes-Hermitage Blanc, *Rhone, France* – \$10

Rosé – Maison Saleya, *Provence, France* – \$8

Rosé Txakolina – Roca Altxerri, *Txakoli, Spain* – \$6

Gamay – Domaine La Prebende, *Beaujolais, France* – \$9

Malbec – Ben Marco, *Valle de Uco, Mendoza, Argentina* – \$12

Monastrell-Tempranillo-Syrah – Bodegas Carchelo Selecto, *Jumilla, Spain* – \$8

Big Red Blend (Cabernet-Merlot) – Gundlach Bundschu Mountain Cuvée, *Sonoma, California* – \$11

## BEER on TAP - \$6

Peroni - Lager, *Italy* | Papago Orange Blossom - Wheat Ale, *Phoenix* | Dragoon - IPA, *Tucson*

Oskar Blues Dale's - Hopped Pale Ale, *Colorado* | Guinness - Stout, *Ireland* | Huss Koffee - Kolsch, *Phoenix*

## BEVERAGES

HOT: Coffee | Decaf Coffee | English Breakfast Tea | Green Tea with Pomegranate | Chamomile Tea | – \$4

COLD: Iced Ambrosia Tea | Coca Cola | Orange Fanta | Sprite | Perrier 11oz | – \$3

Bolle Still Water, 750ml, *Italy* | San Pellegrino Sparkling Water, 750ml, *Italy* | – \$6