



## To START & To SHARE

- NOBLE BREAD** - toasted, served with arugula pesto, seasoned olive oil – **\$8** (vp)
- POMODORO SOUP** - rustic, piquant hand crushed tomato and caramelized onion, basil oil, parmesan and toast – **\$10** (v, vp)
- 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 – **\$8** (v, gf)
- ARIZONA CITRUS MARINATED OLIVES AND FAVA** - cured citrus, fresh garden herbs, garlic – **\$6** (v, vp, gf)
- BRANDIED CHICKEN LIVER PATÉ** - creamy and rich, raspberry jam cap, pickled onion, toast points – **\$10** (gfp\*\*)
- DUCK RILLETTES** - pulled confit of duck preserved with baking spices, armagnac and orange zest, toast points – **\$12** (gfp\*\*)
- SIMPLE GREENS** - greens and oven-roasted tomatoes, orange-red wine or lemon-basil vinaigrette – **\$6** (vp, gf)
- BITTER & BLUE SALAD** - arugula, radicchio, endive and fennel, gorgonzola, pecans, orange marmalade vinaigrette – **\$11** (v, vp, gf)
- RADIS** - local garden radishes dressed in lemon-basil atop arugula with pine nuts, tiny peppers and chèvre – **\$9** (v, vp, gf)
- FRENCH LENTILS** - lentils de Puy sautéed with carrots, fennel, shallot and garden fresh herbs – **\$8** (v, vp, gf)
- ROASTED DUCK FAT FINGERLING POTATOES** - no explanation necessary – **\$8** (vp, gf)
- “FOUTINE”** - Our play on Poutine, c’est fou! Duck fat fingerling potatoes topped with duck gravy, duck rillettes and blue cheese – **\$15**
- VEGETABLE DU JOUR** - *ask your server* – **\$8** (v)

### CHEESES - \$5 PER CHEESE – *with paired accompaniments* (gfp\*\*)

- Louis Bergier “Pichin” Toma (raw cow’s milk & thistle flower, earthy, rich, semi-soft, *Piedmont*)
- El Trigal 12 mo. Manchego DOP (sheep, nutty, complex, semi-firm, *La Mancha*)
- St Clemens Green Island PGI Danish Blue (cow, sharp and salty, semi-soft, *Bornholm Island*) (v)
- Chenel Chèvre with Fig Jam (goat, tangy, soft, *Sonoma*) (v)
- Beemster 12 mo. Aged Gouda (cow, robust, salty-sweet, caramel notes, firm, *Beemster Polder*)

### CHARCUTERIE - \$5 PER SELECTION – *with paired accompaniments* (gfp\*\*)

Prosciutto | Calabrese Salami | Chorizo Iberico | Farish House Duck & Pork Terrine

*\*\*Gluten Free Endive Leaves are available to replace crackers or toast points for \$2.00 additional charge.*

## To DINE

- SALADE NICOISE** - tuna conserva, olives, roasted tomato, egg, potato, green beans, olive oil-garlic-anchovy dressing – **\$15** (vp, gf)
- KOSHERI & BEET SKEWERS** - Berber spiced roasted beets and vegetables atop rice, lentils and caramelized onion – **\$17** (v, vp, gf)
- CANDIED DATE PORK BELLY** - Arizona date molasses, truffle essence, hazelnuts, chives, white bean puree, greens – **\$20** (gf)
- “PEPOSO”** - peppered Chianti short rib beef stew - onions, carrots, tomato, peppers in rich gravy with gnocchi – **\$20** (gf)
- CHERRY LAVENDER DUCK** - duck leg confit atop our French lentils with gamay-cherry-lavender sauce – **\$24** (gf)
- PORK LOIN ROULADE** - creamy brandied apricot and rosemary filling, seared in gravy, today’s vegetable – **\$21** (gfp)
- LE MAC** - creamy mac n’ cheese, gouda, sharp cheddar, parmesan crumble – **\$13** (v) – *add bacon \$2*
- SHORT RIBS\*** - tender red wine braised boneless ribs, peppercorn gravy, balsamic reduction with warm potato-haricot blend – **\$28** (gfp)
- FARISH HOUSE CASSOULET** - twice baked creamy white beans with herbed roast pork and sausage ragout, duck leg confit – **\$28**

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 & SPIRITS

Farish House celebrates turn of the century America with a cocktail list reflecting the taste of the times. From the Gay '90's through the Roaring 20's, Gin, Rum, Whiskey ruled the bar.

**COCKTAIL HOURS TUESDAY - SATURDAY 4 - 6PM**

**\$4 DRAUGHT BEER, \$6 SELECT WINES, \$6 COCKTAIL DU JOUR  
~ TRUFFLED POPCORN ~**

### **FARISH HOUSE CUP - \$12**

[ Benham's Dry Gin, Pasubio Amaro, Lemon, Fever Tree Ginger Beer, Mint ] *To begin "getting in your cups." Cups and punches were popular in the late 1800's, taken from Terrington's "Cooling Cups and Other Dainty Drinks," 1869.*

### **A WHISKEY SMASH - \$11**

[ Buffalo Trace Bourbon, Berry Compote, Lemon, Mint ] *Citrusy 19th Century cooler, dating back to at least 1887. An uncomplicated Whiskey take on the Mint Julep.*

### **CUBA LIBRE - \$11**

[ Don Q. Oak-Barreled Spiced Rum, Fentiman's Cola, Tiki Bitters, Lime ] *Our spiced version of the original drink from Havana, circa 1900, reportedly invented during the American occupation of Cuba.*

### **OLD PHOENIX ORANGE BLOSSOM - \$11**

[ Corralejo Blanco Tequila, Sacred Bond Brandy, lemon and orange juices, orange blossom essence ] *A memory of driving down an orange-tree-lined Phoenix neighborhood street in your glass.*

### **THE KNICKERBOCKER - \$10**

[ Bacardi Rum, Combier Orange Liqueur, Raspberry, Lime ] *First mentioned in Thomas's famed "The Bartender's Guide" 1862, The Knickerbocker is a reference to the rolled up style of pants that the Dutch settlers of New York wore, evolving to satirically refer to New Yorkers of Dutch ancestry.*

### **SHERRY COBBLER - \$9**

[ Aurora Amontillado Sherry, house simple syrup and seasonal fruit garnish ] *Sherry from Sanlucar de Barrameda, first made in 1907, named for and adorned with paintings of the beautiful widow Aurora Ambrose Lacave who inherited the bodega in 1911.*

### **3RD STREET MANHATTAN**

- \$12 -

1792 Small Batch Bourbon,  
Cocchi Torino Vermouth  
and Bigalet China-China  
French Amer.

*Trust us!*



## **COLD BEER**

### **ON TAP - \$6**

Peroni - Lager, Italy

Papago Orange Blossom - Wheat Ale, Phoenix  
Oskar Blues Dale's - Hopped Pale Ale, Colorado

Dragoon - IPA, Tucson

Huss - Koffee Kolsch, Phoenix

Guinness - Stout, Ireland

### **BOTTLES - \$3**

Coors Original Banquet  
Miller Light



## SPARKLING WINES

	bottle	glass	coupe
<b>Prosecco DOC</b> – Zonin, Conegliano - <i>Valdobiaddene Veneto, Italy</i> ~ NV   fresh, white peach	\$28	\$6	\$3
<b>Brut Rosé</b> – Villa Sandi Il Fresco - Conegliano - <i>Valdobiaddene, Italy</i> ~ NV   strawberries n' cream, crisp	\$36	\$8	\$4
<b>Lambrusco Classico</b> – Monte delle Vigne - <i>Emiglia-Romagna, Italy</i> ~ NV   blackberries, lush, dry finish	\$40	\$10	\$5
<b>Gamay Brut Rosé</b> – Maison Passot Coup d'Bulles, <i>Beaujolais, France</i> ~ NV   demisec, sweet effervescence	\$36		
<b>Champagne Nicolas Feuillatte</b> – <i>Champagne, France</i> ~ NV   toasty, creamy, oak barreled	\$60		
<b>Champagne Taittinger Brut Millesime</b> – <i>Champagne, France</i>   finessed, balanced, regal	\$95		
<b>Raventos Brut Rosé (Est. 1497)</b> – <i>Conca del Riu Anoia, Spain</i> ~ NV   delicate rosy soft berry - elegant	\$60		

## WHITE WINE AND ROSÉ

<b>Viura-Garnacha Blanca</b> – Valenciso, <i>Rioja, Spain</i> ~ 2017   preserved lemon, creamy almond, fine oak tannin	\$50		
<b>Assyrtiko</b> – Domaine Papagiannakos, <i>Attica, Greece</i> ~ 2018   beautiful minerality & complexity- bedazzling	\$60		
<b>Sauvignon Blanc Blend</b> – La Freynelle Blanc, <i>Bordeaux, France</i> ~ 2017   lightly grassy, crisp and vibrant	\$36		
<b>Pinot Grigio</b> – Ca' del Sarto, Friuli, Italy ~ 2017   fresh, notes of lemon, kiwi, honey	\$28	\$7	
<b>Chardonnay</b> – Kumeu Village, Kumeu, New Zealand ~ 2015   lush, mandarin, lemon cream, alive	\$36		
<b>Chardonnay</b> – Domaine Ferret Pouilly Fuissé (Est. 1840), <i>Burgundy, France</i> ~ 2017   like drinking a chandelier	\$80		
<b>Chardonnay</b> – Rhys, <i>Anderson Valley, California</i> ~ 2015   baked apple, brioche, white flowers	\$65		
<b>Chardonnay</b> – Chateau Montelena (Est. 1882), <i>Calistoga, California</i> ~ 2017   silky, toasty, tree fruits	\$85		
<b>Marsanne</b> – Cave de Tain Crozes-Hermitage Blanc, <i>Rhone, France</i> ~ 2015   white fruit & flowers, full bodied	\$40	\$10	
<b>Jacquere</b> – Les Rocailles Apremont (Est. 1882), <i>Savoie, France</i> ~ 2016   crisp mountain flowers, bitter almond	\$36		
<b>Chenin Blanc</b> – Husch, <i>Mendocino, California</i> , ~ 2017   a little residual sugar, complex honeysuckle and acidity	\$40	\$10	
<b>Melon de Bourgogne</b> – Clos de la Butte, <i>Muscadet, Loire, France</i> ~ 2016   mouthwatering stone fruits	\$40		
<b>Riesling</b> – Tatomer, <i>Santa Barbara, California</i> ~ 2016   stony, lean and racy	\$40	\$10	
<b>Riesling</b> – AJ Adam “Sangerei” parcel, Hofberg Vyd, <i>Mosel, Germany</i> ~ 2015   hauntingly sweet & salty	\$85		
<b>Rosé</b> – Maison Saleya, <i>Provence, France</i> ~ 2018   berry flavor, bright, fresh acidity	\$32	\$8	
<b>Rosé</b> – DeMorgenzen, <i>Stellenbosch, South Africa</i> ~ 2018   candied watermelon	\$32		
<b>Rosé Txakolina</b> – Roca Altzerri, <i>Txakoli, Spain</i> ~ 2017   like a tart berry margarita Hondurrabi Beltza	\$24		
<b>Rosé</b> – Hans Wirsching (Est. 1630), <i>Franken, Germany</i> ~ 2018   invigorating Pinot Meunier, Portuguiser, Domina	\$45		
<b>Rosé</b> – Domaine Vetriccic, <i>Corsica</i> ~ 2018   bright and fresh, soft berries, hints of the island's salty sea air	\$45		





## RED WINE

	bottle	glass
<b>Pinot Noir</b> – Erath “Resplendent,” <i>Oregon</i> ~ 2017   cherry, plum, baking spice	\$40	
<b>Pinot Noir</b> – Presqu’île Estate Vyd, <i>Santa Maria Valley, California</i> ~ 2013   five-spice, black raspberry, roses	\$95	
<b>Pinot Noir</b> – Maison Joseph Drouhin (Est. 1880), Cote de Nuits-Villages, <i>Burgundy, France</i> ~ 2016   classic	\$65	
<b>Gamay</b> – Domaine La Prebende (Est. 1947), <i>Beaujolais, France</i> ~ 2016   balanced red fruit, rich earth	\$36	
<b>Agiorgitiko</b> – Gai’a Monograph, <i>Nemea, Greece</i> ~ 2017   soft cherries, smooth	\$40	
<b>Grenache</b> – Xiloca Garnacha, <i>Calatayud, Spain</i> ~ 2016   peppery red fruit, plum and verve	\$28	
<b>Monastrell, Tempranillo, Syrah</b> – Bodegas Carchelo Selecto, <i>Jumilla, Spain</i> ~ 2012   velvety black fruit, licorice	\$32	\$8
<b>Syrah</b> – Saint-Cosme (Est. 1570), <i>Cotes du Rhone, France</i> ~ 2017   a grown up’s Cotes du Rhone	\$48	
<b>Rhone Blend</b> – Domaine Cabirau Serge & Nicolas, <i>Maury, France</i> ~ 2014   chewy fruit, earthy dry finish	\$40	\$10
<b>Rhone Blend</b> – La Roque “Cupa Numismae,” <i>Pic St. Loup, France</i> ~ 2014   currants, cedar, spicebox	\$60	
<b>Rhone Blend</b> – Saint-Cosme (Est. 1570), <i>Gigondas, France</i> ~ 2017   astoundingly alive, mineral & sophisticated	\$95	
<b>Sangiovese</b> – Fattoria del Cerro Vino Nobile, <i>Montepulciano, Italy</i> ~ 2016   Tuscany’s perfected Sangiovese	\$65	
<b>Nebbiolo</b> – Alfio Mozzi Sassella Grigone, <i>Valtellina Superiore, Italy</i> ~ 2012   tea soaked cherry, exotic spice	\$70	
<b>Brachetto Blend</b> – Tenuta La Pergola “Il Gocetto”, <i>Piedmont, Italy</i> ~ NV   supple, fruity, smooth and bright	\$45	
<b>Cabernet Franc</b> – Domaine de Noire Chinon, <i>Loire, France</i> ~ 2016   dark red fruit, blue floral notes	\$55	
<b>Cabernet Franc</b> – Thierry Germain Domaine, Saumur-Champigny, <i>Loire, France</i> ~ 2016   boysenberry!	\$60	
<b>Malbec</b> – Ben Marco, Susanna Balbo, Valle de Uco, <i>Mendoza, Argentina</i> ~ 2018   layered plum and tobacco	\$48	\$12
<b>Zinfandel</b> – Boeger, Walker Vineyard, <i>El Dorado, California</i> ~ 2016   blue fruit, quartz minerality	\$44	
<b>GSM</b> – Roosevelt Historic District Wine, <i>Wilcox, Arizona</i> ~ 2018   gentle sweet berries, smooth and balanced	\$48	
<b>Cab-Merlot Blend</b> – Gundlach Bundschu (Est. 1858), Mountain Cuvée, <i>Sonoma</i> ~ 2017   our big red	\$48	\$12
<b>Bordeaux</b> – Chateau Recougne, Bordeaux Superieur, <i>Bordeaux, France</i> ~ 2016   our best food pairing	\$40	\$10
<b>Bordeaux</b> – Chateau St. Andre Corbin, Saint Georges-Saint-Emilion, <i>Bordeaux, France</i> ~ 2016   drink me	\$72	
<b>Bordeaux</b> – Chateau Mongravey, Margaux, <i>Bordeaux, France</i> ~ 2015   an elegant lady	\$98	
<b>Cabernet Sauvignon</b> – Freemark Abbey (Est. 1881), <i>Napa Valley, California</i> ~ 2015   Complex Napa	\$98	
<b>Cabernet Sauvignon</b> – Inglenook (Est. 1879), <i>Rutherford, California</i> ~ 2013   Napa’s 1ere Cru Bordeaux	\$100	
<b>Cabernet Sauvignon</b> – Stag’s Leap (Est. 1893), “Artemis,” <i>Napa Valley, California</i> ~ 2015   bold and ripe	\$125	

### WINE

THE FARISH HOUSE was built in 1899, the end of the Victorian era, a time of peace and prosperity preceding a time of great innovation. In this house we strive to serve you comfort food that transcends era and respects

time-honored tradition in food and wine. Our wine list, be it small, embraces several historic vineyards and wineries that have produced quality wines for over one hundred years. Step back in time and have a glass.