

MOWRY & COTTON DINNER

SEASONAL AMERICAN MENU served Monday-Saturday 5pm-9pm | closed Sunday

HEARTH OVEN

- † BUTTERMILK BUNS
citrus sea salt butter, seasonal jam, duck fat butter (G) 9
- † WILD MUSHROOM FLATBREAD
scallion, apricot, horseradish, cheese blend (G, V) 14
- ROASTED TOMATO FLATBREAD
burrata, garlic, arugula, herbs (G, V) 14
- SQUASH BLOSSOM FLATBREAD
prosciutto, fennel, grilled cherry, ricotta (G) 14

STARTERS

- SUMMER MARKET SOUP
field corn, baby squash, butter bean, herb tomato broth, noble toast (G,V) 10
- † VEAL & BLACK GARLIC MEATBALLS
mozzarella, tomato jam, arugula, toast (G) 15
- BURRATA DIP
fiery eggplant, quinoa, tomatillo jam, blue corn chips (V) 13
- BISON CARPACCIO*
egg yolk, bbq onion, horseradish, pumpernickel crisps, citrus herb salad (G) 17
- CHARRED TUNA*
pomegranate, pineapple, avocado, crunchy shallot 26

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.

SALADS

- MARKET MIXED GREENS
charred carrot, hazelnut, cranberry, maple balsamic (V) 12
- AVOCADO CAESAR*
gem lettuce, crispy baguette, capers, parmesan (G) 14
- † MOWRY CHOP
avocado, corn, peppers, cotija, black currant, pheasant, mole 16
- MELON SALAD
cucumber, feta, watercress, tajin creme fraiche, vanilla lemon vinaigrette (V) 15

SIDES

- HEARTH ROASTED ASPARAGUS
burnt herb chimichurri, pecorino (V) 10
- † CHARRED BRUSSELS SPROUTS
soy, bonito, chicory kimchi 9
- GRILLED SNAP PEA
lemon ricotta, mint (V) 9
- CARAMELIZED CAULIFLOWER
citrus, calabrian chile, pinenut (V) 11
- CRISPY FINGERLING POTATOES
tomato harissa, rosemary labneh (V) 9
- YUKON POTATOES
butter whipped, chives (V) 8

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

*Contains (or may contain) raw or undercooked items.
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

ENTRÉES

- PACIFIC SEABASS*
baby turnips, pineapple & gooseberry relish, cilantro 38
- † DAY BOAT SCALLOPS*
sunflower salad, mushroom conserva, fiery eggplant 39
- BUCCATINI PASTA*
spinach, tomato, calabrian chile pesto, lemon mascarpone (G) 28
add on: chicken 10, garlic prawns 13
- MARY'S ORGANIC CHICKEN
cipollini onion, broccolini, almond, orange, cherry jus 32

GRILL

- † CHARRED HANGER STEAK*
wild mushroom, pickled blueberry, sunflower pesto 38
- SCOTTISH SALMON*
fennel, castelvetrano olive, caper, citrus quark 35
- FILET MIGNON 7oz*
gorgonzola dolce, charred onion asada 49
- GRILLED RIBEYE 14oz*
kumquat chimichurri, crispy yucca 45
- MOWRY'S BIG BURGER*
white cheddar, MC sauce & fixings, brioche bun, Mowry fries (G) 25

We proudly source from our local farmers & purveyors.

Noble Bread | McClendon Farms | Hayden Mills
Hickman's Family Farms | AZMicrogreens

-We are now cashless-
Please choose Visa, MasterCard, American Express, or room charge.