

nosh bites

- TUNA MELT 9  
apple, kalamata tapenade, white cheddar, crostini
- AMELIA'S SPICY DEVILED EGGS 6
- BUTTER BOARD 12  
warm baguette, housemade serrano+basil butter, carmelized carrot butter
- GARDEN VEGGIE CRUDITES 15  
harissa hummus, seeded crackers, organic greek olive oil, lemon herbed salt
- JACK'S PRETZEL TWIST 9  
horseradish honey mustard, lemon herb cream cheese or salted caramel sauce
- CHEESE + CHARCUTERIE BOARD 28  
hard + soft cheese charcuterie, fruit, nuts, olives, housemade seeded crackers, nut + fruit crisps, berry jam

chef curated boards

- ITALIAN BOARD 25  
italian zucchini lasagna- zucchini "hoodles", ground pork+beef, three cheeses slow cooked marinara, garlic herb broccoli
- SOUTHWEST BOARD 28  
enchilada- housemade organic corn tortilla, creamy chicken rice filling, hatch chili sauce, pickled red onion, goatija, cilantro  
green chili stew, shaved radish  
citrus salad- arizona citrus, cocoa nibs, red chili olive oil
- SLIDER BOARD 26  
two sliders - southwest chicken, salmon, or tri tip  
steak fries - garlic, herbs, parmesan cheese
- SALAD BOARD 22  
amelia's rotisserie chicken, steadfast farm spicy deviled egg, nitrate free crispy bacon, avocado, cherry tomato, medjool dates, whole grain mustard vinaigrette
- SOUP + SALAD BOARD 18  
tomato or gf chicken noodle  
salad - mixed greens, or simple caesar
- MEAT + POTATOES 31  
red wine braised beef short rib, beef jus, steak fries, herbs, parmesan

desserts

- ICE CREAM SUNDAE 13  
flourless chocolate cake, housemade vanilla bean ice cream, salted caramel
- STICKY CARAMEL BREAD PUDDING 17  
cardamom orange carmel, mejdool dates, maple syrup, housemade vanilla bean ice cream
- ROOT BEER FLOAT 9  
jones organic rootbeer, housemade vanilla bean ice cream

build your own board

- MAIN
- citrus herb rotisserie chicken + horseradish honey mustard 22  
pan seared wild salmon + kalamata calabrian chili tapenade\* 22  
red wine braised beef short rib, beef jus 24  
italian zucchini lasagna, zucchini noodles, ground pork+beef 20  
stacey's famous chicken rice enchilada, goatija, cilantro 18  
green chili pork stew, goatija, pickled onions, cilantro 7  
grass-fed tri tip slider, wild arugula, horseradish aioli 12  
southwest chicken slider, chipotle aioli 10  
wild salmon slider, thai pickled vegetables, sweet chili aioli \* 12
- GARDEN
- spicy tangerine chili olives 6  
citrus salad, herbs, cacao nibs, red chili olive oil 7  
honey miso roasted carrots, yuzu goat cheese, hot honey, sesame 8  
lemon garlic broccoli, herbed salt 7  
mixed greens, shaved fennel-radish, red wine vinaigrette 6  
charred chilled asparagus, whipped crows dairy goat cheese, lemon caper relish, pistachios 9

- ROOTS + GRAINS
- steak fries, herbs, parmesan 7  
roasted sweet potato, calabrian chili glaze, coriander, herbs 8  
housemade root vegetable chips 5

amelia's better burger

- double stack grass fed beef, nitrate free bacon, american + swiss cheese, shredded lettuce, housemade pickles, amelia's special sauce, shaved onion, on a toasted bread brioche, skinny fries 25

proudly serving

LOCAL CRAFT BEER SCRATCH COCKTAILS  
ORGANIC + SUSTAINABLE WINE

\*ASK US TO SEE OUR WINE & COCKTAIL MENU\*

smaller appetites

- pulled rotisserie chicken 9  
grass-fed tri tip 12  
wild salmon 10  
grilled cheese 10  
cucumbers 4  
carrots 4  
strawberries 6  
grapes 5  
simple caesar salad 5  
french fries 5  
pretzel bites 7  
bacon cheese burger 10

pastry case

- signature glazed sugar cookie  
salted chocolate chip cookie  
almond butter cookie  
morning glory muffin  
lemon zucchini muffin  
lemon bar  
rice krispy treat

eat + drink local

THOUGHTFUL CARE IN THE KITCHEN BEGINS WITH THOUGHTFUL CARE AT THE SOURCE. TO ENSURE PEAK NUTRITION, FRESHNESS AND DELICIOUSNESS, WE PRIORITIZE SOURCING INGREDIENTS FROM LOCAL FARMERS AND ARTISAN GROWERS IN AN EFFORT TO CONTRIBUTE TO OUR COMMUNITY, SUPPORT OUR LOCAL ECONOMY, AND IMPROVE THE HEALTH OF OUR NEIGHBORS. WE STRIVE TO FEATURE LOCAL INGREDIENTS AND MANY OF OUR MENU ITEMS ARE INSPIRED BY THE GREAT STATE WE CALL HOME.