

DINNER 5

THURSDAY - MONDAY 5-8 PM
HAPPY HOUR 3-5 PM

SMALLER

FOCACCIA 15

house focaccia, whipped ricotta, bay leaf oil, bell pepper, caper, castelvetro

SUNCHOKES 15

roasted garlic toum, i'itoi onion, italian salsa verde
gf, v

CEVICHE 16

sea of cortez wild shrimp*, cherry tomato, fermented escabeche, dashi, avocado,
guntur sannam chilli, radish, pickled onion
gf

SALAD

NIÇOISE 17

local lettuces, albacore, soft egg, niçoise olive, green bean, fingerling potato,
cherry tomato, fresh herbs, sherry caper vinaigrette
gf

KALE CAESAR 18

local kale, cashew nori caesar, focaccia crouton, caper, parmigiano reggiano
v, gf upon request + boquerones 2 + grilled chicken 6

LARGER

MASA CAKES 19

steamed masa cakes, local summer squash, cherry tomato, cotija, cilantro
gf, v upon request

5 POINTS BURGER 23

vera earl ranch beef*, tallow smoked onions, deluxe american cheese, burger sauce,
shrettuce, japanese milk bun, hand cut fries

SHRIMP SCAMPI 23

handmade fresh pasta, wild baja shrimp, green garlic, breadcrumb, lemon

CHICKEN THIGH 26

crispy skin, rancho gordo alubia blanca bean, cherry tomato, bi-color corn,
jimmy nardellos, chorizo butter
gf

RIBEYE 36

little town ranchers ribeye*, fried potato + nopale salad, fermented tomatillo escabeche,
jalapeno emulsion
gf

756 SOUTH STONE AVENUE, TUCSON AZ

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