

BRUNCH COCKTAILS + SPARKLING

APEROL SPRITZ

basic vodka, aperol, sparkling wine 10

BELLINI

peach purée, peach liqueur, smirnoff vodka, sparkling wine 10

TROPICAL

pineapple, passion fruit liqueur, sparkling wine 10

SPARKLING SANGRIA

blackberry, mango, red wine, lime, sparkling wine 9

SPICY JALAPEÑO MARY

jalapeño-kissed basic vodka, lime, arbol-spiced salt rim 11

TOMATO GARDEN MARY

cucumber vodka, lemon juice, ivy's bloody mix, celery salt 11

OLDTOWN HOUND

fords gin, fiorente elderflower, grapefruit 11

CLASSIC BLOODY MARY

smirnoff vodka, lime, salt rim 10

bottle & bar BUILD YOUR OWN 37

bottle of bubbles peach bellini french passion fruit
tangerine fresh berries mint & rosemary

BREAKFAST

YOGURT PARFAIT

mixed berries, peanut granola 8 VEG

TWO EGGS ANY STYLE*

bacon & potatoes 12

CRAB CAKE BENEDICT*

poached eggs, vine ripe tomato, mizuna, green chile hollandaise 16

ALI'S GARDEN SCRAMBLE

eggs, asparagus, broccoli, tuscan kale, baby spinach,
provolone cheese 12 GF VEG

CRISPY CHICKEN HASH*

sunny side up eggs, country potato, caramelized onion,
piquillo pepper, salsa verde 14

BREAKFAST BURRITO

eggs, bacon, potato, peppers, salsa, pepper jack 12.5

AVOCADO TOAST

aleppo chile, white cheddar, noble 7-grain bread 8 VEG
add: sunny side up egg 2

EGG SANDWICH*

avocado, bacon, american cheese, toasted brioche,
mayo, breakfast potatoes 13

SMOKED SALMON*

toasted bagel, campari tomato, capers, pickled red onion,
garden herbs 14

PASTRIES

OUR famous CINNAMON ROLL 4

FEATURED PASTRY 3

DAILY MUFFIN 3

FRUIT SCONE 3

BUTTER CROISSANT 4

CHOCOLATE CROISSANT 4

DANISH 4

PAIN DE RAISIN 4

GRIZZLY CLAW 4

SIDES

BREAKFAST POTATOES 3

APPLEWOOD BACON 4

SAUSAGE 3

FRESH FRUIT 4

WHEAT OR WHITE TOAST 2

ENGLISH MUFFIN 2

BAGEL & CREAM CHEESE 4

SMALL PLATES

MARKET SOUP 8

CRISPY BRUSSELS SPROUTS

cranberry pesto, hazelnut breadcrumbs, pecorino, saba 10 VEG

BACON WRAPPED DATES

italian sausage, piquillo pepper 12 GF

HUMMUS

grilled pita, tomato, feta 12 VEG add: vegetables 3

ARTICHOKE HEARTS

crispy oyster mushroom, arugula, black truffle crescenza,
parmesan bread crumb 13 VEG

FLATBREADS

SOFT SCRAMBLED EGG

house made sausage, smoked onion, potato, fontina 15

ARTICHOKE

black truffle, goat cheese, garden herbs 15 VEG

MARGHERITA

crushed tomato, fresh mozzarella, basil 14 VEG

PICCANTE

italian sausage, spicy salami 17

PESTO CHICKEN

caramelized onion, tomato, pine nut 16

BRUSSELS SPROUT

pancetta, caramelized onion, fontina, spicy honey & sage 16

WHITE TRUFFLE & PROSCIUTTO

caramelized onion, roasted mushroom, arugula 17

GREENS

add: grilled chicken 5 / shrimp 6 / salmon 9

BEET SALAD

arugula, goat cheese, pistachio, red wine vinaigrette 14 GF VEG

MEDITERRANEAN SALAD

feta, almond, tomato, couscous, oregano vinaigrette 13 VEG

GRILLED SALMON CAESAR SALAD*

parmesan, crouton 19

CHOPPED CHICKEN SALAD

blue cheese, bacon, avocado, peanut granola,
buttermilk dressing 15

SANDWICHES

GRILLED CHICKEN PANINI

prosciutto, ricotta, roasted pepper, arugula, pesto aioli 14

LAMB GYRO

grilled pita, tzatziki, hummus, tomato, onion, feta 16

BACON CHEESEBURGER*

caramelized onion, aged cheddar, arugula, mayo 15

ENTREÉS

CHICKEN SCALLOPINI

prosciutto, mozzarella, spinach, madeira 22

ATLANTIC SALMON*

beet, fingerling potato, horseradish vinaigrette 24 GF

BACON WRAPPED PORK TENDERLOIN*

fingerling potato, swiss chard, smoked onion, sherry jus 24 GF

PACIFIC SEA BASS*

caramelized cauliflower, snow pea, preserved grapefruit 27 GF

FAMILY MEAL TO GO \$50 TAKEOUT ONLY, SERVES 4-6

served cold with reheating instructions

LASAGNA BOLOGNESE, TOMATO ITALIAN SALAD, FOCACCIA & PESTO, WARM BUTTERSCOTCH CREAM CAKE & VANILLA BEAN GELATO

GF: GLUTEN FREE VEG: VEGETARIAN

Please notify your server of any food allergies. *These items may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

- SPICY PIQUILLO MARGARITA** ana maria tequila, piquillo pepper, ancho reyes, lime 13
BLOOD ORANGE PALOMA dobel diamond tequila, solerno, lime sour, grapefruit soda 12
FIG & GINGER MULE figenza fig, western son vodka, lime, pomegranate, ginger beer 12
NORTH COAST OLD FASHIONED savage & cooke "single barrel", angostura, luxy cherry 13
GRAPEFRUIT MOJITO ron matusalem, combier pamplemousse, lime, fresh mint 12
EVANGELISTA ana maria tequila, mango + elderflower, lime, sparkling wine 12
GIN & TONIC #19 nolet's gin, grapefruit bitters, cucumber, mediterranean tonic 13
STRAWBERRY GINGER MARGARITA gran centenario añejo, strawberry, ginger liqueur, smashed lime 13
RYE & GINGER HIGHBALL bulleit rye, orange clove bitters, lime 13
IVY'S RED SANGRIA blackberry, brandy, mango, lime, red wine 11

ASK ABOUT OUR
COCKTAILS
TO GO

BUBBLES

GLASS / BOTTLE

PROSECCO
dolci colline, veneto, italy 10 / 50

CHAMPAGNE
veuve clicquot "yellow label", champagne, france 19 / 95

WHITE WINE

RIESLING
hooked, mosel, germany 8 / 30

PINOT GRIGIO
matteo braidot, friuli, italy 9 / 34
jermann, friuli-venezia giulia, italy 15 / 58

VIURA
azul y garanza (navarra do) spain - 1L 8 / 40

ALBARIÑO
camino de cabras, rías baixas, spain 12 / 46

SAUVIGNON BLANC
vavasour, awatere valley, new zealand 11 / 42
twomey, napa valley, ca 16 / 62

CHARDONNAY
columbia winery, columbia valley, wa 9 / 34
talbott "kali hart", monterey county, ca 13 / 50
banshee, sonoma coast, ca 14 / 54
vincent girardin "saint-vincent", burgundy, france 17 / 66

ROSÉ

ROSÉ OF TEMPRANILLO
ercavio, toledo, spain 10 / 38

ROSÉ OF GRENACHE
domaines "by.ott", côtes de provence, france 16 / 62

RED WINE

GLASS / BOTTLE

PINOT NOIR
fable, ca 11 / 42
valravn "fox block xiv", russian river valley, ca 16 / 62

TEMPRANILLO
bodegas maurodos "prima" (toro do) spain 13 / 50

GARNACHA
lechuzas "old bush vines" (cariñena do) spain 8 / 30

SANGIOVESE
la braccasca (rosso di montepulciano doc) italy 11 / 42

SANGIOVESE BLEND
il poggione (rosso di toscana) tuscan, italy 14 / 54

NEBBIOLO
luigi voghera (doc) italy 17 / 66

MERLOT
tangley oaks, napa valley, ca 10 / 38

MALBEC
terrazas "reserva", mendoza, argentina 13 / 50

CABERNET BLEND
paraduxx, napa valley, ca 19 / 74

CABERNET SAUVIGNON
guenoc, ca 10 / 38
bench, alexander valley, ca 13 / 50
purvine, napa valley, ca 16 / 62

SYRAH/GRENACHE BLEND
m. chapoutier "la ciboise", rhone, france 13 / 50

ZINFANDEL
turley "old vines", california 20 / 78

BEER 6.5

- FOUR PEAKS** "kilt lifter" 16oz az
STELLA ARTOIS belgium
NORTH COAST BREWING "scrimshaw pilsner" ca
PERONI italy
MOTHER ROAD "tower station ipa" 16 oz az

- ROGUE BREWING** "honey kölsch" or
DESCHUTES "fresh squeezed ipa" or
PAPAGO "orange blossom" az
SIERRA NEVADA "hazy little thing ipa" ca

LIGHTER STYLE 5.5 coors light, michelob ultra, modelo especial
SELTZERS + SODAS 5.75 two chicks, high noon, mamitas