STARTERS

Thompson Focaccia | 7
sea salt / rosemary / roasted garlic EVOO / parmigiano

Bang Bang Shrimp | 18
tempura battered / sweet & spicy chili aioli / Meyer lemon celery root slaw

Crispy Fried Artichoke Ⓥ | 16
arugula / garlic parmesan aioli / lemon

McDowell Mountain Meatballs | 18
certified angus / ground pork / parmigiano / creamy polenta
slow cooked tomato gravy

Tenderloin Carpaccio* | 24
beef tenderloin / capers / hearts of palm / EVOO / parmigiano
arugula / garlic aioli / lemon / crostinis

Fritto Misto | 18
calamari / shrimp / artichoke hearts / lemon / marinara
parmesan garlic aioli

Ahi Poke Crespo* | 20
sushi grade tuna / mini corn tostada / peanut chili crunch / pumpkin
seed & mashed avocado / micro cilantro / barrel aged soy

Prawns & Avocado Ⓖ | 19
agave glazed grilled prawns / avocado / heirloom tomato
caper relish

SALADS

House Salad Ⓖ Ⓥ | 8
romaine / iceberg / radicchio / tomato / cucumber / shredded carrot
pickled red onion / house Italian

McDowell Mountain Caesar | 9/16
hearts of romaine / radish / focaccia croutons / parmigiano
Caesar dressing / white anchovies upon request

KO Chopped Cobb* Ⓖ | 12/22
rotisserie chicken / bacon / hard cooked egg / heirloom tomato
cucumber / avocado / fire roasted corn / bibb lettuce / spinach
arugula / hibiscus poppy seed vinaigrette

Citrus & Roasted Beet Salad Ⓖ Ⓥ | 18
bibb lettuce / black peppercorn feta / candied pecans / local citrus
prickly pear vinaigrette

Caprese 105 Ⓥ | 16
mozzarella / tomatoes / arugula / basil / EVOO

Add Protein | rotisserie chicken 8 | shrimp 12 | salmon* 12

Ⓥ - vegetarian Ⓖ - gluten free

THOMPSON 105
WOODFIRED GRILL · COCKTAILS

SUMMERTIME

Pan Roasted Chicken Ⓖ | 24
Airline Chicken breast / quinoa / heirloom tomato / yellow pepper
cucumber / red onion / basil / lemon oregano vinaigrette

Ahi Poke Bowl* Ⓖ | 23
sushi grade tuna / sushi rice / wakame / pickled cucumber & carrot
radish / avocado / wasabi peas / bang bang sauce

Pan Seared Halibut & Ratatouille Ⓖ | 27
squash / zucchini / eggplant / red onion / fire roasted tomato / basil
olive tapenade

Our Summertime section is designed for guests seeking high-protein, nutrient-dense meals in smaller quantities. We prioritize lean ingredients and fiber to support your wellness goals.

HOUSE SPECIALTIES

Rotisserie Prime Rib* (as available) Ⓖ | 39/49
wood fired oak & pecan / porcini mushroom rub / heirloom carrots &
broccolini / rosemary lemon Yukon Gold potatoes / au jus

Wood Rotisserie 1/2 Chicken (as available) Ⓖ | 29
wood fired oak & pecan / Italian green beans / pan gravy
roasted garlic mashed potatoes

Chicken Parmigiana | 26
all-natural chicken breast / house seasoned bread crumbs
parmigiano / provolone / marinara / spaghetti

Chicken Piccata | 26
all-natural chicken breast / preserved lemon / white wine / capers
chicken stock / fettuccine

Wood Grilled Steak & Frites* | 37
prime flat iron / baby arugula / lemon caper butter

Cast Iron Filet* Ⓖ | 52
8 oz barrel cut / heirloom carrots & broccolini / roasted garlic mashed
potatoes / cabernet demi / garlic butter

Roasted Salmon* Ⓖ | 32
grilled asparagus / heirloom tomato & caper relish / EVOO / lemon

Blackened Catch | MP
seasonal fish selection / mango relish / coconut key lime glaze
Israeli couscous / grilled broccolini

PASTA

gluten free pasta available

Thompson Bolognese | 16/26
house made fettuccine / beef & pork ragu / parmigiano

Carbonara Rosa* | 15/25
house made gemelli / Italian sausage / egg / parmigiano
guanciale / black pepper / house pomodoro sauce

Short Rib Rustica | 17/28
house made rigatoni / slow braised short rib & pork
Bianco tomato / parmigiano

Prawn Spaghetti | 15/26
jumbo prawns / Calabrian chili / blistered tomatoes / breadcrumbs

Grilled Chicken Alfredo | 15/25
house made fettuccine / broccoli / parmigiano

Rigatoni alla Vodka Ⓥ | 14/25
melted burrata / Calabrian chili / basil / Bianco tomato

SANDWICHES

served with French fries

Rotisserie Prime Rib French Dip* | 26
Swiss / creamy horseradish aioli / au jus

Classic Smash Burger* | 19
two flat top Wagyu patties / American cheese / lettuce / pickle
onion / comeback sauce

Thompson 105 Burger* | 19
wood fired Wagyu / white cheddar / arugula / grilled red onion
garlic aioli

California Turkey Burger | 19
all-natural hand patty / white cheddar cheese / avocado / pico
chipotle aioli

Nashville Hot Chicken Sandwich | 19
crispy brined chicken breast / Granny Smith apple slaw
Cutino habanero hot sauce / cayenne / butter /pickle chips

Upgrades | parmesan & garlic fries 2 | battered o-rings 2

SIGNATURE SIDES | 8

ratatouille / parmesan & garlic fries / battered o-rings
roasted garlic mashed potatoes / Italian green beans
Hatch green chili mac & cheese / crispy Brussels sprouts

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any specific dietary or allergy related conditions.

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SPARKLING / ROSÉ / WHITES

Sparkling / Rosé	6oz/9oz/Bottle
JP Chenet Blanc de Blancs, France	9/13/32
il Soffione N.V., Italy	11/16/38
Triennes Rosé, France	13/18/46
Le Contesse Sparkling Rosé, Italy	12/17/45
Veuve Clicquot Brut, Champagne, France	110
Pinot Grigio	
Giuseppe & Luigi Anselmi, Italy	10/14/36
Santa Margherita, Italy	16/23/60
Klinker Brick, Albariño, Lodi, California	11/16/38
Sauvignon Blanc	
Hedges C.M.S., Columbia Valley, Washington	10/14/36
Whitehaven, Marlborough, New Zealand	11/16/38
Kim Crawford Illuminate Low ABV, Marlborough, New Zealand	11/16/38
Pierre Riffault Sancerre, France	24/34/79
Chardonnay	
Hess, Monterey, California	10/14/36
Sonoma-Cutrer, Sonoma, California	13/19/46
Ramey Wine Cellars, Sonoma, California	17/24/64
Flowers, Sonoma Coast, California	18/26/66
Rombauer, Carneros, California	24/34/79

REDS

Pinot Noir	6oz/9oz/Bottle
Browne 'Heritage', Willamette Valley, Oregon	12/17/45
Ken Wright, Willamette Valley, Oregon	16/23/60
Belle Glos 'Clark & Telephone', Santa Maria Valley, California	18/26/66
Worldly Red	
Gabbiano Cavaliere d'Oro Chianti, Tuscany, Italy	11/16/38
Pascual Toso Malbec, Argentina	11/16/38
La Chiazza Super Tuscan, Italy	13/19/48
Trentadue Cuvee 32, Alexander Valley, California	16/22/60
Cabernet Sauvignon	
Pavette, Napa Valley, California	11/16/38
Goldschmidt 'Katherine', Alexander Valley, California	15/21/52
Grgich Hills Estate, Napa Valley, California	18/26/66
Austin Hope, Paso Robles, California - litre	20/28/80
Caymus Vineyards, Napa Valley, California	125
Heitz Cellars 'Lot C-91', Napa Valley, California	145

Trophy Wines Available

SIGNATURE COCKTAILS

The Hully 17
Our cozy take on the classic Old Fashioned with notes of maple and black walnut made with Elijah Craig Bourbon and Rye

Drink of the Week MP
Ask your server what our bartenders are mixing up this week

Espresso Martini 17
A luxurious Roxx martini with real espresso and a rich decadent finish

Pushin P 15
Our sparkling riff on the always refreshing paloma with El Tequileno Reposado and a pink peppercorn twist

Fresh Pressed Martimmy 17
A simple but elegant Grey Goose martini made with your choice of fresh pressed seasonal melon, pineapple or grapefruit.

Blackberry Yuzu Margarita 16
The perfect balance of sweet and tart made with Flecha Azul Blanco and finished with a hint of agave

Strawberry Fields 16
A tropical leaning Flecha Azul Blanco margarita paired with fresh strawberry and pineapple amaro

Scottsdale Skinny Mule 15
A light and crisp Roxx Vodka cocktail that's even lighter on the calories with a delicious ginger liqueur

"Zona" Spritz 16
The classic Aperol Spritz, reimagined with Elderflower liqueur and infused with fresh strawberries for a crisp, bubbly taste of pure perfection

NA BEVERAGES & MOCKTAILS

Rising Sun NA 12
A refreshing hibiscus tea infused with lavender & honey and a hint of lemon

NA Spritz 12
A vibrant mocktail featuring notes of bitter orange & rhubarb topped with sparkling alcohol-free wine

Wine	
Libby Sparkling Wine	10/14/36
Butter Sauvignon Blanc	10/14/36
Butter Pinot Noir	10/14/36
Beer	
Guinness NA	7
Peroni 0.0	7

WHISKEY

Angel's Envy	15	Michter's Rye	16
Angel's Envy Rye	18	NatterJack Irish	15
Basil Hayden	18	Old Forester 1910	16
Blade & Bow	16	Redbreast 12	18
Elijah Craig Bourbon	14	Redemption Rye	14
Four Roses Small Batch	13	Sazerac Rye	13
Knobb Creek Bourbon	15	Whistlepig 10	22
Knobb Creek Rye	15	Whistlepig 12	32
Maker's Mark	15	Woodford Reserve	17
Michter's Bourbon	16	Woodford Double Oak	18

AGAVE

Casamigos Blanco	18	Don Julio 70	23
Casamigos Reposado	20	El Tesoro Blanco	16
Casamigos Añejo	22	El Tesoro Reposado	20
Clase Azul Blanco	40	Flecha Azul Blanco	12
Clase Azul Reposado	45	Flecha Azul Reposado	15
Codiga Rosa	24	Flecha Azul Añejo	20
Don Julio Blanco	18	Lalo Blanco	18
Don Julio Reposado	19	Patrón Añejo	20

Standard Pour (1.5oz) | Rocks (2oz) +3 | Martini (3.5oz) +5

BEERS

Draft

Coors Light	6	The Shop Church Music Hazy IPA	7
Huss Scottsdale Blonde	7	Peroni	7
Four Peak's Joy Bus Wow Wheat	7	AZ Loc Ale Toasty Amber	7
Mother Road Tower Station IPA	7	Dos Equis	7

Bottled

Miller Light	6	Miller High Life	6
Michelob Ultra Organic	6	High Noon Seltzer	6