STARTERS

Soup of the Day | 9

Thompson Focaccia | 7
sea salt / rosemary / roasted garlic EVOO / Parmigiano Reggiano

Short Rib Dumplings | 19
ginger / scallions / chili crisp / ponzu sauce

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

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

McDowell Mountain Meatballs | 18
Certified Angus / ground pork / Parmigiano Reggiano / creamy polenta
slow cooked tomato gravy

Tenderloin Carpaccio* | 24
beef tenderloin / capers / hearts of palm / EVOO / Parmigiano Reggiano
arugula / garlic aioli / lemon / crostini

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

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

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

SALADS

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

McDowell Mountain Caesar | 10/17
hearts of romaine / radish / focaccia croutons / Parmigiano Reggiano
Caesar dressing / white anchovies upon request

KO Chopped Cobb* GF | 13/22
rotisserie chicken / bacon / hard cooked egg / heirloom tomato
cucumber / avocado / fire roasted corn / bibb lettuce / spinach
arugula / hibiscus poppy seed vinaigrette

Asian Chopped Chicken Salad | 14/24
romaine / cabbage / red and yellow bell peppers / mango
pickled carrots / cilantro / cucumbers / peanuts / wonton crisps
coconut sweet chili vinaigrette

Beet Salad GF V | 16
red & yellow roasted beets / arugula / Point Reyes blue cheese
candied pecans / white balsamic vinaigrette

Burrata Caprese GF V | 16
heirloom tomato / arugula / Queen Creek olive oil
smoked sea salt / basil

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

V - vegetarian GF - gluten free

THOMPSON 105

WOODFIRED ROTISSERIE

Wood Rotisserie ½ Chicken *(as available)* **GF | 30**
almond wood-fired / Italian green beans / pan gravy
roasted garlic mashed potatoes

Rotisserie Prime Rib *(as available)* **GF | 42/52**
almond wood-fired / house spiced rub / heirloom carrots
& broccolini / roasted garlic mashed potatoes / au jus

Rotisserie Duroc Baby Back Ribs | 28/40
almond wood-fired / BBQ sauce / Granny Smith apple slaw / French fries

HOUSE SPECIALTIES

Chicken Parmigiana | 27 *Make it alla vodka style +2*
all-natural chicken breast / house seasoned bread crumbs
Parmigiano Reggiano / provolone / marinara / spaghetti

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

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

Ahi Poke Bowl* | 26
ahi tuna / sushi rice / wakame / pickled cucumber & carrot radish
avocado / wasabi peas / bang bang sauce

Pan Seared Halibut & Ratatouille GF | 30
squash / zucchini / eggplant / red onion / fire roasted tomato
basil olive tapenade

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

Cast Iron Filet* GF | 55
8 oz center cut / heirloom carrots & broccolini / roasted garlic
mashed potatoes / cabernet demi / garlic butter

Pan Roasted Chilean Sea Bass GF | 56
Meyer lemon butter / artichoke hearts / oven-roasted tomatoes

SIGNATURE SIDES | 8

roasted garlic mashed potatoes / crispy Brussels sprouts
gnocchi mac & cheese / Italian roasted broccoli
rosemary & parm crispy potatoes
parmesan & garlic fries / battered o-rings

PASTA

gluten free pasta available

Thompson Bolognese | 17/27
housemade fettuccine / beef & pork ragu / Parmigiano Reggiano

Rigatoni alla Vodka V | 15/25
melted burrata / Calabrian chili / basil / Bianco tomato

Carbonara Rosa* | 16/26
housemade gemelli / spicy Italian sausage / egg / Parmigiano Reggiano
guanciale / black pepper / house pomodoro sauce

Short Rib Rustica | 18/28
housemade rigatoni / slow braised short rib & pork
Bianco tomato / Parmigiano Reggiano

Prawn Spaghetti | 16/26
jumbo prawns / Calabrian chili / blistered tomatoes / breadcrumbs

Grilled Chicken Alfredo | 15/25
housemade fettuccine / broccoli / Parmigiano Reggiano

Chicken and Spinach Ravioli | 25
ricotta / mozzarella / Parmigiano Reggiano / provolone / marinara
pesto / Alfredo

SANDWICHES

served with French fries

Rotisserie Prime Rib French Dip* | 28
Swiss / creamy horseradish aioli / au jus

Classic Smash Burger* | 20
two flat top Wagyu patties / American cheese / lettuce / pickle
onion / comeback sauce

Thompson 105 Burger* | 20
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

Housemade Reuben | 26
house corned beef / marbled rye / sauerkraut
Thousand Island / Swiss cheese

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

**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.*

11101 / 10.2026

11101T105_Dinner Menu Update.indd 1 11/5/26 11:24 AM

SPARKLING / ROSÉ / WHITES

Sparkling / Rosé / Other Whites	6oz/9oz/Bottle
JP Chenet Blanc de Blancs, France	10/14/32
il Soffione NV, Prosecco, Italy	12/17/38
Triennes Rosé, France	13/18/46
Le Contesse Sparkling Rosé, Italy	13/18/46
Eroica Riesling, Columbia Valley, Washington	13/18/46
Veuve Clicquot Brut, Champagne, France	110
Pinot Grigio	
Benvolio, Italy	11/15/36
Vigneti del Sole, Italy	12/17/38
Santa Margherita, Italy	17/24/60
Sauvignon Blanc	
Hedges C.M.S., Columbia Valley, Washington	11/15/36
Whitehaven, Marlborough, New Zealand	12/17/38
Kim Crawford, Low ABV, Marlborough, New Zealand	12/17/38
Les Charmes, Sancerre, France	24/34/79
Chardonnay	
Hess Shirtail, Monterey, California	11/15/36
Sonoma-Cutrer, Sonoma, California	14/20/46
Flowers, Sonoma Coast, California	19/27/66
Rombauer, Carneros, California	25/35/79

REDS

Pinot Noir	6oz/9oz/Bottle
Browne 'Heritage', Willamette Valley, Oregon	13/18/45
La Crema Light Low ABV, California	13/19/48
Ken Wright, Willamette Valley, Oregon	17/24/60
Belle Glos 'Clark & Telephone', Santa Maria Valley, California	19/27/66
Worldly Red	
Gabbiano Cavaliere d'Oro Chianti, Tuscany, Italy	12/17/38
Domaine Bousquet, Malbec, Mendoza, Argentina	12/17/38
La Chiazza Super Tuscan, Italy	14/20/48
Trentadue Cuvée 32, Alexander Valley, California	17/23/60
Cabernet Sauvignon	
Murphy-Goode, California	12/17/38
Goldschmidt 'Katherine', Alexander Valley, California	16/22/52
Grgich Hills Estate, Napa Valley, California	19/27/66
Austin Hope, Paso Robles, California - litre	21/29/90
Caymus Vineyards, Napa Valley, California	125
Heitz Cellar '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

Club 105 17
A modern twist on the classic Clover Club cocktail with Another Hendrick's and hints of honey and raspberry-infused Aperol

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

Hibiscus Paloma 16
Our sparkling riff on the always refreshing paloma with El Tequileno Reposado and a beautiful hibiscus flair

Fresh Pressed Martimmy 17
A simple but elegant Aspen Vodka 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 17
A tropical-leaning Flecha Azul Blanco margarita paired with fresh strawberry and pineapple amaro

Scottsdale Skinny Mule 16
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	
Zilch Sparkling Wine	11/15/36
Butter Sauvignon Blanc	11/15/36
Butter Pinot Noir	11/15/36
Beer	
Guinness NA	7
Peroni 0.0	7

WHISKEY

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

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
Código 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	8
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 Lite	6	Coors Banquet	6
Michelob Ultra Organic	6	High Noon Seltzer	6