

Thompson 105

10401 E McDowell Mountain Ranch Rd · +14806129400 · Updated: Jan 14, 2026

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BREAKFAST 7

Skillet Baked Cinnamon Roll	\$7.00
bourbon cream cheese frosting	
Sunday Breakfast	\$16.00
3 eggs / bacon or sausage / hash browns toast / seasonal jam	
The Grateful Veg	\$16.00
3 egg omelette / feta cheese / spinach heirloom tomatoes / hash browns	
The Pig Floyd	\$17.00
3 egg omelette / white cheddar / bacon sausage / hash browns	
Chicken and Waffle	\$19.00
pickle brined fried chicken / bourbon maple syrup Calabrian chili butter	
The “Benny”	\$17.00
Canadian bacon / English muffin / poached eggs hollandaise / hash browns	
Flapjack Stack	\$15.00
buttermilk pancakes / roasted Granny Smith apples mascarpone whip / bourbon maple syrup / butter	

SIDES 4

Applewood Smoked Bacon	\$6.00
Pork Sausage Links	\$6.00
Fresh Fruit Bowl	\$6.00
Toast / English Muffin	\$3.00

CHILDREN'S MENU 5

Pancakes	\$10.00
2 Egg Breakfast	\$10.00
with choice of bacon or sausage	
Cheeseburger	\$10.00
Sliders & Fries	\$10.00

Chicken Tendies & Fries

\$10.00

LUNCH 16

Battered Onion Rings

\$8.00

tempura battered / jalapeño ranch

Deviled Eggs

\$15.00

tomato jam / pork belly

T105 Wings

AVAILABLE OPTIONS

Buffalo or garlic parmesan

6 for 10: \$10.00

12 for 18: \$18.00

Fritto Misto

\$18.00

calamari / shrimp / artichoke hearts / marinara parmesan garlic aioli / grilled lemon

McDowell Mountain Caesar

AVAILABLE OPTIONS

Caesar dressing / hearts of romaine / radish focaccia croutons / parmigiano / white anchovies available upon request

\$9.00

\$16.00

KD Chopped Cobb

AVAILABLE OPTIONS

hibiscus poppy seed vinaigrette / bibb / spinach arugula / rotisserie chicken / bacon / hard cooked egg / heirloom tomato /

\$12.00

cucumber / avocado frie roasted corn

\$22.00

Fish Taco Plate

\$19.00

beer battered halibut / corn tortillas / cilantro lime slaw pico de gallo / chipotle aioli / rice and beans

Classic Smash Burger

\$19.00

two flat top Wagyu patties / American cheese lettuce / pickle / onion / comeback sauce

Thompson 105 Burger

\$19.00

wood fired Wagyu patty / white cheddar / arugula grilled red onion / garlic aioli

Sunrise Burger

\$20.00

wood fired Wagyu patty / bacon / tomato jam arugula / fried egg

Blackened Chicken Caesar Wrap

\$17.00

spinach herb tortilla / grilled chicken Caesar dressing / romaine

Crispy Chicken Sammich

\$19.00

pickle brined fried chicken / bibb / pickle tomato comeback sauce

Scorchin’ Scottsdale Chicken Sammich

\$19.00

pickle brined fried chicken dunked in signature spicy sauce / pickle / apple coleslaw

California Turkey Burger

\$18.00

all-natural hand patty / white cheddar / avocado pico de gallo / chipotle aioli

Chicago Beef Sandwich

\$24.00

shaved prime rib / Turano roll / giardiniera / au jus

Meatball Sandwich	\$21.00
certified angus beef / ground pork / parmigiano marinara sauce / basil pesto / provolone	

STARTERS 8

Thompson Focaccia	\$6.00
skillet-baked / sea salt / EVOO / sundried tomato butter	
Soup of the Day	\$8.00
an ever-rotating selection of seasonal chef prepared soup	
Crispy Fried Artichoke	\$16.00
arugula / garlic parmesan aioli / grilled lemon	
McDowell Mountain Meatballs	\$18.00
certified angus / ground pork / parmigiano / slow cooked tomato gravy creamy polenta / crostinis	
Tenderloin Carpaccio	\$24.00
beef tenderloin / capers / hearts of palm / EVOO / parmigiano / arugula lemon / crostinis	
Fritto Misto	\$18.00
calamari / shrimp / artichoke hearts / grilled lemon / marinara parmesan garlic aioli	
Ahi Creso	\$20.00
ahi #1 / corn tostadas / pumpkin seed & mashed avocado / radish pico house hot sauce	
Prawns & Avocado	\$19.00
agave glazed grilled prawns / avocado / heirloom tomato caper relish	

SALADS 6

House Salad	\$8.00
romaine / iceberg / radicchio / tomato / cucumber / shredded carrot pickled red onion / house Italian	
McDowell Mountain Caesar	AVAILABLE OPTIONS
hearts of romaine / radish / focaccia croutons / parmigiano Caesar dressing / white anchovies upon request	9: \$9.00
	16: \$16.00
KO Chopped Cobb	AVAILABLE OPTIONS
rotisserie chicken / bacon / hard cooked egg / heirloom tomato cucumber / avocado / fire roasted corn / bibb lettuce / spinach / arugula hibiscus poppy seed vinaigrette	12: \$12.00
	22: \$22.00
Citrus & Roasted Beet Salad	\$16.00
bibb lettuce / black peppercorn feta / candied pecans / local citrus prickly pear vinaigrette	
Caprese 105	\$16.00
mozzarella / tomatoes / arugula / basil / EVOO / crostinis	
Add Protein	
rotisserie chicken 8 shrimp 12 salmon 12	

HOUSE SPECIALTIES 9

Rotisserie Prime Rib	AVAILABLE OPTIONS
wood fired oak & pecan / porcini mushroom rub / heirloom carrots & broccolini / roasted potatoes & mushrooms / au jus	39: \$39.00
	49: \$49.00
Wood Rotisserie 1/2 Chicken	\$29.00
wood fired oak & pecan / Italian green beans / pan gravy roasted garlic mashed potatoes	
Chicken Parmigiana	\$26.00
all-natural chicken breast / house seasoned bread crumbs / parmigiano provolone / marinara / spaghetti	
Chicken Marsala	\$25.00
all-natural chicken breast / wild mushrooms / roasted shallots house made fettuccine	
Crispy Chicken Caesar Milanese	\$26.00
breaded chicken breast / Caesar salad / heirloom tomato caper relish parmigiano / grilled lemon	
Wood Grilled Bistro Steak & Fries	\$35.00
grass fed hanging tender / baby arugula / lemon caper butter	
Cast Iron Filet	\$50.00
8 oz barrel cut / heirloom carrots & broccolini / roasted garlic mashed potatoes / cabernet demi	
Roasted Salmon	\$32.00
grilled asparagus / heirloom tomato & caper relish / EVOO / grilled lemon	
Halibut Livornese	\$31.00
tomato caper olive broth / pernot / grilled lemon / grilled crostinis	

SIGNATURE SIDES 1

Signature Sides	\$8.00
parmesan & garlic fries / battered o’rings / roasted garlic mashed potatoes Italian green beans / Hatch green chili mac & cheese / crispy brussel sprouts	

PASTA 9

Thompson Bolognese	AVAILABLE OPTIONS
house made fettuccine / beef & pork ragu / parmigiano	14: \$14.00
	25: \$25.00
Carbonara Rosa	AVAILABLE OPTIONS
house made rigatoni / Italian sausage / egg / parmigiano / guanciale black pepper / house pomodoro sauce	14: \$14.00
	25: \$25.00
Cannelloni	\$13.00
gluten free crepes / rotisserie wood fired chicken / spinach / ricotta parmesan cream / marinara / pesto	
Gnocchi Sorrentino	\$13.00
house made potato pasta / basil / house pomodoro sauce fresh mozzarella / parmigiano	
Rigatoni Rustica	\$15.00
slow braised short rib & pork / Bianco tomato sauce / parmigiano	

Prawn Spaghetti	AVAILABLE OPTIONS
jumbo prawns / Calabrian chili / blistered tomatoes / breadcrumbs	14: \$14.00
	26: \$26.00
Broccoli Rabe	\$14.00
house made gemelli / Italian sausage / white wine / chicken stock breadcrumbs / parmigiano	
Pasta alla Norma	AVAILABLE OPTIONS
house made rigatoni / Japanese eggplant / house pomodoro sauce basil / ricotta salata	13: \$13.00
	23: \$23.00
Ravioli Pomodoro	\$24.00
heirloom tomatoes / ricotta / mozzarella / parmigiano / provolone	

SANDWICHES 5

Rotisserie Prime Rib French Dip	\$24.00
Swiss / creamy horseradish aioli / au jus	
Classic Smash Burger	\$19.00
two flat top Wagyu patties / American cheese / lettuce / pickle onion / comeback sauce	
Thompson 105 Burger	\$19.00
wood fired Wagyu / white cheddar / arugula / grilled red onion garlic aioli	
California Turkey Burger	\$18.00
all-natural hand patty / white cheddar cheese / avocado / pico chipotle aioli	
Crispy Chicken Sammich	\$18.00
pickled brined fried chicken breast / bibb / pickle / tomato / comeback sauce	

SIGNATURE COCKTAILS 7

The Hully	
Elijah Craig bourbon and rye / maple Foro Amaro black walnut bitters	
Italicus Spritz	
Italicus / sparkling wine	
Scottsdale Skinny	
Roxx vodka / lime / ginger liqueur	
Fresh Pressed Martimmy	
Grey Goose vodka / fresh pressed seasonal juice	
Espresso Martini	
Roxx vodka / Borghetti espresso liqueur / Buffalo Trace Bourbon Cream	
Thompson Sangria	
cabernet sauvignon or pinot grigio / Thompson sangria mix	

The Rising Sun NA

hibiscus / lemon / lavender honey