

Wildflower

7037 N Oracle Rd 85704-4329 · +15202194230 · Updated: Jan 14, 2026

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STARTERS 8

Daily Soup **\$8.00**

Grilled Artichoke **\$14.00**

simple aioli (limited availability)

Black Mussels* **\$18.00**

spicy chorizo, roasted garlic, tomato confit, grilled bread

Crispy Brussels Sprouts & Bacon **\$13.00**

honey truffle glaze, aleppo chile, parmesan gremolata

Tuna Tartare Tacos* **\$16.00**

smashed avocado, napa cabbage, aged soy, sesame

Lebanese Hummus **AVAILABLE OPTIONS**

campari tomato, za'atar, olive oil, grilled pita

\$13.50

Add: Fresh Vegetables: \$4.00

Cold Smoked Salmon* **\$15.00**

chive crème fraiche, potato galette

Crisp Calamari **\$15.50**

mizuna greens, yuzu emulsion, toasted sesame seed

SALADS 4

Chopped Kale **\$12.50**

roasted butternut squash, fuji apple, marcona almond, bacon breadcrumb, white cheddar vinaigrette

Spinach **\$12.50**

bacon, apple, pecan, blue cheese, raspberry vinaigrette

Asian Chicken **\$16.00**

chopped napa cabbage, carrot, bell pepper, crispy wonton, ginger soy vinaigrette

Greek Caesar **\$13.00**

campari tomato, avocado, cucumber, castelvetro olives, red onion, crispy chickpea, olive parmesan dressing

PASTA 3

Spinach Pappardelle	\$19.00
roasted chicken, melted tomato, pine nut, grana padano	
Short Rib Ravioli	\$21.00
truffle cream, swiss chard, roasted mushroom, red chili flake, breadcrumb	
Bolognese	\$21.00
garganelli pasta, whipped ricotta, garlic ciabatta	
VEGETABLE 1	
Mediterranean Cauliflower	\$18.50
crispy brussels sprout, sweet potato tahini, marinated chickpea, roasted mushroom, caramelized onion, quinoa, dried cranberry, sesame dukkha	
FISH 5	
Atlantic Salmon*	\$29.50
horseradish gratin, sherry glazed beet, arugula	
Grilled Shrimp & Avocado Bowl	\$21.00
black rice, quinoa, bok choy, onion, snap pea, heirloom carrot, sesame ponzu	
Fish & Chips	\$20.00
french fries, coleslaw, tartar sauce	
Lemongrass Skewered Scallops*	\$33.00
"forbidden" black rice, sautéed snap pea, soy butter	
Ahi Tuna Poke*	\$27.00
avocado, marinated cucumber, toasted macadamia nut, thai basil, sriracha aioli, pineapple ponzu	
MEAT 6	
Pan Roasted Chicken	\$26.00
smashed potato, green bean, lemon & garlic	
Braised Short Rib	\$31.00
glazed carrot, celery heart, roasted cipollini onion, black truffle potato puree, bordelaise	
Chicken Salad Sandwich	\$14.50
red grape, avocado, havarti cheese, brown sugar wheat	
New York Strip*	\$41.00
buttered broccoli, crispy hasselback potato, cheddar chive crème fraîche, glazed bacon	
Mesquite Grilled Cheeseburger*	\$17.00
wild mushroom, caramelized onion, swiss cheese, aioli	
Bacon Wrapped Pork Tenderloin*	\$29.00
roasted brussels, butternut squash, mushroom, ancient grain, toasted hazelnut vinaigrette	

SIDES 4

Butternut Squash & Brussels Sprouts

toasted hazelnut vinaigrette

Crispy Hasselback Potato

garlic butter, crème fraîche, glazed bacon, chive

Mac & Cheese

cheddar, havarti, oaxaca, american, parmesan

Truffle Fries

parmesan & chives

COCKTAILS 8

Winter Sangria

black cherry, yuzu, pomegranate, lemon, brandy, red wine

AVAILABLE OPTIONS

Glass: \$13.00

Pitcher: \$36.00

Signature Old Fashioned

kentucky bourbon, angostura, luxy cherry, orange zest

\$14.00

Thai Grapefruit Martini

tito's vodka, thai basil, grapefruit

\$14.00

Blood Orange Paloma

tequila corazón, solerno, lime sour, fever tree grapefruit soda

\$15.00

Fig & Ginger Mule

vodka, figenza fig, lime, pomegranate, fever tree ginger beer

\$14.00

Market Margarita

classic or spicy strawberry; tequila corazón, cointreau, pressed lime

\$15.00

Lychee Spritz

new amsterdam vodka, giffard lichi li, pressed lemon, sparkling rosé

\$14.00

Apricot Gimlet

zephyr gin, giffard apricot brandy, fresh lime

\$14.00

BUBBLES 3

Prosecco - Fiori d'Acacia, Veneto, Italy

AVAILABLE OPTIONS

Quarter: \$12.00

Bottle: \$48.00

Prosecco Rosé - Acinum, Verona, Italy

AVAILABLE OPTIONS

Quarter: \$11.00

Bottle: \$44.00

Champagne - Moët & Chandon "Impérial", Épernay, France

\$84.00

Sauvignon Blanc - The Crossings, Marlborough, New Zealand**AVAILABLE OPTIONS**

Quarter: \$11.00
Third: \$16.00
Bottle: \$42.00

Sauvignon Blanc - Long Meadow Ranch, Napa Valley, CA**AVAILABLE OPTIONS**

Quarter: \$15.00
Third: \$22.00
Bottle: \$58.00

Sauvignon Blanc - Lieu Dit, Santa Barbara, CA**AVAILABLE OPTIONS**

Quarter: \$13.00
Third: \$19.00
Bottle: \$50.00

Albariño - Neboa, Rias Baixas, Spain**AVAILABLE OPTIONS**

Quarter: \$11.00
Third: \$16.00
Bottle: \$42.00

Pinot Grigio - Tangent, Central Coast, CA**AVAILABLE OPTIONS**

Quarter: \$10.00
Third: \$15.00
Bottle: \$38.00

Pinot Grigio - Giuseppe & Luigi, Friuli, Italy**AVAILABLE OPTIONS**

Quarter: \$12.00
Third: \$18.00
Bottle: \$46.00

Riesling - Milbrandt, Columbia Valley, WA**AVAILABLE OPTIONS**

Quarter: \$10.00
Third: \$15.00
Bottle: \$38.00

Chardonnay - Sagelands Vineyard, Columbia Valley, WA**AVAILABLE OPTIONS**

Quarter: \$10.00
Third: \$15.00
Bottle: \$38.00

Chardonnay - Edna Valley, Central Coast, CA**AVAILABLE OPTIONS**

Quarter: \$11.00
Third: \$16.00
Bottle: \$42.00

Chardonnay - Banshee, Sonoma Coast, CA**AVAILABLE OPTIONS**

Quarter: \$14.00
Third: \$21.00
Bottle: \$54.00

Chardonnay - Talbott "Kali Hart", Monterey, CA

AVAILABLE OPTIONS

Quarter: \$13.00

Third: \$19.00

Bottle: \$50.00

ROSÉ WINE 2

Mourvèdre/Grenache - Stolpman "Para Maria", Santa Barbara, CA

AVAILABLE OPTIONS

Quarter: \$12.00

Third: \$18.00

Bottle: \$46.00

Grenache/Cinsault - Rumor Rosé, Côtes de Provence, France

AVAILABLE OPTIONS

Quarter: \$19.00

Third: \$28.00

Bottle: \$74.00

RED WINE 11

Pinot Noir - Valravn, Sonoma County, CA

AVAILABLE OPTIONS

Quarter: \$15.00

Third: \$22.00

Bottle: \$60.00

Pinot Noir - Pavette, CA

AVAILABLE OPTIONS

Quarter: \$12.00

Third: \$18.00

Bottle: \$46.00

Grenache - Botijo Rojo, Aragon, Spain

AVAILABLE OPTIONS

Quarter: \$11.00

Third: \$16.00

Bottle: \$42.00

Zinfandel - Zin Collective, CA

AVAILABLE OPTIONS

Quarter: \$10.00

Third: \$15.00

Bottle: \$38.00

Merlot - Iron Stone, Lodi, CA

AVAILABLE OPTIONS

Quarter: \$10.00

Third: \$15.00

Bottle: \$38.00

Malbec - Gascon, Mendoza, Argentina

AVAILABLE OPTIONS

Quarter: \$11.00

Third: \$16.00

Bottle: \$42.00

Bordeaux - Les Légendes "R" (bordeaux Aoc) Entre-Deux-Mers, France

AVAILABLE OPTIONS

Quarter: \$13.00

Third: \$19.00

Bottle: \$50.00

Red Blend - Decoy "Limited", Napa Valley, CA

AVAILABLE OPTIONS

Quarter: \$19.00

Third: \$28.00

Bottle: \$74.00

Cabernet Sauvignon - Skyside, North Coast, CA

AVAILABLE OPTIONS

Quarter: \$13.00

Third: \$19.00

Bottle: \$50.00

Cabernet Sauvignon - Guenoc, Lake County, CA

AVAILABLE OPTIONS

Quarter: \$10.00

Third: \$15.00

Bottle: \$38.00

Cabernet Sauvignon - Buehler Vineyards, Napa Valley, CA

AVAILABLE OPTIONS

Quarter: \$19.00

Third: \$28.00

Bottle: \$74.00

BEER 4

Sierra Nevada "Hazy Little Thing IPA"

\$6.00

Pueblo Vida "Hef"

\$7.00

Four Peaks "Kilt Lifter Scottish Ale"

\$6.00

local

The Lighter Side - Michelob Ultra, Coors Light

\$5.50

DRAUGHT BEER 4

Greenwood Brewing "Light Lager"

\$6.50

local

Barrio "Tucson Blonde"

\$6.50

local

Dragoon Brewing "IPA"

\$7.00

local

Huss Brewing "Lil Chuckstar IPA"

\$6.50

local

DESSERTS 4

Bars of Sin	\$10.00
praline chocolate cookie, cappuccino mousse, vanilla gelato	
Old Fashioned Oatmeal Pie	\$9.00
apple compote, vanilla ice cream	
Banoffee Trifle	\$9.00
dulce de leche mousse, bananas, vanilla crema, graham cracker crumbles	
Cinnamon Doughnuts	\$9.00
vanilla custard, berry marmalade	

SEASONAL DESSERT 1

Seasonal Dessert

THE ESPRESSO MARTINI 1

The Espresso Martini	\$14.00
fresh espresso, vodka, caffe borghetti, 3-bean garnish	

DIGESTIFS + CORDIALS 11

Amaro Averna	\$11.00
Amaro Montenegro	\$10.00
Amaro Nonino "Quintessentia"	\$11.00
Aperol	\$11.00
Baileys	\$9.00
Carpano Antica	\$11.00
Disaronno	\$11.00
Fernet Branca	\$10.00
Grand Marnier	\$11.00
Sambuca Romano	\$9.00
St. George Spiced Pear	\$10.00

COGNAC 2

Courvoisier V.S.	\$12.00
Courvoisier X.O.	\$28.00

SCOTCH WHISKEY 10

Chivas Regal 18 Year	\$17.00
Glenlivet 15 Year "French Oak Reserve"	\$18.00
Glenlivet 18 Year	\$17.00
Glenmorangie 12 Year	\$13.00
Glenmorangie 18 Year	\$23.00
Johnnie Walker Blue Label	\$36.00
Lagavulin 16 Year	\$18.00
Oban 14 Year	\$16.00
Macallan 12 Year	\$14.00
Macallan 18 Year	\$45.00

FEATURED DRINKS ²

Coffee & Espresso	\$3.75
Cappuccino & Latte	\$4.50

WINE PAIRING ³

Champagne, Moët & Chandon "Impérial" Épernay, France

Chardonnay, Banshee, Sonoma Coast, California

Cabernet Sauvignon, Skyside, North Coast, California

APPETIZERS ⁶

Butternut Squash Bisque

truffled crab salad

Crisp Calamari

mizuna greens, yuzu emulsion, toasted sesame seed

Grilled Artichoke

simple aioli

Tuna Tartare Tacos*

smashed avocado, napa cabbage, aged soy, sesame

Cold Smoked Salmon*

chive crème fraîche, potato galette

Chopped Kale Salad

roasted butternut squash, fuji apple, marcona almond, bacon breadcrumb, white cheddar vinaigrette

ENTRÉES 6

Bolognese

garganelli pasta, whipped ricotta, garlic ciabatta

Pan Roasted Chicken

smashed potato, green bean, lemon & garlic

Mediterranean Cauliflower

crispy brussels sprout, sweet potato tahini, marinated chickpea, roasted mushroom, caramelized onion, quinoa, dried cranberry, sesame dukkha

New York Strip*

+\$10; buttered broccoli, crispy hasselback potato, cheddar chive crème fraîche, glazed bacon

Atlantic Salmon*

horseradish gratin, sherry glazed beet, arugula

Bacon Wrapped Pork Tenderloin*

roasted brussels, butternut squash, mushroom, ancient grain, toasted hazelnut vinaigrette

DESSERT 3

Banoffee Trifle

dulce de leche mousse, bananas, vanilla crema, graham cracker crumbles

Old Fashioned Oatmeal Pie

apple compote, vanilla ice cream

Bars of Sin

praline chocolate cookie, cappuccino mousse, vanilla gelato
