

THE COMPASS

SMALL PLATES

Grilled Octopus 22
chili balsamic + chickpea salad
sumac onion + fennel yogurt

Bone Marrow 19
radish + orange + chervil
crusty bread + pink peppercorn + maldon salt

Oysters 1/2 dz MP
fresno hot sauce
pomegranate mignonette + lemon

Crispy Farro* 19
pickled golden raisins + boursin
hoisin vinaigrette + brussels + sunny egg

Mussels 24
spanish chorizo + fennel
white wine + herb butter + grilled bread

Wagyu Beef Tartare* 27
dijon aioli + shallot + caper
deviled egg mousse + black garlic + lavosh

Crudo* 24
persimmon + citrus + radish + fresno
finger limes + citrus dressing

Seasonal Toast 17
humboldt fog + dates + pickled onions
pomegranate seeds + honeycomb + pistachio

GARDEN

Panzanella 17
heirloom tomatoes + cucumbers + hearts of palm
avocado mousse + baby peppers + micro basil
fennel pollen + lemon vinaigrette + croutons

Caesar 17
gem + kalamata spread + savory breadcrumbs
pecorino + sunflower seeds + black garlic dressing

Burrata 17
broad bean pesto + romesco
smoked cream + marcona almonds + sun-dried
tomatoes + basil oil + herb salad

Winter 17
endive + kale + heirloom carrots + spiced
chickpeas + pomegranate seeds
orange mustard dressing

add on chicken 8, fish 12 or steak 15

Chelsea Cummings | *Director of Compass*

Alexa Rozenboom | *Food and Beverage Supervisor*

Taylor Gore | *Sous Chef*

MAINS

Wagyu Steak* 68
mole + sweet peppers + grilled avocado
pickled onions + avocado mousse + pea tendrils

Chicken 38
creamed potatoes + kale + shiitake mushrooms
café au lait sauce + pancetta

Duck* 48
celeriac purée + verjus cherry sauce
roasted carrots + carrot tops

Fish* 48
roasted eggplant labneh + herb
couscous + pickled zucchini + citrus

Pasta 32
cacio e pepe + bucatini + pecorino + chervil

Vegan 32
risotto + citrus-glazed mushrooms
almond ricotta + microgreens

**Consuming raw or undercooked meat, shellfish, poultry, fish or eggs may increase your risk of foodborne illness.
Any of these items may be served raw or undercooked or may contain undercooked ingredients.*

A 20% service charge will be added to parties of 6 or more

SPARKLING	G/B
Canvas Brut, Sonoma, CA NV	14/48
La Marca Prosecco, IT NV	187ml 18
Torresella Prosecco Rose, IT NV	16/66
Moët & Chandon Brut Champagne, FRA NV	110
Veuve Clicquot 'Yellow Label' Brut Champagne, FRA NV	120
Chandon 'By the Bay' Blanc de Blancs, CA NV	82

ROSÉ	G/B
Fleur de Mer, Provence, FRA '21	16/64
'The Palm' by Whispering Angel, Provence, FRA '20	14/52
Vanderpump, Provence, FRA '19	56

PINOT GRIGIO	G/B
Canvas, CA '21	14/46
Santa Margherita, IT '20	17/69

SAUVIGNON BLANC	G/B
Emmolo, Napa, CA '21	14/52
'LOVE BLOCK' Kim Crawford, Marlborough, NZL '20	16/60
The Better Half, Marlborough, NZL '22	56
Frog's Leap, Napa, CA '21	68

CHARDONNAY	G/B
Canvas, CA '21	14/46
Sonoma-Cutrer, Sonoma, CA '21	70
Kendall-Jackson 'Vintner's Reserve', CA '20	16/56
Hess Collection, Central Coast, CA '19	68
Duckhorn, Napa, CA '21	22/82
Grgich Hills, Napa, CA '19	92

INTERESTING WHITES	G/B
Michele Chiarlo, 'Nivole', Moscato IT '20	62
Vino Moscato, WA '18	15/52
Chateau Ste. Michelle Riesling, WA '21	14/55
Salmon Creek White Zinfandel, CA '20	13/46

MERLOT	G/B
Ryder Estate, CA '20	46
Mondavi Family 'Oberon', Napa, CA '20	16/72
Plumpjack, Napa, CA '19	115

CABERNET SAUVIGNON	G/B
Canvas, CA '18	14/46
Caymus 'Bonanza', CA NV	16/56
Daou, Paso Robles, CA '21	18/75
Juggernaut 'Hillside', CA '19	65
Freemark Abbey, Napa, CA '18	24/98
Michael Mondavi 'Emblem', Napa, CA '18	88
Silver Oak, Napa, CA '17	185
Caymus, Napa, CA '20	185

INTERESTING REDS	G/B
Finca El Origen Reserva Malbec, Mendoza, ARG '18	54
Catena Malbec, Mendoza, ARG '19	16/64
Seghesio Zinfandel, Sonoma, CA '20	17/70
Orin Swift '8 Years in the Desert' Zinfandel, CA '18	92
Duckhorn 'Decoy' Red Blend, Sonoma, CA '19	16/64
Intercept Winery Red Blend, Paso Robles, CA '18	15/58
The Prisoner Red Blend, Napa, CA '19	90
Jam Jar Sweet Shiraz, ZAF '20	15/55
Stags' Leap Petite Syrah, Napa, CA '19	86

PINOT NOIR	G/B
Canvas, CA '19	46
'Böen' by Joseph Wagner, CA '21	15/58
Meiomi, CA '21	17/64
Belle Glos, CA '21	110
Patz & Hall, Sonoma, CA '18	84

HANDCRAFTED COCKTAILS 17

Spiked Lemonade
ketel one + strawberry + ginger + lemon + soda water

Apple Magic
smirnoff + apple + lemon + orgeat + bitters

Take Flight
tanqueray + lime + simple syrup + violet liqueur + cucumber

Gin & Juicy
beefeater + grand marnier + black cherry + lemon

Negroni
tanqueray sevilla + campari + sweet vermouth

Cranberry Margarita
don julio reposado + lime + triple sec + cranberry

Rosé All Day
milagro reposado + lime + grenadine + sparkling rosé + mint

You Want the Smoke
casa noble crystal tequila + mezcal + mango + peach
peach bitters + lemon

Kentucky Wakeup
woodford reserve + coffee liqueur + vanilla + espresso

Compass Sunset
knob creek + lemon + simple syrup + strawberry
bitters ginger beer

Not Another Old Fashioned
woodford reserve double oaked + maple + orange bitters

Southern Lemon Drop
bulleit + lemon + simple syrup

BEER

Local Beer 8

Oak Creek Hefeweizen + PHX Beer Co AZ Gold Ale + Huss Low Lo
Hazy IPA + Huss Copper State IPA + Dragoon Amber Ale
Four Peaks Kilt Lifter

Domestic & Imported Beer 7

Budweiser + Bud Light + Michelob Ultra + Corona
Stella Artois + Guinness + Angry Orchard Cider + Heineken 0.0