


## THE JUICERY

<b>REFRESH</b>	<b>9</b>
Coconut Water, Watermelon, Cucumber, Mint	VG
<b>REJUVENATE</b>	<b>9</b>
Honeydew, Pear, Turmeric, Lemon	VG
<b>CHAI, CINNAMON, CARDAMOM SHAKE</b>	<b>10</b>
Cashew, Dates, Oat Milk, Vanilla Extract	VG
<b>PEANUT BUTTER BANANA SMOOTHIE</b>	<b>10</b>
Dates, Oat Milk, Collagen Peptides	

## STARTERS

<b>STEEL CUT OATS</b> v 	<b>FULL</b>	<b>16</b>
<i>Summers Fruit Barn</i> Figs, Whipped Arizona Honey Ricotta, Roasted Marcona Almonds, Dehydrated Strawberries	<b>HALF</b>	<b>9</b>
<b>GREEK YOGURT PARFAIT</b> v 	<b>FULL</b>	<b>17</b>
<i>Martha's Gardens</i> Medjool Dates, Apricots, Apples, Pistachios, Cinnamon Agave, Mint	<b>HALF</b>	<b>9</b>
<b>SEASONAL FRUIT</b>	<b>14</b>	
Chef's Selection of <i>Midori Farms</i> Hand Sliced Fruit, Berries, Greek Yogurt	V 	

## SIDES & ADD-ONS

<b>CAGE FREE EGGS*</b>		
Single	<b>6</b>	Double <b>9</b>
<b>MORNING PROTEIN</b>		<b>9</b>
<i>Brandt</i> Beef Bacon, Sugar Cured Bacon, Pork Sausage Links, Impossible Patty		
<b>TOAST</b>		<b>4</b>
White, Whole Wheat, Sourdough, English Muffin		
<b>SUNRISE PASTRIES (CHOICE OF 2)</b>		<b>7</b>
Croissant, Danish, Seasonal Muffin		
<b>CEREAL</b>		<b>8</b>
Frosted Flakes, Cheerios, Raisin Bran, Fruit Loops		
<b>YUKON GOLD BREAKFAST HASH</b>		<b>6</b>
<b>PLAIN OR FLAVORED YOGURT</b>		<b>6</b>
<b>PLAIN OR EVERYTHING BAGEL</b>		<b>8</b>
<b>ADD AVOCADO</b>		<b>8</b>

### EAT WELL

Our Chef has crafted each dish with your well-being in mind, seeking ethical, sustainable and organic ingredients wherever possible, and highlighted by the Eat Well icon.

 Eat Well    **VG** Vegan    **V** Vegetarian

## COMPOSED

<b>FIRST LIGHT</b>	<b>23</b>
Seasonal Fruit, Basket of Pastries, Pressed OJ, Choice of Coffee or Tea	V
<b>BREAK O' DAWN*</b>	<b>26</b>
Cage Free Eggs Your Style, Potatoes, Maple Cured Bacon or Sausage, Choice of Toast	
<b>ADD Juice and Coffee or Tea... + 10</b>	
<b>PRETZEL CROISSANT SANDWICH</b>	<b>19</b>
Cage Free Scrambled Eggs, Ham, Gruyere Cheese, Served with Seasonal Fruit	
<b>BUTTERMILK PANCAKES</b>	<b>21</b>
Plain, Blueberry, or Chocolate Chip	V
Served with Butter and Vermont Maple Syrup	
<b>SMOKED SALMON POWER GRAIN BOWL*</b>	<b>26</b>
Quinoa, Lentils, Wild Rice, Greens, Tomatoes, Hard Boiled Egg, Green Beans, Pickled Onions, Olives, Flax Seed, Dill Citrus Vinaigrette	
<b>MALTED WAFFLE</b>	<b>18</b>
Seasonal Berries, Vermont Maple Syrup	V
<b>THREE EGG OMELET</b>	<b>26</b>
Select Four: Ham, Bacon, Vegan Chorizo, Swiss, Feta, Cheddar, Mushroom, Spinach, Tomatoes, Green Onions, Jalapeños, Bell Pepper, Onion	
<b>SCRAMBLED TOFU</b> VG 	<b>FULL</b>
Chickpeas, Tomatoes, Spinach, Turmeric, Cumin, <i>Queen Creek</i> Extra Virgin Olive Oil, Toasted Sourdough	<b>23</b>
	<b>HALF</b>
	<b>12</b>

### FARO & BRAG SOURCING PROMISE

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### FOR PARTIES OF 6 OR MORE

A 20% gratuity will be added to the final bill.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.




# FARO & BRAG

LUNCH

## THE JUICERY

<b>REFRESH</b>	<b>9</b>
Coconut Water, Watermelon, Cucumber, Mint	VG
<b>REJUVENATE</b>	<b>9</b>
Honeydew, Pear, Turmeric, Lemon	VG
<b>CHAI, CINNAMON, CARDAMOM SHAKE</b>	<b>10</b>
Cashew, Dates, Oat Milk, Vanilla Extract	VG
<b>PEANUT BUTTER BANANA SMOOTHIE</b>	<b>10</b>
Dates, Oat Milk, Collagen Peptides	

## SOUPS, STARTERS & SIDES

<b>THREE BEAN AND FETA SOUP</b> v 	<b>FULL</b>	<b>12</b>
White, Fava, and Garbanzo Beans, Tomato, Fresh Herbs, Feta, Lemon Olive Oil, Croutons	<b>HALF</b>	<b>7</b>
<b>HUMMUS MEZZE</b> v 	<b>FULL</b>	<b>16</b>
Sumac Cucumbers, Tomatoes, Red Onion, Lemon Olive Oil, Bulgur Wheat, Olives, Feta, Flat Bread	<b>HALF</b>	<b>9</b>
<b>SEAFOOD CRUDO*</b> 	<b>FULL</b>	<b>23</b>
Scallops, Calamari, Mussels, Shrimp, Tomato, Arizona Citrus, Charred Corn, Ancho Pepper, Jalapeños, Cilantro, Tortilla Chips	<b>HALF</b>	<b>14</b>
<b>MUSSELS</b>	<b>23</b>	
PEI Mussels, Fennel, Heirloom Tomato, Garlic, White Wine, Fine Herbs, Extra Virgin Olive Oil, Grilled <i>Noble Bakery</i> Bread		
<b>SIDES</b>		
Fries		<b>5</b>
Side Salad		<b>8</b>

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## SALADS & FEATURES

<b>HEIRLOOM TOMATO</b> v 	<b>FULL</b>	<b>21</b>
Burrata Cheese, Heirloom Tomatoes, Petite Spring Herbs, Balsamic Pearls, Basil Chips, Thyme Citrus Basil Vinaigrette	<b>HALF</b>	<b>11</b>
<b>GREEK</b> v 	<b>FULL</b>	<b>21</b>
Hearts of Romaine, Artichoke, Kalamata Olive, Heirloom Tomato, Cucumber, Red Pepper, Feta, Greek Goddess Dressing	<b>HALF</b>	<b>12</b>
<b>ENHANCE YOUR SALAD</b>		
Add Chicken		<b>9</b>
Add Shrimp		<b>13</b>
<b>TURKEY WRAP</b>		<b>22</b>
Roasted Turkey, Butter Lettuce, Muffaletta, Cucumbers, Manouri Cheese, Lemon Aioli, Pita, Served with Cucumber Slaw		
<b>PRESSED CHICKEN SANDWICH</b>		<b>23</b>
Bibb Lettuce, Tomato, Red Onion, Manouri Cheese, Spicy Chickpea Spread, <i>Noble Bakery</i> Rye, Served with Lemon Cucumber Slaw		
<b>THE BRAG BURGER*</b>		<b>24</b>
Prime Beef Blend Smash Burger, <i>Carefree Bourbon</i> Onion Jam, Faro Sauce, American Cheese, Pickles, <i>Noble Bakery</i> Portuguese Sesame Seed Bun		
<b>AHI TUNA PROTEIN BOWL*</b> 	<b>FULL</b>	<b>28</b>
Chili Sesame Seared Rare Tuna, Quinoa, Lentils, Wild Rice, Super Greens, Potatoes, Hard Boiled Egg, Tomatoes, Fennel, Green Beans, Pickled Onions, Dill Citrus Vinaigrette	<b>HALF</b>	<b>15</b>




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# FARO & BRAG

## SOUPS & STARTERS

<b>THREE BEAN AND FETA SOUP</b> <i>v</i> 	<b>FULL</b> 12
White, Fava, and Garbanzo Beans, Tomato, Fresh Herbs, Feta, Lemon Olive Oil, Croutons	<b>HALF</b> 7
<b>ARTISAN SESAME BOULE</b>	<b>9</b>
Noble Bakery Artisan Sesame Seed Bread, Roasted Garlic and Seasonal Herb Butter	
<b>HUMMUS MEZZE</b> <i>v</i> 	<b>FULL</b> 18
Sumac Cucumbers, Tomatoes, Red Onion, Lemon Olive Oil, Bulgur Wheat, Olives, Feta, Flat Bread	<b>HALF</b> 9
<b>SEAFOOD CRUDO*</b>	<b>26</b>
Scallops, Calamari, Mussels, Shrimp, Tomato, Arizona Citrus, Charred Corn, Ancho Pepper, Jalapeños, Cilantro, Tortilla Chips	
<b>MUSSELS</b>	<b>28</b>
PEI Mussels, Fennel, Heirloom Tomato, White Wine, Extra Virgin Olive Oil, Grilled Noble Bakery Bread	

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## SALADS


<b>YUMA GREEN</b>	<b>8</b>
Yuma Artisan Greens, Heirloom Tomato, Cucumber, Red Onion, Carrot, Greek Goddess Dressing	<i>v</i> 
<b>HEIRLOOM TOMATO</b>	<b>23</b>
Burrata Cheese, Heirloom Tomatoes, Petite Spring Herbs, Balsamic Pearls, Thyme Citrus Basil Vinaigrette	<i>v</i> 
<b>GREEK</b> <i>v</i> 	<b>FULL</b> <b>23</b>
Hearts of Romaine, Artichoke, Cucumber, Kalamata Olive, Heirloom Tomato, Feta, Red Pepper, Greek Goddess Dressing	<b>HALF</b> 12
<b>ENHANCE YOUR SALAD</b>	
Add Chicken .....	<b>9</b>
Add Shrimp .....	<b>13</b>

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## GRAND PLATES

<p><b>AHI TUNA PROTEIN BOWL*</b> </p> <p>Chili Sesame Seared Rare Tuna, Quinoa, Lentils, Wild Rice, Super Greens, Potatoes, Tomatoes, Fennel, Green Beans, Pickled Onions, Hard Boiled Egg, Dill Citrus Vinaigrette</p>	<p>FULL 30</p> <p>HALF 16</p>	<p><b>THE PAELLA*</b> [SERVES TWO] </p> <p>Lobster Tail, Jumbo Prawns, Diver Scallops, Mussels, Chorizo, Arborio Rice, Onions, English Peas, Peppers, Sherry Saffron Broth</p>	<p>FULL 80</p> <p>HALF 45</p>
<p><b>FARO &amp; BRAG TABLAS*</b>  [SERVES TWO]</p> <p>4 oz. Wagyu Beef Striploin, 4 oz. Lamb Loin, 2 Diver Scallops, 2 Jumbo Shrimp Seasonal Vegetables, Chermoula, Toun</p>	<p>160</p>	<p><b>DESERT SPRINGS BARRAMUNDI</b></p> <p>Flash Seared Barramundi, Za'atar Spiced Quinoa, Tomato Confit, Lemon Caper Emulsion, Arugula Purée</p>	<p>39</p> <p></p>
<p><b>GRILLED ARIZONA</b> <b>6oz PRIME BEEF TENDERLOIN*</b></p> <p>Roasted Shallot Potato Au Gratin, Haricot Verts, Red Wine Demi-Glace</p>	<p>63</p>	<p><b>CHICKEN TAGINE</b> </p> <p>Free Range Airline Chicken Breast, Toasted Couscous, Roasted Vegetables, Preserved Lemon, Green Olive Relish, Saffron Tomato Broth</p>	<p>FULL 39</p> <p>HALF 20</p>
<p><b>TAMARIND BRAISED PORK SHANK</b></p> <p>White Corn Grits, Charred Broccolini, Roasted Baby Carrots, Rosemary, Pomegranate Chermoula</p>	<p>45</p>		
<p><b>FOREST MUSHROOM</b> <b>PAPPARDELLE RAGOUT</b></p> <p>Pappardelle, Forest Mushrooms, Sherry Wine Vegetable Broth, Pecorino Romano Whipped Cheese</p>	<p>29</p> <p>V </p>		

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# FARO & BRAG

## SIGNATURE COCKTAILS

<b>CALL THE TURN</b>	Ketel One Vodka, Lemon Juice, Strawberry Purée	18
<b>POPO'S BRAG</b>	Hendricks Gin, Guava, Giffard Orgeat, Lemon	18
<b>FARE TREDICI BLACK MANHATTAN</b>	Widow Jane Lucky Thirteen, Averna Amaro, Plum Bitters	35
<b>FARO'LD FASHIONED</b>	Basil Hayden, Cointreau, Blood Orange	22
<b>PATRÓN ON THE BOUNCE</b>	Patrón Reposado, Limoncello, Lemon Juice	18
<b>TRAIN TO UNO</b>	Herradura Silver Tequila, Elderflower, Lemon Juice, Vanilla	18
<b>PUESTA DEL SOL</b>	Del Maguey Vida Mezcal, Triple Sec, Mango, Cassis, Lime Juice	18
<b>OLD CUBAN</b>	Mount Gay Eclipse Gold Rum, Giffard Liqueur, Lime	18
<b>POST AND PAIR NON-ALCOHOLIC</b>	Lyre's Italian Orange, Rosso Apertif, Lemon Juice, Blood Orange, Ginger	15



## BOURBON PRIALS

<b>THE FOREST</b>	20
Redwood Empire, California: Pipe Dream, Emerald Giant, Lost Monarch	
<b>CATCHING THE RYE</b>	32
Whistle Pig PiggyBack 6 Year, Vermont Michter's Single Barrel Straight Rye, Kentucky Frey Ranch Straight Rye "Bottled In Bond", Nevada	
<b>IT'S A KENTUCKY THING</b>	42
Kentucky Owl Confiscated, Kentucky Heaven Hill 7 Year, Kentucky 1792, Bottled in Bond, Kentucky	
<b>THE PERFECT FINISH</b>	50
Widow Jane Decadence, New York Rare Perfection 14 Year, Kentucky Penelope Toasted, Indiana	

## BEER SELECTION

<b>DOMESTIC BOTTLED</b>	9
Bud Light Coors Light Miller Light Michelob Ultra	
<b>IMPORT/CRAFT BOTTLED</b>	10
Blue Moon Corona Heineken Heineken 0.0	Modelo Especial Stella Artois Stone IPA

## THE WINE LIST

### SPARKLING

Ruffino Prosecco, Friuli, Italy	15	60
Chandon Brut Classic, California	17	70
Schramsberg Blanc de Blanc, Napa Valley, California		92
Veuve Clicquot “Yellow Label”, Reims, France		175

### WHITE AND ROSÉ

Raeburn Chardonnay, Sonoma Coast, California	16	62
ZD Chardonnay, Napa Valley, California	20	80
Rombauer Chardonnay, Napa Valley, California		110
Astrolabe Sauvignon Blanc, Marlborough, New Zealand	15	60
Conundrum by Caymus White Blend, Napa Valley, California	15	60
Pighin Pinot Grigio, Italy	15	60
Pine Ridge Viognier/Chenin Blanc, Napa Valley, California		56
Sofia Rosé, Monterey County, California	16	62

### RED

Cannonball Cabernet Sauvignon, California	15	60
Daou Cabernet Sauvignon, Paso Robles, California	19	75
Opolo “Estate” Cabernet Sauvignon, Paso Robles, California		90
Post and Beam Cabernet Sauvignon, Napa Valley, California	26	105
High Heaven Merlot, Columbia Valley, Washington	15	60
Juggernaut Pinot Noir, California	16	63
Patz & Hall Pinot Noir, Sonoma Coast	24	96
The Walking Fool by Caymus Red Blend, California	19	75
Eight Years in the Desert Red Blend, Napa Valley, California	28	110
Cline “Ancient Vine” Zinandel, Sonoma, California	15	60
Altocedro, Malbec Ano Cero La Consulta, Mendoza, Argentina	15	60

*Ask your server to see beyond the List*

# FARO & BRAG

## DESSERTS

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### LIMONCELLO TIRAMISU

Housemade Limoncello Mascarpone Mousse, Ladyfingers, Arizona Lemon Curd

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14

### PANNA COTTA

Strawberry Sake Consommé, Edible Flowers

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14

### PEANUT BUTTER TART

Dark Chocolate Ganache, Graham Cracker Crust, Chantilly Cream, Salted Caramel

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14

### DECADENT DARK CHOCOLATE TORTE [VEGAN, GLUTEN-FREE]

Seasonal Berries, Vegan Vanilla Gelato

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15

### GELATO WITH SEASONAL BERRIES

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10

## WINES & PORT

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### WINE [BY THE GLASS 2oz]

Chateau Roumieu, Sauternes, France ..... 15

Far Niente Dolce, Napa Valley, California ..... 26

Inniskillin Riesling Icewine, Niagara Peninsula, Ontario, Canada ..... 36

Inniskillin Ice Wine Cabernet Franc, Niagara Peninsula, Ontario, Canada ..... 50

### PORT [BY THE GLASS 3oz]

Taylor Fladgate 10 Year Tawny, Douro, Portugal ..... 16

Taylor Fladgate 20 Year Tawny, Douro, Portugal ..... 24

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## JUST ONE MORE...

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**WAKE ME UP BEFORE YOU GO GO**

Belvedere Vodka, Espresso, Mr. Black Coffee Liqueur,  
Dr. McGillicuddy's Raw Vanilla

18

**A. B. A.**

Hennessy, Dark Crème de Cacao, Cream, Grated Nutmeg

18

**THE FLEETWOOD**

Galliano, White Crème de Cacao, Heavy Cream, Chocolate Shavings

18

**ENVY THIS**

Angel's Envy Bourbon, White Crème de Cacao,  
Hazelnut, Chocolate Shavings

18

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## CORDIALS

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**BY THE GLASS | .5oz**

Bailey's Irish Cream .....	14
Campari .....	14
Disaronno .....	14
Grand Marnier .....	14
Grand Marnier Cuvée 100 .....	14
Green Chartreuse .....	14
Romana Sambuca .....	14

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