



IGNITE

FALL AND WINTER COCKTAILS

THE CARDINAL FLOWER	\$ 22
kettle one vodka elderflower liqueur strawberry purée yuzu pineapple	
BEHIND THE SUN	\$ 24
bacardi superior rum simple syrup yuzu mandarin purée lime thai basil fever tree soda water	
SECRET SPRINGS	\$ 21
tanqueray gin st germaine lemon watermelon fever tree soda water	
SUNNY SKIES	\$ 24
suntory toki whiskey lemon pineapple cherry sake malbec	
SCOTCH WILD	\$ 23
dewar's scotch orgeat grapefruit yuzu	
THE REGULATOR	\$ 21
del maguey vida de san luis de rio mezcal st. germaine lemon ginger liqueur prosecco	
BALANCING ACT	\$ 23
jose cuervo blanco yuzu citrus lemongrass syrup thai basil	
OUTLAW	\$ 22
high west rye whiskey campari pineapple lemon orgeat	

SPIRIT-FREE COCKTAILS

TROPIC REFRESHER	\$ 12
coconut milk passion fruit puree mint lemon lime fever tree soda water	
CASCADES	\$ 12
grapefruit cucumber thai basil fever tree tonic water dash cardamom bitters	
ROSY CHEEKS	\$ 12
strawberry purée lemon bitters rose water egg white	



I G N I T E

BEER

DOMESTIC \$ 9

budweiser | bud light | coors light | miller lite | michelob ultra | samuel adams boston lager

IMPORT \$ 10

blue moon belgian ale | guinness "draught" | sapporo | sierra nevada pale ale | four peaks "kilt lifter"
odell brewing IPA | new belgium fat tire ale | corona light | corona extra | modelo especial
stella artois | heineken | heineken 0.0 (non-alcoholic)

ARTISANAL DRAFTS

The Brewery at Tiritto Farm, located in Willcox, AZ is a 10-barrel microbrewery featuring a selection of limited production and seasonal ales.

Cobre Cerveza | **13** Helles Lager | **13** Nectaron Hazy IPA | **14** Seasonal Selection | **14**

ARTISANAL BEER FLIGHT \$ 15

SAKE

Hakutsuru "Sayuri" Nigori	\$ 28
Hakutsuru "Superior" Junmai Ginjo	\$ 28
Yoshi no Gowa "Winter Warrior" Junmai Ginjo	\$ 40

WINE

SPARKLING

GLASS/BTL

Desederio Jeio Prosecco, Brut <i>Veneto, Italy</i>	16 / 64
Shramsberg Brut "Mirabelle" <i>North Coast, California</i>	24 / 92
Barons de Rothschild Champagne, Brut "Cuvee Ritz" <i>France</i>	32 / 160
Veuve Clicquot Champagne, Brut, "Yellow Label" <i>France</i>	BTL 225

ROSE

Chateau Miraval | **Rose** | *Cotes de Provence, France* 18 / 72

WHITE

Prost Riesling <i>Mosel, Germany</i>	16 / 64
Terlato Pinot Grigio <i>Friuli, Italy</i>	20 / 76
Nautilus Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	20 / 80
Boen Chardonnay <i>Sonoma, Monterey, Santa Barbara, California</i>	26 / 100
Cakebread Cellars Chardonnay <i>Napa Valley, California</i>	30 / 120

RED

Primus "The Blend" <i>Apalta, Chile</i>	18 / 70
Tenuta di Arceno Chianti <i>Tuscany, Italy</i>	22 / 84
Finca Decero Malbec <i>Mendoza, Argentina</i>	18 / 72
Torres Celeste Crianza Tempranillo <i>Ribera del Deuero, Spain</i>	24 / 92
Melville Vineyards Estate Pinot Noir <i>Santa Barbara County, California</i>	19 / 72
Penfolds Max's Cabernet Sauvignon <i>South Australia, Australia</i>	24 / 92



IGNITE

Sushi served Thursdays thru Saturdays from 5:00pm to 9:30pm

NIGIRI & SASHIMI

price per two (2) or three (3) pieces.
all nigiri is brushed with shōyu.

NIGIRI (2) SASHIMI (3)			NIGIRI (2) SASHIMI (3)		
SAKE (ora king salmon)	\$ 16	\$ 20	EBI (special prawn)	\$ 16	\$ 20
MAGURO (yellowfin tuna)	\$ 16	\$ 20	UNAGI (eel)	\$ 14	\$ 18
HAMACHI (yellowtail)	\$ 16	\$ 20	SABA (mackrel)	\$ 14	\$ 18
SHIROMI (white fish)	\$ 14	\$ 18	KING CRAB	\$ 18	\$ 24

MODERN NIGIRI

price per two (2) pieces

PORTOBELLO ^ wasabi mayonnaise sweet shōyu scallions	\$ 20
GYUNIKU wagyu wasabi mayonnaise sweet shōyu scallions crispy shallot	\$ 26

UZUZUKURI & TATAKI

TUNA UZUZUKURI * truffle ponzu scallions	\$ 27
HAMACHI TATAKI * 🌶️ yuzu ponzu serrano togarashi orange segments	\$ 28
SHIME SABA * lemon yuzu kosho scallions	\$ 26
HIRAME 🌶️ lemon zest chojang shiso	\$ 28

SIGNATURE MAKI SUSHI

DOVE MOUNTAIN 🌶️ spicy tuna scallion hamachi cucumber scallions serrano peppers yuzu kosho	\$ 31
IGNITE * maguro sake hamachi shiromi scallions tobiko	\$ 29
MESQUITE shiromi shiso black garlic shōyu mesquite sauce	\$ 28
SONORAN HEAT 🌶️ spicy tuna roasted jalapeño avocado serrano peppers tempura flakes gochujang mayonnaise	\$ 29
TEMPURA shrimp tempura spicy crab takuan kaiware eel sauce	\$ 28
KING CRAB * king crab avocado cucumber wasabi tobiko	\$ 34
SPICY TUNA * 🌶️ spicy tuna cucumber scallions togarashi	\$ 29
YASAI MAKI * cucumber avocado takuan yamagobo kaiware scallions	\$ 28

OSHIZUSHI

UNAGI cucumber scallions furikake eel sauce	\$ 29
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* - Gluten Free or can be made Gluten Free ^ - Vegetarian 🌶️ - spicy

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

