

# COFFEE

SERVED ALL DAY

## FRESH HOT COFFEE

2.25 / 2.75

## CAFÉ AU LAIT

2.75 / 3.50

## RED EYE

3.25 / 3.75

## COLD BREW ICED COFFEE

3.45 / 4.25

## SWEET CREAM COLD BREW

3.95 / 4.75

## COCONUT COLD BREW

3.95 / 4.75

# JUST A BOOST

SERVED ALL DAY

## ESPRESSO SHOTS

### SINGLE

1.50

### DOUBLE

2

### TRIPLE

2.50

### QUAD

3

add an extra shot of espresso to any drink 0.75

### AMERICANO

2.50 / 3

### CAPPUCCINO

2.75 / 3.50

### LATTE

3 / 3.75

### NUTELLA LATTE

4.75 / 4.95

### MOCHA

4.75 / 4.95

### TURTLE MOCHA

4.75 / 4.95

### FROZEN MOCHA

4.75 / 4.95

### CHOCOLATE MACCHIATO

4.75 / 4.95

### HAZELNUT MACCHIATO

4.75 / 4.95

### CARAMEL MACCHIATO

4.75 / 4.95

### RASPBERRY CHEESECAKE LATTE

4.75 / 4.95

### WHITE CHOCOLATE MOCHA

4.75 / 4.95

### FROZEN VANILLA BEAN

4.75 / 4.95

### FROZEN CARAMEL

4.75 / 4.95

## GIVE IT SOME *flavor!*

add flavoring to any drink 0.50

### CARAMEL

### VANILLA

### HAZELNUT

### PEPPERMINT

### DARK CHOCOLATE

### PURE CANE SUGAR

### RASPBERRY

### SF CARAMEL

### SF VANILLA

### SF HAZELNUT

### WHITE CHOCOLATE

# BEVERAGES

HOT CHOCOLATE 2.75 / 3.25

CHAI TEA LATTE 3.75 / 4.25

HOT TEA 2.50 / 3.50

LEMONADE 2.75

PERRIER 3

FRESH BREWED ICED TEA 2.75

ITALIAN SODA 4.25

FOUNTAIN SODAS coke, diet coke, sprite 2.75

REPUBLIC OF TEAS peach decaf, pomegranate, raspberry quince, passion fruit 4

GF = gluten-free • VG = vegan • V = vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of foodborne illness.

# PITCH FORKS & CORKS

## HAPPY HOUR

*everyday*

## 3:30-7PM

FEATURING

*Taco Tuesday*

## \$1 TACOS

DURING HAPPY HOUR

# FORKS

## RISE & GRIND

8AM-7PM

- SPARKY'S BREAKFAST SANDWICH** egg, aged cheddar, sausage 2.95
- BREAKFAST CROISSANT** aged cheddar, cured ham, egg 3.95
- FEAR THE FORK FRITATTA** V•GF 3.95
- CINNAMON ROLL** V powdered sugar icing 2.95
- BREAKFAST BREAD** V 2.95
- PEANUT BUTTER PROTEIN BAR** VG 3.50
- "A" MOUNTAIN MUFFINS** V 2.95
- STATE PRESS SCONES** V 2.95
- DEVIL DESSERT BARS** V 3.95
- BROWNIES** V 2.95
- SPECIALTY COOKIES** V 1.50
- SIGNATURE VEGAN COOKIES** VG 1.50



## BETWEEN CLASSES

8AM-3:30PM

### TORTILLA SOUP V

roasted corn, red chile, cilantro, cotija, radish, tortilla 6

add roasted chicken 3 braised pork 3

## SALADS

add roasted chicken to any salad 6

**APPLE PECAN ARUGULA SALAD** VG•GF granny smith apples, toasted pecans, radishes, craisins and maple citrus vinaigrette 6

**QUINOA GARDEN SALAD** VG•GF quinoa, spinach, heirloom tomatoes, cucumber, avocado and roasted garlic citrus vinaigrette 7

**MEXICAN STREET CORN SALAD** V roasted corn, black beans, red bell pepper, cilantro, cotija cheese and honey lime crème vinaigrette 6

## SANDWICHES

add olive salad 5 add potato salad 4

**SMOKED TURKEY SANDWICH** pepita pesto, pomegranate glaze, fresh mozzarella, ciabatta 9

**SHORT RIB SANDWICH** black pepper, horseradish chive havarti, aioli, ciabatta 9

**ITALIAN HERO SANDWICH** salami, prosciutto, cured ham, fig jam, mozzarella, hoagie 8

**VEGGIE** V mushrooms, artichoke hearts, caramelized onion, tomato, muenster, roasted garlic aioli, herbed focaccia 7

## SPECIALS

**CRÈME BRULÉE FRENCH TOAST** V brioche, cinnamon, vanilla bean anglaise and berries 7

**LEMON RICOTTA PANCAKES** V maple syrup, lemon zest 7

**TEMPE AVOCADO TOAST** V avocado, lime, cucumber, arugula and tomato jam 8

**THE FRESHMAN BISCUIT** shaved ham, aged cheddar, grape jelly, olive salad 9

**SMOKED HAM OMELET** GF thyme, muenster 6

**MUSHROOM OMELET** V•GF artichoke hearts, tomato jam 6

**RAVIOLI DI FORMA DEL CAPITANO (GOAT CHEESE RAVIOLI)** orange zest, fennel, braised short rib 12

**ROASTED ADOBO CHICKEN** GF rattlesnake beans, veggie au jus, jalapeño pesto, avocado relish 12

**SMOKED SALMON POTATO CAKES** chive crème fraiche, mixed greens, olive salad 10

# CORKS

## SPARKLING



- J ROGET BRUT** California 5 18
- CAMPO VIEJO BRUT** Spain 34
- CAMPO VIEJO BRUT ROSE** Spain 34

## WHITE

- ESTRELLA WHITE ZINFANDEL** California 7 26
- CHATEAU STE MICHELLE RIESLING** Columbia Valley 8 30
- RAMON BILBAO ALBARINO** Valinas, Spain 10 38
- STEMMARI PINOT GRIGIO** Italy 7 26
- MURPHY GOODE SAUVIGNON BLANC** California 8 30
- WASHINGTON HILLS SAUVIGNON BLANC** Appellated 7 26
- JOSH CRAFTSMAN'S COLLECTION CHARDONNAY** California 9 34
- HIDDEN CRUSH CHARDONNAY** Central Coast, California 11 42

## RED

- LANDMARK OVERLOOK PINOT NOIR** California 13 50
- RADIO BOCA TEMPRANILLO** Valencia, Spain 9 34
- TORRES SANGRE DE TORO RED** Spain 8 30
- KUNDE MERLOT** Sonoma 12 46
- KENWOOD YULUPA MERLOT** Central Coast, California 8 30
- JACOB'S CREEK CABERNET** Australia 7 26
- GEYSER PEAK CABERNET** California 10 38
- LAYER CAKE MALBEC** Mendoza 13 50
- CHATEAU STE MICHELLE SYRAH** Columbia Valley 14 54
- XY ZINFANDEL** Sonoma County 11 42

## SUN DEVIL SIGNATURES 8

- CUBE LIBRE** rum, licor 43, coke, lime
- PINEAPPLE 43** vodka, licor 43, pineapple
- KALIMOTXO** red wine, coke, lemon
- SANGRIA ROJO** red wine, citrus, apple, brandy, cinnamon
- SANGRIA BLANCA** sauvignon, peach, apple, grand marnier, pineapple
- SPANISH COFFEE** kahlua, rum, canela whipped cream

## BEERS

- FOUR PEAKS KILT LIFTER** 4.50
- FOUR PEAKS SEASONAL** 4.50
- FOUR PEAKS HOP KNOT IPA** 4.50
- FOUR PEAKS 8TH ST PALE ALE** 4.50
- FOUR PEAKS SUNBRU** 4.50
- MILLER LITE** 3.50
- SAN TAN SUNSPOT** 4.50
- SAN TAN DEVIL'S ALE** 4.50
- SAN TAN HEFEWEIZEN** 4.50
- SAN TAN HOPSHOCK** 4.50
- CORONA** 4.50

## HAPPY HOUR

3:30-7PM

JOIN US FOR  
*Taco Tuesday*  
**\$1 TACOS**

## TACOS

each dish comes with three tacos

- VEGETARIAN** V•GF charro beans, cotija, avocado salsa 6
- SHORT RIB** GF basil, cotija, diablo salsa 6
- ROASTED POLLO** GF mole verde, cilantro, avocado 6
- BRAISED PORK** GF blood orange, walnut, horseradish crema fresca 6
- DE LA SEMANA** GF chef's choice taco of the week \$ as quoted

## SMALL PLATES

- SHORT RIB POTSTICKERS** yuzu, jalapeño, mole verde 8
- GRILLED ANDOUILLE SATAYS** chive cheddar fondue, blistered tomatoes 7
- ARTICHOKE DIP** V spinach, poblano, sea salt pretzels 8