

Draft BEER & CIDER

**Ask your server about our rotating taps.*

CRISP & REFRESHING

COORS LIGHT - Light gold with a clean finish. 4.2% ABV | *Colorado*

DOS EQUIS LAGER ESPECIAL - A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish. 4.2% ABV | *Mexico*

FIRESTONE WALKER 805 - A light, refreshing blonde ale with subtle malt and hops. 4.7% ABV | *California*

FOUR PEAKS ARIZONA PEACH - A refreshing beer with a light peach flavor that invites you to have another. 4% ABV | *Arizona*

HUSS SCOTTSDALE BLONDE - Blonde ale with a refreshing and slightly sweet finish. 4.7% ABV | *Arizona*

KONA BIG WAVE GOLDEN ALE - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*

PHX BEER CO ARIZONA GOLD - Aroma of sweet malt livens up the smooth flavor in a way that is pure gold. 5.1% ABV | *Arizona*

SAINT ARCHER BLONDE - A bright and crisp ale, with characters similar to a pilsner. 4.8% ABV | *California*

STELLA ARTOIS - Transparent straw color with a white fluffy head with aromas of grain, wheat, and pale malts. 5% ABV | *Belgium*

HOPPY

BALLAST POINT GRAPEFRUIT SCULPIN IPA* - A tart freshness of grapefruit perfectly complements the IPA's citrusy hop character. 7% ABV | 70 IBU | *California*

DESCHUTES FRESH SQUEEZED IPA - A large amount of citra and mosaic hops give this IPA prominent grapefruit flavors. 6.4% ABV | 60 IBU | *Oregon*

DRAGON BREWING IPA - A true west coast IPA, appropriately bitter with an herbal citrusy hop aroma supported by a malt backbone. 7.3% ABV | 83 IBU | *Arizona*

HOP VALLEY STASH PANDA HAZY IPA - Citra® Cryo Hops® and a hefty helping of grapefruit peel. 6.5% ABV | 50 IBU | *Oregon*

LAGUNITAS IPA - A well-rounded, drinkable IPA with a richness that mellows out the twang of the hops. 6.2% ABV | 51 IBU | *California*

SAINT ARCHER TROPICAL IPA - Mosaic, Citra & Simcoe hops blended with real mango & passionfruit. 7% ABV | 70 IBU | *California*

SANTAN BREWING JUICY JACK IPA - A full-bodied hazy IPA with aromas of peach, guava, and tangerine. 5.5% ABV | 37 IBU | *Arizona*

RICH & MALTY

FOUR PEAKS KILT LIFTER - Amber colored and malty sweet with underlying notes of smokiness. 6.2% ABV | *Arizona*

OAK CREEK AMBER - Copper color and medium-bodied, smooth and carefully balanced with a hint of caramel malt. 5.5% ABV | *Arizona*

Indicates a local Arizona craft beer.

DARK & ROASTED

☐ **BORDERLANDS NOCHE DULCE PORTER*** - This aromatic, slightly sweet porter uses real vanilla beans for a smooth complex taste. 7.3% ABV | Arizona

GUINNESS STOUT - Dark coffee color with roasted malt grains, coffee and dark chocolate notes. 4.2% ABV | Ireland

WHEAT

BLUE MOON BELGIAN WHITE - An unfiltered, citrusy witbier with a smooth finish. 4.7% ABV | Colorado

☐ **COLLEGE STREET BIG BLUE VAN** - Real blueberry and vanilla bean give this wheat ale a smooth, sweet finish. 5.5% ABV | Arizona

☐ **PAPAGO ORANGE BLOSSOM WHEAT** - A light American wheat ale flavored with mandarin orange and vanilla. 4.5% ABV | Arizona

☐ **SANTAN BREWING HEFEWEIZEN** - Unfiltered wheat bursting with citrus, lemon peel, banana and clove. 5% ABV | Arizona

CIDERS

ACE PINEAPPLE CIDER - The addition of fresh pineapple juice creates a cider with a powerful tropical nose and semi-sweet initial taste with a tart finish. 5% ABV | California

STRONGBOW CIDER - A crisp, English-style cider with a hint of green apple and a bittersweet finish. 5% ABV | England

SEASONAL

ASK YOUR SERVER ABOUT OUR CURRENT ROTATING TAPS

BOTTLES & CANS

BUDWEISER, BUD LIGHT, COORS LIGHT, CORONA, HEINEKEN, MICHELOB ULTRA, OMISSION (GF), HEINEKEN 0.0 (N/A), NEWCASTLE, MILLER LITE (16 OZ. CAN), PBR (16 OZ. CAN)

new **WHITE CLAW** - MANGO OR BLACK CHERRY (12OZ. CAN)

Craft FLIGHTS

TASTE ANY 6 BEERS FOR \$12



THE ARIZONA FLIGHT

DRAGOON IPA - PHX BEER ARIZONA GOLD ALE - PAPAGO ORANGE BLOSSOM WHEAT
OAK CREEK AMBER - FOUR PEAKS KILT LIFTER - BORDERLANDS NOCHE DULCE PORTER



Refreshers

Fresh Squeezed

BLOOD ORANGE GINGER ICED TEA

HIBISCUS BASIL LEMONADE

PASSION FRUIT & MANGO AGUA FRESCA

LEMONADE & STRAWBERRY LEMONADE

ORANGE & GRAPEFRUIT JUICE

N/A BEVERAGES & WATERS TEAS, COFFEE & ENERGY

TOPO CHICO MINERAL WATER

SAN PELLEGRINO SPARKLING WATER
(ORIGINAL, BLOOD ORANGE)

HENRY'S ROOT BEER

REED'S GINGER BEER

Coca-Cola

COKE, DIET COKE, SPRITE,
DR. PEPPER

TAZO ICED TEA

TAZO ASSORTED HOT TEAS

ARNOLD PALMER

SEATTLE'S BEST COFFEE

RED BULL (ORIGINAL)

RED BULL (TROPICAL YELLOW)

RED BULL (SUGARFREE)

☐ Indicates a local Arizona craft beer.

*Served in a 13oz Belgian beer chalice.

Craft COCKTAILS

BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 10.75

SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 9.75

* **BLOOD ORANGE MARGARITA**

El Jimador Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 10

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 10.75

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 10

LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 9.5

PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 10

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 11



Modern CLASSICS

BULLEIT RYE OLD FASHIONED

Bulleit Rye, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 11

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 12

* **THE BOURBON SAZERAC**

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 12

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 9.75

CUCUMBER ROSEMARY GIN & TONIC

Bombay Sapphire Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 10.5

PEAR MARTINI

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 11

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 10

BACON BLOODY MARY

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, olive, onion, cherry tomato, pepperoncini and celery. 9.75

FRESH FRUIT SANGRIA

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 9.75

FRESH SQUEEZED MARGARITA

El Jimador Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 10

Whiskey Flights

Our whiskey flights feature three 1 ounce pours from select makers.
Bourbon: \$15 • Scotch: \$17 • Around the World: \$15

BOURBON

Basil Hayden's | Templeton Rye | Elijah Craig Small Batch

SCOTCH

Monkey Shoulder | Glenfiddich 12 Yr | The Balvenie 14 Yr Caribbean Cask

AROUND THE WORLD

Woodford Reserve Bourbon | Tullamore Dew Irish Whiskey | The Balvenie 12 Yr Scotch



Specialty LIQUORS

VODKA

Absolut*
Belvedere
Chopin
Ciroc
Effen Blood Orange
Effen Cucumber
Deep Eddy Lemon
Deep Eddy Ruby Red
Grey Goose
Ketel One
Smirnoff*
Tito's Handmade Vodka

GIN

Aviation
Bombay Sapphire
Hendrick's
Tanqueray
The Botanist

SCOTCH

Balvenie 12yr
Balvanie 14 Carribean Cask
Dewar's White Label
Glenfiddich 12yr
Glenlivet 12yr
Johnnie Walker Red
Johnnie Walker Black
Lagavulin 16 yr
Macallan 12yr
Macallan 18yr
Monkey Shoulder
Oban 14yr

BRANDY/COGNAC

Courvoisier
Hennessy VS

LIQUORS & APERITIFS

Aperol
Chambord
Cointreau
Fernet Branca
Frangelico
St. Germain

TEQUILA & MEZCAL

1800 Reposado
Avion Añejo
Clase Azul Reposado
Don Julio Añejo
Don Julio Blanco
Don Julio 1942
El Jimador*
Herradura Reposado
Ilegal Joven Mezcal
Milagro Silver
Patron*
Sauza Hornitos
Tanteo Jalapeño
Tres Generaciones Añejo

RUM

Bacardi Superior
Captain Morgan
Malibu Rum
Myers' Dark
RumChatta
Sailor Jerry

WHISKEY/BOURBON

Basil Hayden
Buffalo Trace
Bushmills
Bulleit Bourbon
Bulleit Rye
 Copper City Bourbon
Crown Apple
Crown Royal
Elijah Craig Small Batch
Gentleman Jack
Jack Daniel's*
Jack Daniel's Single Barrel
Jameson
Jim Beam
Jim Beam Black
Knob Creek
Maker's Mark
Pendleton
Seagram's 7
Skrewball Peanut Butter Whiskey
Templeton Rye
Tullamore Dew
Woodford Reserve

Indicates a local Arizona distilled liquor.

*Available in an assortment of flavors,
ask a server or bartender for our current selections.

Featured **WINES**

**Served in a glass 6oz. / 9oz. / Bottle*

WHITE

CHATEAU STE MICHELLE RIESLING WA | 8 / 11 / 24

UNDERWOOD ROSÉ OR | 8.5 / 11.5 / 26

ECCO DOMANI PINOT GRIGIO ITALY | 8 / 11 / 24

FRANCIS COPPOLA PINOT GRIGIO CA | 9 / 12 / 27

MATUA VALLEY SAUVIGNON BLANC NZ | 8.5 / 11.5 / 26

JOEL GOTT SAUVIGNON BLANC CA | 9 / 12 / 27

* KIM CRAWFORD SAUVIGNON BLANC NZ | 11 / 14 / 33

CK MONDAVI CHARDONNAY CA | 8 / 11 / 24

JOSH CELLARS CHARDONNAY CA | 8.5 / 11.5 / 26

KENDALL-JACKSON CHARDONNAY CA | 10 / 13 / 30

LA CREMA SONOMA CHARDONNAY CA | 12 / 15 / 36

SONOMA CUTRER CHARDONNAY CA | 42 (Bottle)

RED

MARK WEST PINOT NOIR CA | 8.5 / 11.5 / 26

MEIOMI SONOMA PINOT NOIR CA | 11 / 14 / 33

COLUMBIA CREST TWO VINES MERLOT-CAB WA | 8 / 10 / 24

* CAYMUS CONUNDRUM RED BLEND CA | 10 / 13 / 30

LODI RED by MICHAEL DAVID WINERY CA | 9 / 12 / 27

THE PRISONER RED BLEND CA | 65 (Bottle)

ALAMOS MALBEC ARGENTINA | 8 / 11 / 24

14 HANDS CABERNET WA | 8.5 / 11.5 / 26

BONANZA CABERNET by CAYMUS CA | 9.5 / 12.5 / 29

FREAKSHOW CABERNET CA | 10 / 13 / 30

KENDALL-JACKSON V.R. CABERNET CA | 33 (Bottle)

SPARKLING

WYCLIFF BRUT ROSÉ CA | 8 / 11 / 24

* LA MARCA PROSECCO ITALY | 9.5 (6oz.) / 29 (Bottle)

KORBEL BRUT CA | 10 (6oz.)

CHANDON BRUT CA | 45 (Bottle)

MOËT & CHANDON IMPERIAL FRANCE | 85 (Bottle)



HAVE YOUR NEXT

Event with us!

Ask about reserving space for
your next private event!

Social Hour

Available 3pm - 6pm (7 Days a Week)

\$5.95

CREAMY QUESO DIP Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn tortilla chips.

FRESH HAND CUT FRIES Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

CAESAR SALAD* Romaine, arugula, radicchio, Grana Parmesan, ciabatta croutons, Parmesan crisp and lemon-garlic Caesar dressing.

GARLIC SESAME EDAMAME Soybean pods sautéed with garlic sesame soy glaze.

\$6.95

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and corn tortilla chips.

GRILLED BURGER SLIDERS* Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

PEPPERONI & FOUR CHEESE PIZZA Italian pepperoni, Roma tomato sauce and flour cheese blend.

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces.

SPICY FRIED CAULIFLOWER Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

\$7.95

AHI POKE STACK* Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

CALIFORNIA ROLL Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

OVEN BAKED SOFT PRETZEL Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

GRILLED SALMON CAKES Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

CRISPY CALAMARI Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

BACON WRAPPED BBQ PRAWNS With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

PORK CARNITAS TACOS Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija, pickled radish, jalapeño and white corn tortillas.

\$6.95

PREMIUM WELL DRINKS
THREE THIEVES
Chardonnay or Pinot Grigio



\$7.95

UNDERWOOD Rosé
14 HANDS
Cabernet Sauvignon

\$1 Off ALL DRAFT PINTS

Social Hour COCKTAILS

\$7.95

MOSCOW MULE New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

THIRSTY LION MARGARITA Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

\$8.95

RASPBERRY DROP MARTINI New Amsterdam Vodka, raspberry purée and lemonade.

CLASSIC MOJITO Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

\$9.95

BOURBON OLD FASHIONED Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

*No substitutions - Minimum \$3.75 beverage purchase.
Social hour food may not be ordered to-go*