





this

CHICKEN WINGS & DRUMETTES celery, carrots, bbq or spicy hot	12.00
QUESO FUNDIDO baked Oaxaca cheese, chorizo & southwest spiced corn chips	9.50
SHRIMP BASKET crispy fried shrimp with fries	11.00
CRISPY CALAMARI & SHRIMP squash, zucchini, bell peppers & saffron aioli	12.50
GRILLED STEAK SALAD* grilled flat iron, steamed fingerling potatoes, Italian green beans, tomatoes & cucumbers	16.50
SAUSAGE & TOMATO FLATBREAD fennel sausage, tomato sauce, fresh mozzarella & roasted garlic	11.00
FISH TACOS corn tortillas, seared fish fillet, guacamole, vegetable slaw, queso fresco & salsa roja	15.50
KOREAN TACOS corn tortillas, tangy sweet pork, asian slaw & dressing	14.50

* This establishment serves eggs, steaks, seafood and burgers cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.



that

PULLED PORK SLIDERS	10.50
barbecued pork, brioche, aged cheddar, crispy onions & avocado	
MEATBALL SUB	10.00
beef meatballs, marinara & provolone cheese	
BBQ CHICKEN SANDWICH	11.00
chicken breast, barbecue sauce, pretzel bun, choice of cheese, lettuce, tomato & pickle	
CHICKEN PESTO PASTA	14.00
chicken breast, broccoli, mushrooms, penne & pesto cream sauce	
BYOB*	
black angus beef	12.50
turkey	9.50
black bean	9.50
BREAD: pretzel or brioche	
CHEESE: cheddar, swiss, pepper jack or provolone	
ONIONS: grilled or fresh	
ADD ON	1.50
jalapenos, roasted tomatoes, roasted poblano peppers, chili, pico de gallo, slaw, bacon, avocado, sauteed mushrooms, over hard egg	

bottle beer

BUDWEISER / BUD LIGHT (Missouri)	5.50
HEINEKEN / AMSTEL LIGHT (Holland)	5.50
SAM ADAMS (Boston)	5.50
SIERRA NEVADA (California)	5.50
CORONA (Mexico)	5.50
DOS EQUIS LAGER (Mexico)	5.50
MICHELOB ULTRA (Missouri)	5.50
MILLER LITE (Wisconsin)	5.50
COORS LIGHT (Colorado)	5.50

draught beer

KILT LIFTER (AZ) Four Peaks Brewing Co	6.00
STELLA ARTOIS (Belgium)	6.00
HOP SHOCK I.P.A. (AZ) San Tan Brewing Co	6.00
SUNBRU (AZ) Four Peaks Brewing Co	6.00
BLUE MOON (Colorado)	6.00



cocktails-top 10 for \$10

LEMON DROP

absolute citron, lemon juice and a dash of lemonade with a sugar rim

BAHAMA BREEZE

bacardi superior rum, meyer's dark rum, pineapple, orange and cherry juice with a splash of soda

PERFECT BLOODY MARY

absolute peppar vodka with major peters bloody mary mix and a seasoned rim

POMEGRANATE MARTINI

pomegranate liquor, smirnoff vodka and a splash of cranberry juice

ULTIMATE MARGARITA

patron silver tequila, fresh lime, orange juice and simple syrup
Topped and swirled with gran marnier

MEXICAN CHOCOLATE MARTINI

patron silver tequila, kahlua, chocolate syrup, half and half and a dash of cinnamon

SEDONA RED ROCK

smirnoff strawberry vodka, limoncello, fresh strawberries, basil leaves and lemonade

MOJITO

bacardi superior rum, simple syrup, fresh lime juice and mint leaves

CITRUS COSMO

grey goose L'orange vodka, fresh lime and cranberry juice

DIRTY BIRD

grey goose vodka, olive juice and a hint of dry vermouth garnished with olives



reds

glass bottle

MERLOT, FLYING FISH, 2012.
(WASHINGTON STATE)

9.00 32.00

concentrated mocha, vanilla and blueberry aromas along with a very deep purple hue, a hint of oak and a lingering finish.

SHIRAZ, 2 UP, 2013,
(SOUTH AUSTRALIA)

10.00 35.00

deep crimson in color with blackberry and soft vanilla aromas, ripe dark berries on the palate followed by soft tannins.

PINOT NOIR, LEYDA, 2012,
(SAN ANTONIO, CHILE)

10.00 35.00

bright and intense, the fruit-driven bouquet boasts plum, cherry and soft smokiness. Fresh on the palate with cherry fruit, spices and soft, sweet tannins.

MALBEC "VISTA FLORES" CATENA,
2012, (MENDOZA, ARGENTINA)

10.00 35.00

dark violet color, rich and explosive with dark fruit intermingled with delicate floral notes and a touch of anise. The mouthful is ripe and juicy with black cherry and raspberry flavors layered with notes of spice cake and a touch of tobacco.

CABERNET SAUVIGNON, CATENA,
2012, (MENDOZA, ARGENTINA)

13.00 45.00

aromas of red fruit, sweet spice and a touch of fresh mint. Full and soft with layers of red currant and hints of clove and pepper.

CABERNET SAUVIGNON,
"815" JOEL GOTT, 2012, (CALIFORNIA)

13.00 45.00

ripe with blueberry, cherry soda and dark cherry, soft ripe tannins and a balanced long velvety finish.



whites

	glass	bottle
PINOT GRIGIO delle VENEZIE, STELLA, 2013, (UMBRIA)	7.50	26.00
clean and stylish, vibrant on the palate with fruit aromas of pears and citrus, balanced yet zesty acidity.		
SAUVIGNON BLANC, YEALANDS, 2013, (MARLBOROUGH, N.Z)	10.00	35.00
straw yellow in color with a greenish hue, guava and fresh grass aromas with fresh herbs balanced by ripe passion fruit and grapefruit with a racy acidity and mineral finish.		
MOSCATO, MENAGE A TROIS, 2013, (CALIFORNIA)	8.00	28.00
sails nicely on the palate with apples, peaches and flower; fresh and lively in the finish.		
RIESLING, CLEAN SLATE, 2013, (MOSEL, GERMANY)	8.00	28.00
ripe peach flavor, lime notes and an element of mineral imparted from the slate soil.		
CHARDONNAY, TILIA, 2013, (MENDOZA, ARGENTINA)	8.50	32.00
fresh aromatic profile of ripe citrus fruit, layers of floral notes and a touch of vanilla. Clean and crisp with pear, apple and a touch of grapefruit along with sweet spice.		
CHARDONNAY, FLORA SPRINGS, 2012, (NAPA VALLEY, CALIFORNIA)	12.50	44.00
explodes with ripe apple, pear and white peaches, followed by crisp grapefruit with hints of jasmine.		

sparkling wine

	split	bottle
PROSECCO, BRUT, ZARDETTO, NV. (Veneto, Italy)	8.25	34.00
exuberant, extroverted wine that is full of flowers, pears and spices. Delivers much pleasure.		