



HAPPY HOUR

Snacks & Drinks Served 2pm-4:30pm

EAT UP

Chips & Guacamole

Tortilla chips, house made guacamole 14

Add Salsa 5

Caesar Salad

Romaine, parmesan cheese, croutons, caesar dressing 12

Add green chile pork 6

Loaded Nachos

Tortilla chips, spicy queso bravo, black bean and corn hash, pickled jalapeno, sour cream, queso cotija, green chile pork 18

Loaded Protein Bowl

Black beans, Spanish rice, shredded romaine, black bean and corn hash, pico de gallo, cheddar cheese, queso bravo, green chile pork 18

DRINK UP

Wine by the bottle 50% off

Cocktails

SGR Transfusion

House vodka, ginger ale, grape juice 8

Whiskey Lemonade

House whiskey, peach, lemonade 6

The Azalea

House vodka, pineapple juice, grenadine fresh lemon 8

Cucumber Cooler

Prarire organic cucumber vodka, house cucumber puree, lime, soda 12

Tres Amigos

Margarita on tap

Tres Amigos reposado, organic citrus juice, agave 10

Prickly Pear Mojito

House rum, muddled mint, lime, prickly pear syrup 9

Draft Beer 5

Stella Artois

Michelob Ultra

Oak Creek Amber Ale

Four Peaks Kilt Lifter

Lumberyard IPA

Bad Birdie Golden Ale

Church Music Hazy IPA

Canned Beer 7

Blue Moon

Bud Light

Coors Light

Corona Premier

Dos XX

Heineken

Joy Bus Wow

Michelob Ultra

Miller Lite

Stella Artois

Modelo Especial

4 Peaks Kiltlifter

4 Peaks Hop Knot

Heineken 00 N/A

White Wine

DAOU Rosé

Paso Robles, CA 13/52

Benvolio Pinot Grigio

Italy 10/40

Cline Sauv Blanc

Sonoma, CA 11/44

Kim Crawford Sauv Blanc

New Zealand 12/48

Kendall Jackson

Chardonnay, CA 12/48

Sonoma-Cutrer

Chardonnay, CA 16/64

Terra D'Oro

Moscato, CA 10/40

Red Wine

Essence of Oregon

Pinot Noir, Oregon 13/50

Meiomi Pinot Noir

California 10/40

Red Diamond Merlot

Washington 10/38

DAOU Cabernet

Sauvignon CA 12/48

GF V = Gluten Free and Vegan optional items, please advise your server accordingly

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