

SNACKS

Fresh Corn Tortilla Chips

grilled corn and tomato salsa
& house made guacamole.....12

Buttermilk Fried Calamari

tossed, candied chilies,
chipotle aioli, AZ lemon.....8

Beef and Chorizo Meatballs

chipotle tomato sauce, oaxaca cheese,
southwestern giardinara, cotija,
fry bread.....10

Tortilla-Crusted Crab Cake

fresh jicama & roasted chile slaw,
ancho chile aioli10

Sweet Potato Hummus

charred mini sweet peppers, carrots,
cucumber, sweet drop chiles, crunchy
salsa macha, feta, grilled pita.....10

Ahi Tuna Poke Stack*

cucumber, avocado, sesame seeds,
wasabi soy, jalapeno, seaweed salad,
pickled ginger, wonton chips.....16

Please inform your server before placing your
order if you have any food allergies or
intolerances.

Items with a "*" may contain raw or
undercooked ingredients.

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of food-borne illness, especially if
you have certain medical conditions.

Served from 2:30 - 5:30 daily

Excluding holidays

available in our bar and on our cocktail patio

BEVERAGES

Draft, 16 oz6

Seasonal handle

Phoenix Beer Co.

Bird City Lager, Phx AZ

Dragoon IPA, Tucson, AZ

San Tan Juicy Jack Hazy IPA, Chandler, AZ

Whites

Lunetta Prosecco / Rosé, Italy.....8

Domaine de Bernier, Chardonnay, France.....10

DAOU Sauvignon Blanc, Paso Robles.....10

Benvolio Pinot Grigio, Friuli Grave, Italy.....10

Reds

Hahn, Cabernet CA.....10

Mathew Fritz Santa Lucia Highlands, CA.....11

6 Stack by Markham, North Coast, CA.....12

Tobin James Chateau le Cacheflo, Red Blend,
Paso Robles, CA.....12

House Cocktail.....13

Tontorita

Hornitos Reposado, orange

liqueur, housemade sweet & sour

Happy Hour Liquor.....8

Svedka, Vodka

Bombay Dry, Gin

Bacardi, Rum

Hornitos, Tequila

Jim Beam, Bourbon

Dewars, Scotch..... 10