

Vintages available upon request, Prices subject to change upon vintage changes

WHITE WINES

Bubbles

- Lunetta, Prosecco, Italy 12/45
- Lunetta, Rosé Prosecco, Italy 12/45
- François Montand, Blanc de Blancs, France 50
- Torres Sangre de Toro, Cava, Spain 60
- Veuve Clicquot, Champagne, France 155

Chardonnay

- Domaine de Bernier, France 13/52
- Sonoma-Cutrer, Russian River Ranch 15/60
- Rombauer, Carneros, CA 20/80
- Grgich Hills, Napa 115

Rosé & Other Whites

- Château St. Michelle, Erocia Riesling, WA 13/52
- Benvolio, Pinot Grigio, Friuli Grave Italy 13/52
- DAOU, Sauvignon Blanc, Paso Robles 13/52
- Chateau de Campuget, Viognier France 15/60
- Whitehaven, Sauvignon Blanc, New Zealand.. 15/60
- Guigal, Cotes-de-Rhone Rosé, France 14/56

RED WINES

Pinot Noir

- Mathew Fritz, Santa Lucia Highlands, CA 14/56
- Benton-Lane, Willamette Valley 15/60
- King Estate, OR 75
- Dutton-Goldfield, Dutton Ranch, Rusn. Rvr 95
- Argyle Nuthouse, Willamette Valley 130

Merlot

- 6 Stack by Markham, N Coast CA, 15/60
- L'Ecole, No 41, WA 68
- DAOU "Sequentis", Paso Robles CA 100

Cabernet Sauvignon

- Hahn Estate, CA 13/52
- Sean Minor, North Coast, CA 15/60
- Silver Ghost, Napa Valley, CA 19/76
- Recoltant, Napa Valley, CA 80
- Silverado, Napa, CA 115
- Heitz Cellars, Napa, CA 145
- Caymus, Napa, CA 180
- DAOU Soul of a Lion, Paso Robles, CA 255

Other Reds & Blends

- The Bomb, Lodi, CA 13/52
- Uno Malbec, Mendoza, Argentina 13/52
- Michael David Inkblot Petite Sirah, Lodi 13/52
- Tobin James Chateau Le Cacheflo, Paso Robles, CA 14/56
- Seghesio, Zinfandel, Sonoma, CA 15/60
- Luca, Old Vine Malbec, Uco Vly., Argentina 90
- The Prisoner Blend, Napa, CA 20/80
- Silvo Nardi, Brunello di Montalcino, Italy 150
- Patrimony Cabernet Franc Paso Robles 380

Ask your server about our "closeout" wine list.

BEER, CIDER & SELTZER

Domestic _____ 6 **Import** _____ 7

- Bud Light Pacifico
- Coors Light Stella Artois
- Coors Banquet Modelo Especial
- Michelob Ultra
- Miller Lite

Local Crafts _____ 8

- Grand Canyon Pilsner, Flagstaff
- Four Peaks, WOW Wheat, Tempe
- Barrio Blonde, Tucson AZ
- Mudshark Scorpion Amber, Lake Havasu
- Mother Road Tower Station IPA, Flag. 16 oz ... 10

Draft, 16 oz _____ 8

Ask your server for our local AZ selection

Cider _____ 8

- Cider Corps, seasonal, Mesa AZ

Seltzer _____ 7

- Truly Wild Berry

Non-Alcoholic _____ 7

- Heineken 0.0

TONTO CRAFTED MARGARITAS

Tontorita _____ 15

Hornitos Reposado, orange liqueur, house-made sweet & sour

Prickly Pear Margarita _____ 15

Hornitos Reposado, orange liqueur, s&s, prickly pear syrup

Ancho Chile Margarita _____ 16

Ancho Infused Silver Tequila, triple sec, with lime juice and sweet and sour, Tajín rim

Try it Smoked

Spicy Jalapeño Margarita _____ 16

Herradura Blanco, agave, lime, jalapeño purée.

Honey Hibiscus Margarita _____ 16

Hibiscus infused Silver Tequila, orange liquor, s&s

Tonto Flavors:

- Blood Orange, Cucumber,
- Passion Fruit, Prickly Pear +2

TONTO CRAFTED COCKTAILS

Carefree Manny _____ 18

Local Carefree Bourbon, sweet vermouth, angostura bitters

Rock & Rye Old Fashioned _____ 18

Whistle Pig 6-yr Rye, syrup, bitters, Luxardo cherry, orange peel, ice rock

Try it with: Whistle Pig 10-yr 20

or Whistle Pig 12-yr 26

Mexican Martini _____ 17

Hornitos Reposado, Grand Marnier, agave and fresh lime

Pomegranate Martini _____ 16

Citrus vodka, Pama Liquor, Cointreau and Lime

Smokey Bandito _____ 17

Naran Espadin Mezcal, ginger beer, Crème de casis, a touch of lime

TEQUILA

Tequila has 2 distinct growing regions, Highland and Lowlands.

Highlands agaves tend to grow bigger and give a sweeter, fruitier more floral flavors and aromas.

Lowlands has a shorter growing cycle leading to an earthy and herbaceous, often spicier flavors.

Highlands ~

Blanco/Silver

Sauza Hornitos*	13
Herradura	14
Don Julio ~	14
Patron ~	15
Mijenta ~	17
Clase Azul ~	28

Reposado

Sauza Hornitos*	13
Don Julio ~	14
Patron ~	15
La Gritona ~	15
Herradura	16
Clase Azul ~	38

Añejo

Sauza Tres Generaciones	14
Patron ~	16
Don Julio ~	16
Herradura	17
Don Julio 1942 ~	30
Mijenta ~	32

Ultra Añejo/Specialty

Jose Cuervo Reserva de la Familia French & American Oak	25
Mijenta Cristalino ~	25
Casa San Matias Gran Reserva ~	
Aged 3 years in French Oak	25
Herradura Selección Suprema	55
DeLeón ~	
Aged 36 months in American white oak, 108 proof	50
Maestro Dobel Cristalino	50
Tears of LLorona ~	
Triple barrel aged of scotch, sherry & brandy oak barrels	55

MEZCAL

Mezcal can be from many agave species, either cultivated or foraged from the wild. The mesquite cooking process gives it iconic smoky flavor.

Naran Espadin Joven*	14
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Mezcal Carreño

Espadín - 8 year	15
Tobasiche - 12-14 year	19
Tobalá - 20-25 year	21
Tepeztate	22
Ensamble Blend of 7	23

Ask for our special offerings

WHISKEY

Whiskey is made from fermented grain mash. Various grains (which may be malted) are used for different varieties, including barley, corn, rye, and wheat.

The typical characteristics of the different classes and types are the fermentation of grains, distillation, and aging in barrels.

Blended Scotch

Dewars*	13
Cutty Sark	14
J.W Black	16

Single Malt Scotch

Glenlivet - 12-yr	15
Glenfiddich- 12-yr	15
Talisker - 10-yr	16
Laphroaig - 10-yr	16
Macallan - 12-yr	17
Balvenie - 12	18
Oban - 14-yr	20
Lagavulin - 16-yr	20
Talisker - 18-yr	30

Bourbon

Jim Beam*	13
Bulleit	14
Carefree	14
Buffalo Trace	15
Makers Mark	15
Woodford Reserve	15
Knob Creek 9 yr	16
Angels Envy	17
Basil Hayden	18
Carefree Cask Strength	25

American

Jack Daniels	14
Gentleman Jack	15
Jack Daniels 1938	16

Rye

Bulleit	14
Woodford Rye	15
Tin Cup	15
Del Bac Sentinel Rye	15
Whistle Pig - 6-yr	16
Whistle Pig - 10-yr	18
Angels Envy	20
Whistle Pig - 12-yr	23

International

Canadian Club	14
SeagramsVO	14
Seagrams 7	14
Jameson	14
Crown Royal	15
Pendleton	15
Tullamore Dew	16
Suntory Toki	18

VODKA

Traditionally, made by distilling liquid from fermented cereal grains and potatoes, some modern brands use fruits, honey, or maple sap.

Svedka*	13
Svedka: Citron, Clementine, Raspberry	13
Titos	14
Chopin	15
Ketel One	15
Ketel Citron/Orange	15
Grey Goose	16
Belvedere	16

GIN

Gin derives its flavour from juniper berries and a wide range of herbal ingredients to be flavoured with botanicals, herbal, spice, floral or fruit combinations.

Bombay Dry*	13
Tanqueray	14
Bombay Sapphire	16
Hendricks	16
Tanqueray 10	17

RUM

Rum is made by fermenting and then distilling sugarcane molasses or sugarcane juice. The distillate, a clear liquid, is usually aged in oak barrels.

Bacardi*	13
Myers	14
Malibu	14
Captain Morgan	15
Bacardi Añejo	16
Flor De Caña 12 yr	19

COGNAC

Brandy is a liquor produced by distilling wine. It is typically enjoyed as an after-dinner digestif.

Christian Bros Brandy*	13
Courvoisier V.S.	15
Hennessy V.S.	17
Remy Martin V.S.O.P.	19

CORDIALS

Cordials are composed of spirits (often rectified spirit) and additional flavorings such as sugar, fruits, herbs, and spices. Liqueurs are historical descendants of herbal medicines.

Sambuca Romana	13
Sambuca Black	13
Drambuie	13
Liquor 43	13
Amaretto Luxardo	14
Grand Marnier	15

* House Selection