

SNACKS

Fresh Corn Tortilla Chips

grilled corn and tomato salsa & house made guacamole12

Buttermilk Fried Calamari

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

Tortilla-Crusted Crab Cake

fresh jicama & roasted chile slaw, ancho chile aioli12

Roasted Carrot and Coriander Hummus

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

Ahi Tuna Tostada *

salsa matcha marinated ahi, nopales, pickled onion, queso fresco, ancho aioli, crispy flour tortilla, hot honey drizzle.....14

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

Sun Up, Amber Lager, AZ

San Tan Juicy Jack Hazy IPA, Chandler, AZ

Whites

Lunetta Prosecco / Rosé, Italy. 10

Domaine de Bernier,

Chardonnay, France12

DAOU Sauvignon Blanc,

Paso Robles12

Benvolio Pinot Grigio,

Fruili Grave, Italy 11

Reds

Ocnautic, Cabernet, CA.....12

Mathew Fritz, Pinot Noir CA.....12

6 Stack by Markham,CA.....13

Tobin James, Red Blend,CA.....12

House Cocktail.....13

Tontorita

Hornitos Reposado, orange

liqueur, housemade mix

Happy Hour Liquor8

Svedka, Vodka

Bombay Dry, Gin

Bacardi, Rum

Hornitos, Tequila

Jim Beam, Bourbon

Dewars, Scotch 10