

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

Tortilla-Crusted Crab Cake

fresh jicama & roasted chile slaw, ancho chile aioli12

Hatch Green Chile and

Coriander Hummus charred mini sweet peppers, carrots, cucumbers, radish, 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
Zolo Unoaked,
Mendoza Argentina12
DAOU Sauvignon Blanc,
Paso Robles12
Benvolio Pinot Grigio,
Friuli Grave, Italy 11
Olema, Rosé Provence France..12

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 Liquor.....8

Svedka, Vodka
Bombay Dry, Gin
Bacardi, Rum
Hornitos, Tequila
Jim Beam, Bourbon
Dewars, Scotch 10