

# Draft BEER & CIDER

## CRISP & REFRESHING

**COORS LIGHT** - Light gold with a clean finish. 4.2% ABV | *Colorado*

**DOS EQUIS LAGER ESPECIAL** - A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish. 4.2% ABV | *Mexico*

**FIRESTONE WALKER 805** - A light, refreshing blonde ale with subtle malt and hops. 4.7% ABV | *California*

**FOUR PEAKS ARIZONA PEACH** - A refreshing beer with a light peach flavor that invites you to have another. 4% ABV | *Arizona*

**HUSS SCOTTSDALE BLONDE** - Blonde ale with a refreshing and slightly sweet finish. 4.7% ABV | *Arizona*

**KONA BIG WAVE GOLDEN ALE** - A lighter-bodied golden ale with tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*

**PHX BEER CO ARIZONA GOLD** - Aroma of sweet malt livens up the smooth flavor in a way that is pure gold. 5.1% ABV | *Arizona*

**STELLA ARTOIS** - Pours a transparent straw color with a white fluffy head. Aromas of grain, wheat, pale malts & residual sugar. 5% ABV | *Belgium*

**THE SHOP CRISPY BLONDE LAGER** - A solid beer with tons of flavor that takes you beyond the normal light lager. 5.5% ABV | *Arizona*

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## HOPPY

**BALLAST POINT GRAPEFRUIT SCULPIN IPA** - A tart freshness of grapefruit perfectly complements the IPA's citrusy hop character. 7% ABV | 70 IBU | *California*

**DESCHUTES FRESH SQUEEZED IPA** - A heavy helping of citra and mosaic hops makes this a mouthwateringly delicious IPA. 6.4% ABV | 60 IBU | *Oregon*

**DRAGOON BREWING IPA** - A true west coast IPA, appropriately bitter with an herbal citrusy hop aroma supported by a sparse malt back bone. 7.3% ABV | 83 IBU | *Arizona*

**HOP VALLEY STASH PANDA HAZY IPA** - Citra® Cryo Hops® and a hefty helping of grapefruit peel. 6.5% ABV | 50 IBU | *Oregon*

**LAGUNITAS IPA** - A well-rounded, drinkable IPA with a richness that mellows out the twang of the hops. 6.2% ABV | 51 IBU | *California*

**MOTHER ROAD TOWER STATION IPA** - An unfiltered IPA with aromas of tangerine and pineapple. 7.3% ABV | 70 IBU | *Arizona*

**SANTAN BREWING JUICY JACK IPA** - A full-bodied hazy IPA with aromas of peach, guava and tangerine. 5.5% ABV | 37 IBU | *Arizona*

**THE SHOP CHURCH MUSIC JUICY IPA** - A very full body, beautiful color and a bouquet of aromatic fruity flavors. 6.7% ABV | 46 IBU | *Arizona*

**WREN HOUSE SPELLBINDER IPA** - Bright, bold citrus, tropical. Soft with restrained bitterness. 7% ABV | *Arizona*

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## RICH & MALTY

**FOUR PEAKS KILT LIFTER** - Amber colored and malty sweet with an underlying note of smokiness. 6.2% ABV | *Arizona*

**OAK CREEK AMBER** - Copper colored & medium-bodied, smooth and carefully balanced with a hint of caramel malt. 5.5% ABV | *Arizona*

Indicates a local Arizona craft beer.

\*Served in a 13oz Belgian beer chalice.

## DARK & ROASTED

**GUINNESS STOUT** - Dark coffee brown color with roasted malt grains, coffee and dark chocolate. 4.2% ABV | *Ireland*

**MUDSHARK VANILLA CARAMEL PORTER** - Vanilla notes are embellished by a caramel savory sweet rich nose. 5.6% ABV | *Arizona*

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## WHEAT

**BLUE MOON BELGIAN WHITE** - Light spicy citrus flavors with a smooth finish. Unfiltered, giving it more depth in flavor and color. 4.7% ABV | *Colorado*

**FOUR PEAKS WOW WHEAT** - Bright, sweet citrus balanced by soft wheat and notes of vanilla and apricot. 5% ABV | *Arizona*

**PAPAGO ORANGE BLOSSOM WHEAT** - Light wheat ale flavored with mandarin orange and vanilla. 4.5% ABV | *Arizona*

**PAPAGO BLUEBERRY WHEAT** - Bold & fruity with notes of fresh ripe blueberries. 5% ABV | *Arizona*

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## CIDERS

**ACE PINEAPPLE CIDER** - The addition of fresh pineapple juice creates a cider with a great pineapple nose and semi-sweet initial taste with a tart finish. 5% ABV | *California*

**CIDER CORPS P.O.G.\*** - Passionfruit, orange and guava. Dry, smooth tasting with mild fruit taste. 7% ABV | *Arizona*

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## BOTTLES & CANS

BUDWEISER, BUD LIGHT, COORS LIGHT, CORONA, HEINEKEN, MICHELOB ULTRA, MILLER LITE (16 OZ. CAN), STRONGBOW CIDER, HEINEKEN 0.0 (N/A), OMISSION (GF), PBR (16 OZ. CAN), MODELO ESPECIAL

**TOPO CHICO STRAWBERRY GUAVA SELTZER** - (12OZ. BTL)

**WHITE CLAW** - MANGO OR BLACK CHERRY (12OZ. CAN)

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## Craft FLIGHTS

**TASTE ANY 6 BEERS FOR \$14**



### THE ARIZONA FLIGHT

PAPAGO ORANGE BLOSSOM WHEAT - OAK CREEK AMBER - DRAGON IPA  
PHX BEER CO ARIZONA GOLD ALE - FOUR PEAKS KILT LIFTER  
MUDSHARK VANILLA CARAMEL PORTER



## Refreshers

*Fresh Squeezed*

BLOOD ORANGE GINGER ICED TEA

HIBISCUS BASIL LEMONADE

PASSION FRUIT & MANGO AGUA FRESCA

LEMONADE & STRAWBERRY LEMONADE

ORANGE & GRAPEFRUIT JUICE

### N/A BEVERAGES & WATERS

TOPO CHICO MINERAL WATER

SAN PELLEGRINO SPARKLING WATER  
(ORIGINAL, BLOOD ORANGE)

HENRY'S ROOT BEER

REED'S GINGER BEER

*Coca-Cola*

COKE, DIET COKE, SPRITE,  
DR. PEPPER

### TEAS, COFFEE & ENERGY

TAZO ICED TEA

TAZO ASSORTED HOT TEAS

ARNOLD PALMER

SEATTLE'S BEST COFFEE

RED BULL (ORIGINAL)

RED BULL (TROPICAL YELLOW)

RED BULL (WATERMELON RED)

RED BULL (SUGARFREE)

Indicates a local Arizona craft beer.

\*Served in a 13oz Belgian beer chalice.

# *Craft* COCKTAILS

## **BLOOD ORANGE COSMO**

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12.95

## **SPICY MULE**

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 11.95

## \* **BLOOD ORANGE MARGARITA**

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 12.5

## **RASPBERRY DROP**

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 12.95

## **APEROL SPRITZ**

Aperol Apertivo liqueur, prosecco and soda water. 13.95

## **LION LEMONADE**

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 11

## **PASSION FRUIT MOJITO**

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 12.5

## **GRAPEFRUIT & BASIL MARTINI**

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 12.95



# *Modern* CLASSICS

## **BOURBON OLD FASHIONED**

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

## **MAKER'S MARK MANHATTAN**

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 13.95

## **THE SAZERAC**

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 14.95

## **MOSCOW MULE**

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 11.95

## **CUCUMBER ROSEMARY GIN & TONIC**

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 12.5

## \* **PEAR MARTINI**

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 12.95

## **FRESH PRESSED GRAPEFRUIT GREYHOUND**

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 12

## **BACON BLOODY MARY**

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, pepperoni, carrot, pepperoncini, lime and celery. 12

## **FRESH FRUIT SANGRIA**

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 12.5

## **FRESH SQUEEZED MARGARITA**

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 12.5

## **ESPRESSO MARTINI**

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 13.5

# Flights

Our flights feature three 1 ounce pours from select makers.  
Bourbon: \$16 • Tequila: \$18 • Around the World: \$18

## BOURBON

Basil Hayden's | Templeton Rye | Elijah Craig Small Batch

## TEQUILA

Casamigos Blanco | Sauza Hornitos Reposado | Don Julio Añejo

## AROUND THE WORLD

Woodford Reserve Bourbon | Tullamore Dew Irish Whiskey  
The Balvenie 14 Yr Scotch



# Specialty LIQUORS

## VODKA

Absolut\*  
Belvedere  
Effen Cucumber  
Deep Eddy Lemon  
Deep Eddy Orange  
Deep Eddy Ruby Red  
Grey Goose  
Ketel One  
Smirnoff\*  
Tito's Handmade Vodka

## GIN

Aviation  
Bombay Sapphire  
Hendrick's  
Tanqueray

## SCOTCH

Balvenie 14 Caribbean Cask  
Dewar's White Label  
Glenfiddich 12yr  
Glenlivet 12yr  
Johnnie Walker Red  
Johnnie Walker Black  
Macallan 12yr  
Monkey Shoulder

## BRANDY

Hennessy VS

## LIQUORS & APERITIFS

Aperol  
Chambord  
Cointreau  
Disaronno  
Frangelico  
Sambuca  
St Germain

## TEQUILA & MEZCAL

1800 Reposado  
Casamigos Blanco  
Casamigos Mezcal  
Clase Azul Reposado  
Don Julio Blanco  
Don Julio Añejo  
Don Julio 1942  
Ilegal Joven Mezcal  
Milagro Silver  
Patrón Silver  
Sauza Hornitos Reposado  
Tanteo Jalapeño

## WHISKEY/BOURBON

Angel's Envy  
Basil Hayden  
Buffalo Trace  
Bulleit Bourbon  
Bulleit Rye  
Crown Apple  
Crown Royal  
Elijah Craig Small Batch  
Elijah Craig Rye  
Four Roses Small Batch Bourbon  
High West American Bourbon  
Jack Daniel's\*  
Jameson  
Jim Beam  
Knob Creek  
Maker's Mark  
Pendleton  
Skrewball Peanut Butter Whiskey  
Templeton Rye  
Tullamore Dew  
Woodford Reserve

## RUM

Bacardi Superior  
Captain Morgan  
Malibu Rum  
Myers' Dark

\*Available in an assortment of flavors,  
ask a server or bartender for our current selections.

# Featured WINES

*\*Served in a glass 6oz. / 9oz. / Bottle*

## WHITE & ROSÉ

UNDERWOOD ROSÉ OR | 10.5 / 14 / 37

GERARD BERTRAND COTE DES ROSÉS FR | 13 / 16.5 / 46

CAYMUS CONUNDRUM WHITE BLEND CA | 11 / 14.5 / 39

A to Z PINOT GRIS OR | 11.5 / 15 / 40

ECCO DOMANI PINOT GRIGIO IT | 9.5 / 13 / 33

MATUA VALLEY SAUVIGNON BLANC NZ | 10 / 13.5 / 35

JOEL GOTT SAUVIGNON BLANC CA | 11 / 14.5 / 39

\*KIM CRAWFORD SAUVIGNON BLANC NZ | 12.5 / 16 / 44

KENDALL-JACKSON CHARDONNAY CA | 11.5 / 15 / 40

LA CREMA SONOMA CHARDONNAY CA | 14 / 17.5 / 49

SONOMA CUTRER CHARDONNAY CA | 50 (Bottle)

## RED

MARK WEST PINOT NOIR CA | 10 / 13.5 / 35

SEA SUN PINOT NOIR CA | 11 / 14.5 / 39

MEIOMI SONOMA PINOT NOIR CA | 13 / 16.5 / 46

\*CAYMUS CONUNDRUM RED BLEND CA | 11.5 / 15 / 40

THE PRISONER RED BLEND CA | 76 (Bottle)

ALAMOS MALBEC AR | 10 / 13.5 / 35

MICHAEL DAVID PETITE PETIT SIRAH CA | 11 / 14.5 / 39

14 HANDS CABERNET WA | 10 / 13.5 / 35

FREAKSHOW CABERNET CA | 12 / 15.5 / 42

DAOU CABERNET SAUVIGNON CA | 52 (Bottle)

## SPARKLING

WYCLIFF BRUT ROSÉ CA | 9 / 12.5 / 32

\*LA MARCA PROSECCO IT | 12 (6oz.) / 42 (Bottle)

MUMM NAPA BRUT PRESTIGE CA | 49 (Bottle)



**HAVE YOUR NEXT**  
*Event with us!*

Ask about reserving space for  
your next private event!

# Happy Hour

Available 3pm - 6pm (7 Days a Week)

## APPETIZERS

**\$7.95**

**CREAMY QUESO DIP** Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

**GARLIC SESAME EDAMAME** Soybean pods sautéed with garlic sesame soy glaze.

**\$8.95**

**FRESH HAND CUT FRIES** Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

**SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

**ARTICHOKE SPINACH DIP** Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

**PORK CARNITAS TACOS** Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

**\$9.95**

**AHI POKE STACK\*** Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

**OVEN BAKED SOFT PRETZEL** Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

**GRILLED SALMON CAKES** Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

**HAND-BREADED CHICKEN TENDERLOINS** Served with Sriracha and peppercorn ranch dipping sauces.

**CRISPY CALAMARI** Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

**BACON WRAPPED BBQ PRAWNS** With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

**CALIFORNIA ROLL** Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

**GRILLED BURGER SLIDERS\*** Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

**SPICY FRIED CHICKEN SLIDERS** Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.



## COCKTAILS & WINES



**\$7.95** **THREE THIEVES** Chardonnay or Pinot Grigio

**PREMIUM WELL DRINKS**

**\$8.95** **UNDERWOOD** Rosé

**14 HANDS** Cabernet Sauvignon

**MOSCOW MULE** New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

**\$9.95** **THIRSTY LION MARGARITA** Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

**CLASSIC MOJITO** Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

**\$10.95** **RASPBERRY DROP MARTINI** New Amsterdam Vodka, raspberry purée and lemonade.

**BOURBON OLD FASHIONED** Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

**\$1 Off** **ALL DRAFT BEER PINTS**



*No substitutions - Minimum \$3.95 beverage purchase.  
Happy Hour food may not be ordered to-go*