

Draft BEER & CIDER

CRISP & REFRESHING

BUD LIGHT - A light-bodied lager. 4.2% ABV | *Missouri*

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 RIO SALADO MEXICAN LAGER - Brewed with malted barley, flaked maize and Vienna malt. Delicious. 4.6% 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 a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*

MOTHER EARTH CALI CREAMIN' ALE - Madagascar Vanilla Bean give this beer that "Cream Soda" kick. Low bitterness, medium body, and a white head. 5% ABV | *Arizona*

MODERN TIMES FRUITLANDS TROPICAL FRUIT GOSE - Tart, fruity & frighteningly delicious, with a dose of passion fruit and guava. 4.8% ABV | *California*

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 - Transparent straw color with a white fluffy head with aromas of grain, wheat, and pale malts. 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*

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 large amount of citra and mosaic hops give this IPA prominent grapefruit flavors. 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 malt backbone. 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*

Indicates a local Arizona craft beer.

*Served in a 13oz Belgian beer chalice.

RICH & MALTY

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

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

DARK & ROASTED

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

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

WHEAT

BLUE MOON BELGIAN WHITE - An unfiltered, citrusy witbier with a smooth finish. 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*

CIDERS

ACE PINEAPPLE CIDER - The addition of fresh pineapple juice creates a cider with a great tropical aroma 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*

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)

Craft **FLIGHTS**

TASTE ANY 6 BEERS FOR \$14

THE ARIZONA FLIGHT

PAPAGO ORANGE BLOSSOM WHEAT · OAK CREEK AMBER · DRAGOON 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



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*