

SOMETHING TO SNACK ON

CHIPS & SALSA GF, V • fire roasted tomato salsa add guacamole 7	9
NASHVILLE HOT FRIED CHICKEN BITES served with buttermilk ranch & garlic dill pickle	13
CRAZY GOOD PRETZELS V • pale ale cheddar fondue & house mustard	10
LEMON PEPPER CALAMARI & SHRIMP Tempura battered butternut squash & sweet peppers with harissa dip	14
PORK POUTINE "SMOTHERED FRIES" white sausage gravy, melted cheese curds & smoked pork belly, pickled pepper, scallion	13
KALE & ARTICHOKE DIP V • warm corn chips	12
CHICKEN WINGS 12 wings - buffalo, green chili hot sauce or BBQ celery & carrots, blue cheese	13

CLASSIC TAVERN FARE

FISH N CHIPS "EVERY DAY IS FRIDAY" ale battered cod, tartar sauce, malt vinegar fries, fresh citrus	21
MAC N CHEESE V • garganelli pasta, buttered crumb topping	18
ANGUS N.Y. STRIP & FRITES 12Oz. • tavern fries, house steak sauce	35
WOOD FIRED HALF CHICKEN brussel sprout coleslaw	24
SMOKED SPARE RIBS, 6 OR 12 BONES cranberry snap pea salad, warm honey cornbread, chipotle BBQ	24 32
ROASTED PRIME RIB* Wednesday & Thursday • ready by 4pm stuffed Yukon potato, au jus	29

Limited Availability

By Chef
Michael Press



Daily
Happy Hour
3pm - 6pm

CRAFTED BURGERS

made with fresh ground prime beef & served on a baked brioche bun
served with tavern fries, sweet potato fries or small pub salad

Must Have!

Fan Favorite!

CLASSIC TAVERN BURGER* prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle	18	SMOKEHOUSE BURGER* house blend prime beef & Neuskie's bacon, Copper City bourbon onions, BBQ sauce, smoked gouda	19
THE COWBOY* free range bison, fried onions & jalapeños, bacon, sharp cheddar, steak sauce	20	LAMB BURGER* arugula, chimichurri, ricotta, lamb bacon,	19
PATTY MELT* prime beef, Swiss cheese, thousand island, Phoenician ale braised onions, girdle marble rye <i>gluten free bun on request</i>	18	BLACK BEAN VEGGIE BURGER green chili mayo, poblano pepper, Oaxaca cheese, guacamole <i>modify to knife & fork style - no bun, served over signature garnishes</i>	18

BIG SALADS & SOUPS

AZ CHICKEN COBB avocado, black beans & corn, eggs, cotija cheese, red pepper ranch dressing	16
AHI TUNA SPA SALAD* fresh greens, sugar snap peas & shaved fennel, grapefruit, sunflower seeds, cucumber, sesame balsamic dressing	24
B.L.T. WEDGE wedges of lettuce, smoked heirloom tomato, red onion, pork belly, blue cheese dressing add grilled chicken breast 8	13
TOMATO BISQUE V • finished with avocado & served with marble rye grilled cheese	12

SANDWICHES

<i>all served with tavern fries, sweet potato fries or small pub salad</i>	
CRAB ROLL lemon & parsley dressing, avocado, watercress, buttered toasted dill bun	22
SMOKED WAGYU TRI TIP "FRENCH DIP" caramelized onion, Camelback IPA mustard, au jus, hoagie roll	16
WARM CITRUS SALMON* arugula, heirloom tomato, lemon curry mayo, toasted dill bread	17
THE PLAYERS CLUB grilled chicken, bacon, guacamole, pepper jack cheese, red pepper mayo, sourdough	16

EXTRAS

SMALL PUB SALAD mustard vinaigrette	6
BLISTERED SNAP PEAS sriracha butter	6
SWEET POTATO FRIES maple Thai chili dip	6
TATOR TOTS house spice	6
TAVERN FRIES garlic & parmesan	6
SPICY FRIED DILL PICKLES buttermilk ranch	8
WARM LOCAL GRAINS lemon & herb	6

TREAT YOURSELF

HOT COOKIE SKILLET chocolate chip & pecan cookie with vanilla ice cream	9
CHOCOLATE STOUT CAKE chocolate mousse & stout cream	8
HOT APPLE PIE cheddar crust with vanilla ice cream	8
WARM BEIGNETS hot chocolate fondue	7
CARROT CAKE pineapple & whipped cream cheese	7

A Tavern Special!
Happy Hour! Daily 3pm - 6pm

Sip on \$5 select beers, wines, margaritas
and Tito's mules plus special prices
on wings, fried pickles and more!

GF • Gluten Free V • Vegetarian
*Contains (or may contain) raw or undercooked ingredients.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.
An automatic 20% service charge will be added to parties of six or more.

CRAFT BEER

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DRAFT BEER

PINT/PITCHER

COCKTAILS

Easy

Dark

White

Red

Strong

Sour

Hoppy

Domestic & Import

Sparkling

FOUR PEAKS, PEACH ALE 7.5
AZ • 4.5%

FOUR PEAKS, SUN BRU 7.5
Kölsch-Style • AZ • 5.2%

HUSS, SCOTTSDALE BLOND 7.5
Kölsch-Style • AZ • 4.7%

OAK CREEK, HEFEWEIZEN 7.5
AZ • 4.5%

PAPAGO, ORANGE BLOSSOM 7.5
AZ • 5%

DESCHUTES, BLACK BUTTE PORTER 7.5
OR • 5.2%

GUINNESS, STOUT 9.5
Ireland • 4.2%

FOUR PEAKS, KILT LIFTER 7.5
Scottish-Style Ale • AZ • 6%

LEFT HAND, NITRO MILK STOUT 9
CO • 6%

ODELL, 90 SHILLING 7.5
Amber Ale • CO • 5.3%

BEER FLIGHT 10
pick 4 beers to try

DRAGON, SANTA CRUZ'R 8 117
Golden Ale • AZ • 4.9%

FOUR PEAKS, BAR DOG LAGER 8 117
Hoppy Vienna Lager • AZ • 5.5%

FOUR PEAKS, PHOENICIAN PALE ALE 8 117
AZ • 4.9%

HUSS, COPPER STATE IPA 8 117
AZ • 6.5%

PHOENIX ALE, ORANGE PEEL IPA 8 117
AZ • 6.4%

UNCLE BEARS, HEAD TO TALE AMBER ALE 8 117
AZ • 5.6%

THE SHOP, F.Y.I.T.M. IMPERIAL IPA 8
AZ • 10.1%

ROTATING TAP 8 117
AZ

BUD LIGHT 8 117
MO • 4.2%

COORS LIGHT 8 117
CO • 4.2%

CORONA LIGHT 8 117
Mexico • 4.1%

STELLA ARTOIS 8 117
Belgium • 5%

TAVERN SPRITZ 11
Aperol, Gruet Luxury Cuvée, sparkling water

ARCADIA COLLINS 12
Arcadia cucumber vodka, St. Germaine elderflower, lemon juice, simple syrup, soda

BLOOD ORANGE MARTINI 13
Tito's vodka, Aperol, blood orange puree, rosemary, simple syrup

MULE 12
Hangar One vodka, lime, ginger beer

TAVERN & TONIC 12
Commerce gin, cucumber, lemon, grapefruit, tonic, hopped grapefruit bitters

TRADITIONAL MARGARITA 12
El Jimador Blanco tequila, Cointreau, lime juice, agave nectar

SMOKED WATERMELON 13
Sombra mezcal, watermelon puree, jalapeño, mint, lime juice, smoked salt

GINGER PEACH 13
Buffalo Trace bourbon, crème de peach, canton ginger, lemon juice, peach bitters, ginger beer

BARREL-AGED OLD FASHIONED 18
Maker's 46 bourbon, brown sugar, orange, cherry, bitters

FIVE-DIAMOND MANHATTAN 20
Phoenician Woodford Reserve bourbon, sweet vermouth, Barrel-Aged Bitters

BALLAST POINT, GRAPEFRUIT SCULPIN 9.5
IPA • CA • 7%

DESCHUTES, MIRROR POND 7.5
Pale Ale • OR • 5%

DOG FISH HEAD, GOMIN IPA 9.5
DE • 6%

FIRESTONE WALKER, DBA 8
British Pale Ale • CA • 5%

FOUR PEAKS, HOP KNOT IPA 7.5
AZ • 6.7%

PHOENIX ALE, CAMELBACK IPA 7.5
AZ • 6.1%

SAN TAN, JUICY JACK HAZY IPA 8.5
AZ • 6.5%

CHIMAY, GRAND RESERVE 14
Belgium Strong • Belgium • 9%

DESCHUTES, THE ABYSS 28
Imperial Stout • OR • 11.2% • 22oz

DESCHUTES, MIRROR MIRROR 26
Barley Wine • OR • 11.2% • 22oz

GOOSE ISLAND, MATILDA 9.5
Strong Pale Ale • IL • 7%

VICTORY, DIRTWOLF 8
Double IPA • PA • 8.7%

COLLEGE ST, V.BEAUREGARDE 7.5
Blueberry Sour • AZ • 4.3%

DESCHUTES, THE DISSIDENT 28
OR • 10.8% • 22oz

DOG FISH HEAD, SEA QUENCH ALE 7.5
DE • 4.9%

BUDWEISER 6.5
MO • 5%

CORONA EXTRA 7.5
Mexico • 4.6%

DOS EQUIS, LAGER 7.5
Mexico • 5%

ESTRELLA DAMM, DAURA 7.5
GF • Spain • 5.4%

HEINEKEN 7.5
Netherlands • 5%

MICHELOB ULTRA 6.5
MO • 4.2%

MILLER LITE 6.5
WI • 4.2%

ANGRY ORCHARD, CIDER 7.5
MA • 5.5%

BECK'S NA 6.5
Germany

WINES BY THE GLASS/BOTTLE

GRUET, LUXURY CUVÉE, BLANC DE NOIRS 13 152
American sparkling wine

FOLKTALE, BRUT ROSÉ 15 158
Monterey

TREFETHEN, RIESLING 12 146
Oak Knoll

A-TO-Z, PINOT GRIS 12 146
Oregon

SEA PEARL, SAUVIGNON BLANC 12 142
Marlborough

SOKOL BLOSSER, ROSÉ OF PINOT NOIR 13 150
Dundee Hills

GRUET, CHARDONNAY 13 150
New Mexico

NORTH VALLEY, CHARDONNAY 16 160
Willamette Valley

HEAD HIGH, PINOT NOIR 13 150
Sonoma County

SIDURI, PINOT NOIR 17 166
Santa Rita Hills

MADNESS & CURES, RED BLEND 15 158
Alexander Valley

LA FLOR, MALBEC 12 146
Mendoza

HERITAGE, CABERNET SAUVIGNON 13 150
Columbia Valley

QUILT, CABERNET SAUVIGNON 18 170
Napa Valley