



LOUNGE MENU

Daily: 4- 9pm

CHEF'S SPECIALTY APPETIZERS

PRINCE EDWARD ISLAND MUSSELS \$13

One pound of black mussels sautéed in clarified butter and white wine then simmered in a smoky tomato coulis, served with baguette points and fresh cilantro

TACOS \$10

Three fresh Pacific red snapper soft tacos accompanied with tomatillo lime salsa

SHRIMP AND AVOCADO COCKTAIL \$15

A refreshing cocktail of five succulent jumbo white shrimp, served with classic cocktail sauce, fresh avocado slices and assorted crackers

CHEF'S FRUIT AND CHEESES \$12

An artistic & colorful presentation of international cheeses, spiced nuts and specialty dried fruits

HUMMUS TRIO \$10

Three delectable hummus blends, black bean, jalapeño and cilantro served with pita, cucumbers and Kalamata olives

CORKSCREW SHRIMP \$11

Fried white shrimp perfect for dipping. Served with creamy garlic herb sauce and cocktail sauce

CRACKED PEPPER PORK SHANKS \$13

Tender pork shanks with sweet soy sauce and cracked black pepper served with pasta salad

WINGS \$11

One dozen crispy fried wings tossed in a choice of sauce - garlic Parmesan, Carolina reaper, or sweet chili lime (gf)

CHORIZO AND GREEN CHILI QUESADILLA \$11

Spicy chorizo sausage, New Mexico green chilies and asadero cheese in a crispy chipotle flour tortilla served with tomatillo salsa and sour cream

Add Chicken \$3



SIGNATURE SALADS

ORGANIC TOMATO CAPRESE SALAD \$12

Sliced organic tomatoes with fresh mozzarella and organic micro greens drizzled with balsamic reduction (gf)

GRILLED PEAR SALAD \$12

Tender Bosc pears poached and grilled, paired with pan seared goat cheese and toasted walnuts.

Served on a bed of organic spring greens with apple cider vinaigrette (gf)

PEACOCK SALAD \$12

Tender grilled chicken breast on a bed of organic spring greens accompanied by sliced apples, sundried cranberries, walnuts, and raspberry vinaigrette (gf)

SPECIALTY BURGERS

All burgers are from grass-fed open range cattle finished in Arizona. Served on a soft potato bun with choice of beer battered fries, pasta salad, potato chips or pickle fries

DUMB AND DUMBER BURGER \$13

Pickled tabasco peppers, ghost pepper cheese and chipotle mayo

BRISKET BURGER \$13

Tender beef brisket, dark ale mustard and fried onion straws

ELK PATTY MELT \$13

Flame grilled elk smothered with Swiss cheese, sauteed mushrooms and onions

DOWN SOUTH BURGER \$13

Homemade pimiento cheese, Applewood bacon and grilled tomatoes

(gf) indicates menu items that are gluten free

Consuming raw or undercooked meats or eggs may increase the risk of food borne illness



HAPPY HOUR MENU

Everyday 4:00 pm - 6:00 pm

DOMESTIC BEERS \$3.50

DRAFT BEERS \$4.50

WELL DRINKS \$4.50

HOUSE WINES \$4.50

PROUDLY POURING

“COASTAL VINES”

Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Riesling and White Zinfandel

BARBITES \$6

Everyday 4:00 pm - 6:00 pm

POTATO SKINS

Four bacon and asadero filled potato halves served with sour cream and chives (gf)

SALSA TRIO

Tomatillo lime, house and mango habenero salsas with tri colored tortilla chips (gf)

PAN SEARED GOAT CHEESE

Panko breaded goat cheese pan seared and served on a bed of field greens with spiced nuts and wonton chips

BALL PARK PRETZELS

Three soft and salty pretzels with assorted mustard dippers

SPRING ROLLS

Five crispy fried spring rolls with sweet chili sauce

GARDEN VEGGIE CRUDITE

Chef's assorted crisp and fresh raw veggies with red chile ranch dip (gf)

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SPECIALTY WINES

BY THE GLASS

HOUSE WHITES \$6.50

- Stone Cellars Chardonnay
- Stone Cellars Pinot Grigio
- Stone Cellars Reisling
- Stone Cellars Beringer White Zinfandel

PREMIUM WHITE

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| Kendall Jackson Chardonnay (CA) | \$9.00 |
| Sonoma Curter Chardonnay (Sonoma, CA) | \$12 |
| Angeline Chardonnay (CA) | \$7.50 |
| Chateau St. Jean Rose (CA) | \$8.00 |
| New Harbor Sauvignon Blanc (New Zealand) | \$8.50 |
| Stellina Di Notte Pinot Grigio (Italy) | \$8 |
| Kung Fu Girl Riesling (Washington) | \$8 |
| Cavit Moscato (Di Asti) | \$7.50 |

HOUSE REDS \$6.00

- Stone Cellars Merlot
- Stone Cellars Cabernet Sauvignon
- Stone Cellars Pinot Noir

PREMIUM RED

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| Rosenblum Zinfandel (CA) | \$7 |
| Canyon Road Pinot Noir (Central Coast) | \$7 |
| Portillo Malbec (Argentina) | \$8 |
| Sterling Merlot (Central Coast) | \$8.50 |
| J. Lohr Cabernet (Paso Robles) | \$9 |
| Rodney Strong Pinot Noir (Russian River) | \$12 |

CHAMPAGNE & SPARKLING WINE SPLITS

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| Coastal Vines Brut (CA) | \$8 |
| Lunetta Prosecco (Italy) | \$9 |
| Moet & Chandon "Imperial" (France) | \$32 |

DESSERT WINE

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| Dry Sack Medium Sherry | \$6 |
| Dios Baco Amontillado Sherry | \$5 |
| Cavit Moscato Di Asti | \$7.50 |
| Dows 20yr Tawny Porto | \$11 |



MILE-HIGH COCKTAILS & MARTINIS

ABSOLUT TRUFFLE \$9

Absolut Vanilla, Stoli Razberi and White Crème De Cocoa

CHOCOLATE KISS \$9

Vodka, White Crème De Cocoa, Godiva and a splash of cream

OH! BANANAS \$9

Crème De Banana, White Crème De Cocoa, Frangelico and light cream

RASPBERRY BERET \$9

Stoli Razberi with splashes of Grand Marnier, Chambord and lemon juice

THE PEACOCK \$10

Grey Goose L'orange Vodka, Peach Schnapps with a splash of cranberry and orange juice

LUXURY LEMON DROP \$12

Chopin Vodka, fresh lemon juice, and simple syrup served in a sugar-rimmed glass

KETEL COSMO \$10

Ketel One Citroen, Grand Marnier and cranberry juice

THE BENTLEY \$11

Nolet's Silver Gin, splash of lemon juice and simple syrup drizzled with Chambord

GOOSE BUMP \$10

Grey Goose L'orange Vodka, Stoli Razberi Vodka and a splash of cranberry juice



CLASSIC COCKTAILS

THE DON \$13

Don Julio Añejo Tequila, Triple Sec, simple syrup and fresh lime juice

PRESCOTT SIDECAR \$10

Captain Morgan Spiced Rum, Grand Marnier, lemon juice, Simple Syrup, served with an orange twist and a dash of cinnamon

HASSAYAMPA LEMONADE \$11

Ketel One Citroen, lime Juice, Simple Syrup, Grand Marnier garnished with ripe strawberry

WARD 8 \$13

Woodford Reserve Bourbon, lime juice, orange juice, grenadine and a splash of sweet vermouth and soda

SPARKLING ROSEMARY LEMONADE \$9

Russian Standard vodka, lemon juice, rosemary simple syrup and soda water

CAPONE MANHATTAN \$11

Templeton Rye, Antica sweet vermouth, bitters garnished with amarena cherry

HEMINGWAY DAIQUIRI \$10

Don Q Rum, Pamplemousses liqueur, lemon juice and simple syrup

STANDARD MULE \$8

Russian Standard vodka, ginger beer and lime juice

MODERN BOND \$9

Greenalls gin, Russian Standard vodka & Cocchi Americano

SPICED PEAR SIDECAR \$11

St George spice pear liqueur, cognac, Cointreau, lemon juice, garnished with cinnamon orange

SOUTHERN COLLINS \$10

Greenalls gin, Chase Elderflower liqueur, cucumber, lemon and lime juice, simple syrup garnished with fresh mint



BEER

DRAFT BEER

DOMESTIC \$5.50 CRAFT \$6.50

Ask your server for draft of the day

DOMESTIC \$5.00

Budweiser & Bud Light, Coors & Coors Light, Miller Lite,
Michelob Ultra, Amberbock

LOCAL MICRO-BREWS \$6.00

Four Peaks Kiltlifter, Oak Creek Nut Brown Ale, Prescott Brewing
Company Ponderosa IPA

IMPORTS AND SPECIALITY \$6.00

Corona, Blue Moon Wheat Ale, Fat Tire Amber, Guinness Draught,
Heineken, Stella Artois, Sierra Nevada Pale Ale &
Samuel Adams Boston Lager

NON-ALCOHOLIC

O'douls By Anheuser Busch \$5.00
St. Pauli From Germany \$6.00