



LOUNGE MENU

Daily: 4-9 pm

CHEF'S SPECIALTY APPETIZERS

PRINCE EDWARD ISLAND MUSSELS \$14

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

FISH TACOS \$10

Three fresh cold water Dover sole tacos with tomatoes, chives & tomatillo lime salsa served on flour tortillas

SHRIMP & AVOCADO COCKTAIL \$16

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

CHEF'S FRUIT & CHEESES \$12

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

HUMMUS TRIO \$10

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

CORKSCREW SHRIMP \$11

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

CRACKED PEPPER PORK SHANKS \$13

Tender pork shanks with sweet soy sauce & cracked 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 & GREEN CHILI QUESADILLA \$10

Spicy chorizo sausage, New Mexico green chiles & asadero cheese in a crispy chipotle flour tortilla served with tomatillo salsa & sour cream
Add chicken \$3

(gf) indicates menu items that are gluten free

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



SIGNATURE SALADS

ORGANIC TOMATO CAPRESE SALAD \$12

Sliced organic tomatoes with fresh mozzarella & organic micro-greens
Drizzled with balsamic reduction (gf)

GRILLED PEAR SALAD \$12

Tender Bosc pears poached & grilled, paired with pan seared goat
cheeses & 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, sun-dried cranberries, walnuts & 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 & DUMBER BURGER \$13

Pickled Tabasco peppers, ghost pepper cheese & chipotle mayo

BRISKET BURGER \$13

Tender beef brisket, dark ale mustard & fried onion straws

ELK PATTY MELT \$13

Flame grilled elk smothered with Swiss cheese, sautéed mushrooms & onions

DOWN SOUTH BURGER \$13

Homemade pimento cheese, applewood bacon & grilled tomatoes

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MILE-HIGH COCKTAILS & MARTINIS

ABSOLUTE TRUFFLE \$10

Absolute Vanilla, Stolli Razberi & white crème de cocoa

CHOCOLATE KISS \$10

Absolut Vanilla vodka, white crème de cocoa, Godiva & a splash of cream

OH! BANANAS \$10

Crème de banana, white crème de cocoa, Frangelico & light cream

RASPBERRY BERET \$10

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

THE PEACOCK \$10

Grey Goose L'orange vodka, peach schnapps with a splash of cranberry & orange juice

LUXURY LEMON DROP \$12

Chopin vodka, fresh lemon juice & simple syrup served in a sugar-rimmed glass

KETEL COSMO \$11

Ketel One Citroen, Grand Marnier & cranberry juice

THE BENTLEY \$12

Nolet's Silver gin, splashed of lemon juice & simple syrup drizzled with Chambord

GOOSE BUMP \$11

Grey Goose L'orange vodka, Stolli Razberi vodka and a splash of cranberry juice

MODERN BOND \$10

Tanqueray, Russian Standard vodka & Cocchi Americano

DESSERT FLOWERS \$11

Thumb Butte sage gin with a touch of Chase elderflower liqueur



BEER

DRAFT BEER

DOMESTIC \$5.50 CRAFT \$6.50

Ask your server for draft of the day

DOMESTIC \$5

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

LOCAL MICRO-BREWS \$6

Four Peaks Killtiffer, Oak Creek Nut Brown Ale

IMPORTS AND SPECIALTY \$6

Corona, Blue Moon Wheat Ale, Guinness Draught, Heineken, Stella
Artois, Lagunitas IPA, Samuel Adams Boston Lager

NON-ALCOHOLIC

O'Douls by Anheuser Busch \$5
St. Pauli From Germany \$6

SEASONAL CIDER \$7



CLASSIC COCKTAILS

THE DON \$13

Don Julio Añejo tequila, triple sec, simple syrup & fresh lime juice

PRESCOTT SIDECAR \$10

Captain Morgan spiced rum, Grand Marnier, lemon juice, simple syrup, & a dash of cinnamon

HASSAYAMPA LEMONADE \$11

Ketel One Citroen, lime juice, simple syrup & Grand Marnier

WARD 8 \$13

Woodford Reserve bourbon, lime juice, orange juice, grenadine & a splash of sweet vermouth & soda

CAPONE MANHATTAN \$12

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

HEMINGWAY DAIQUIRI \$10

Don Q rum, Pamplemousse liqueur, lemon juice & simple syrup

STANDARD MULE \$9

Russian Standard vodka, ginger beer & lime juice

PEARLY A MULE \$9

Tito's vodka, St George spiced pear liqueur, cinnamon schnapps, lemon juice and ginger beer

SPICED PEAR SIDECAR \$11

Cognac, spiced pear liqueur, lemon juice, simple syrup, and a dash of cinnamon

SOUTHERN COLLINS \$10

Tanqueray, Chase elderflower liqueur, cucumber, lemon & lime juice and simple syrup



HAPPY HOUR MENU

Everyday 4PM - 6PM

DOMESTIC BEERS \$3.50

DRAFT BEERS \$4.50

WELL DRINKS \$4.50

HOUSE WINES \$4.50

PROUDLY POURING

“COASTAL VINES”

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio,
Sauvignon Blanc, & White Zinfandel

BAR BITES \$6

Everyday 4PM - 6PM

POTATO SKINS

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

SALSA TRIO

Tomatillo lime, house & mango habenero salsas with tricolored tortilla chips (gf)

PAN SEARED GOAT CHEESE

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

BALL PARK PRETZELS

Three soft & salty pretzels with assorted mustard dippers

SPRING ROLLS

Five crispy fried spring rolls with sweet chili sauce

GARDEN VEGGIE CRUDITE

Chef's assorted crisp & fresh raw veggies with red chili ranch dip (gf)

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SPECIALTY WINES

BY THE GLASS

HOUSE WHITES \$6.5

- Coastal Vines Chardonnay
- Coastal Vines Sauvignon Blanc
- Coastal Vines White Zinfandel
- Coastal Vines Pinot Grigio

PREMIUM WHITES

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| Kendall Jackson Chardonnay (CA) | \$9 |
| Sonoma Cutrer Chardonnay (Sonoma, CA) | \$12 |
| Château St Jean Rosé (CA) | \$8 |
| Matua Sauvignon Blanc (New Zealand) | \$8.5 |
| Cavaliere D'oro Pinot Grigio (Italy) | \$8 |
| Kung Fu Girl Reisling (WA) | \$8 |
| Cavit Moscato (Di Asti) | \$7.5 |

HOUSE REDS \$6

- Coastal Vines Merlot
- Coastal Vines Cabernet Sauvignon
- Coastal Vines Pinot Noir

PREMIUM RED

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| Roseblum Zinfandel (CA) | \$7 |
| Paul Ponnell Pinot Noir (France) | \$8 |
| Portillo Malbec (Argentina) | \$8 |
| Sterling Merlot (Central Coast) | \$8.5 |
| J Lohr Cabernet (Paso Robles) | \$10 |
| Rodney Strong Pinot Noir (Russian River) | \$12 |
| Black Ink Red Blend | \$8 |

CHAMPAGNE & SPARKLING WHITE 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 |
| Grahams Six Grapes Porto | \$6.5 |
| Dows 20yr Tawny Porto | \$12 |