



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 simmered in a smoky tomato coulis, served with baguette points & fresh cilantro

FISH TACOS \$12

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 5 succulent jumbo white shrimp, served with classic cocktail sauce, fresh avocado slices & assorted crackers

CHEF'S FRUIT & CHEESES \$13

An artistic & colorful presentation of cheese from the Roth cheese farm in Wisconsin, served with spiced nuts and an assortment of dried and fresh fruit
All cheeses are from rBST free cows

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 \$14

Tender pork shanks with sweet soy sauce & cracked pepper
Served with pasta salad

WINGS \$14

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

Served on a soft potato bun with choice of beer battered fries, sweet potato fries, waffle fries, pasta salad, or pickle fries

DUMB & DUMBER BURGER \$16

Pickled Tabasco peppers, ghost pepper cheese & chipotle mayo

BRISKET BURGER \$16

Tender beef brisket, dark ale mustard & fried onion straws

ELK PATTY MELT \$16

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

DOWN SOUTH BURGER \$16

Homemade pimento cheese, applewood bacon & grilled tomatoes

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MILE-HIGH COCKTAILS & MARTINIS

ABSOLUT TRUFFLE \$10

Absolut Vanilla, Stoli 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, Stoli 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 Killtifter, 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

- 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

- 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

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

DESSERT WINE

- Dry Sack Medium Sherry \$6
- Grahams Six Grapes Porto \$6.5
- Dows 20yr Tawny Porto \$12