



## LOUNGE MENU

*Daily: 4-9 pm*

### CHEF'S SPECIALTY APPETIZERS

#### MUSSELS AHUMADO \$15

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

#### FISH TACOS \$13

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 \$14

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 \$11

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

#### CORKSCREW SHRIMP \$12

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

#### CRACKED PEPPER PORK SHANKS \$15

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

#### WINGS \$15

One dozen crispy fried wings tossed in a choice of sauce  
Garlic Parmesan, Carolina Reaper or Sweet Chili Lime (gf)

#### CHORIZO & GREEN CHILI QUESADILLA \$11

Spicy chorizo sausage, New Mexico green chiles & asadero cheese in a crispy chipotle flour tortilla served with tomatillo salsa & sour cream  
Add chicken \$5

(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 \$13

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

### GRILLED PEAR SALAD \$13

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 \$15

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 \$17

Pickled Tabasco peppers, ghost pepper cheese & chipotle mayo

### BRISKET BURGER \$17

Tender beef brisket, dark ale mustard & fried onion straws

### ELK PATTY MELT \$17

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

### DOWN SOUTH BURGER \$17

Homemade pimento cheese, applewood bacon & grilled tomatoes

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## MILE-HIGH COCKTAILS & MARTINIS

### ABSOLUT TRUFFLE \$11

Absolut Vanilla, Stolli Razberi & white crème de cocoa

### CHOCOLATE KISS \$11

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

### OH! BANANAS \$11

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

### RASPBERRY BERET \$11

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

### THE PEACOCK \$11

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 \$12

Ketel One Citroen, Grand Marnier & cranberry juice

### THE BENTLEY \$13

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

### GOOSE BUMP \$12

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

### MODERN BOND \$11

Tanqueray, Russian Standard vodka & Cocchi Americano

### DESSERT FLOWERS \$12

Thumb Butte sage gin with a touch of Chase elderflower liqueur



## BEER

### DRAFT BEER

*DOMESTIC \$5.75 CRAFT \$6.75*

Ask your server for draft of the day

### DOMESTIC \$5.25

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

### LOCAL MICRO-BREWS \$6.25

Four Peaks Kiltlifter, Oak Creek Nut Brown Ale

### IMPORTS AND SPECIALTY \$6.25

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

### NON-ALCOHOLIC

O'Douls by Anheuser Busch \$5.25  
St. Pauli From Germany \$6.25



## CLASSIC COCKTAILS

### THE DON \$14

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

### PRESCOTT SIDECAR \$11

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

### HASSAYAMPA LEMONADE \$12

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

### CAPONE MANHATTAN \$12

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

### HEMINGWAY DAIQUIRI \$11

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

### STANDARD MULE \$9

Russian Standard vodka, ginger beer & lime juice

### PEARLY A MULE \$10

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

### SPICED PEAR SIDECAR \$12

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

### SOUTHERN COLLINS \$12

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



## HAPPY HOUR MENU

*Everyday 4PM - 6PM*

DOMESTIC BEERS \$3.75

DRAFT BEERS \$4.75

WELL DRINKS \$4.75

HOUSE WINES \$4.75

### PROUDLY POURING

#### “COASTAL VINES”

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

## BAR BITES \$9 HAPPY HOUR \$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 dipping sauces

### 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 \$6.75

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

### PREMIUM WHITES

- |                                       |         |
|---------------------------------------|---------|
| Kendall Jackson Chardonnay (CA)       | \$9.25  |
| Sonoma Cutrer Chardonnay (Sonoma, CA) | \$12.25 |
| Day Owl Rosé (CA)                     | \$8.25  |
| Matua Sauvignon Blanc (New Zealand)   | \$8.75  |
| Cavaliere D'oro Pinot Grigio (Italy)  | \$8.25  |
| Kung Fu Girl Reisling (WA)            | \$8.25  |
| Cavit Moscato (Di Asti)               | \$7.75  |

### HOUSE REDS \$6.25

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

### PREMIUM RED

- |  |         |
|--|---------|
| Roseblum Zinfandel (CA)                  | \$7.25  |
| Paul Ponnell Pinot Noir (France)         | \$8.25  |
| Portillo Malbec (Argentina)              | \$8.25  |
| Sterling Merlot (Central Coast)          | \$8.75  |
| J Lohr Cabernet (Paso Robles)            | \$10.25 |
| Rodney Strong Pinot Noir (Russian River) | \$12.25 |
| Black Ink Red Blend                      | \$8.25  |

### CHAMPAGNE & SPARKLING WHITE SPLITS

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|------------------------------------|---------|
| Coastal Vines Brut (CA)            | \$8.25  |
| Lunetta Prosecco (Italy)           | \$9.25  |
| Moet & Chandon "Imperial" (France) | \$32.25 |

### DESSERT WINE

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|--------------------------|---------|
| Dry Sack Medium Sherry   | \$7     |
| Grahams Six Grapes Porto | \$7     |
| Dows 20yr Tawny Porto    | \$12.25 |