

## Specialty & Classic Cocktails

### SIGNATURE MANHATTAN

Four Roses Single Barrel Bourbon  
Antica Formula Sweet Vermouth  
Orange Bitters

### OLD FASHIONED

Templeton Rye Whiskey, Sugar  
Angostura Bitters, Orange, Cherry

### MAPLE BOURBON

Bulliet Bourbon, Maple Syrup  
Angostura Bitters, Orange Juice

### SUN KISS

Figenza Fig Vodka, Muddled Orange  
Club Soda

### STRAWBERRY COOLER

Vanilla Vodka, Strawberry  
Lemonade, Club Soda

### PEAR MARTINI

Grey Goose La Poiré, Housemade Pear Vodka  
Elderflower Liqueur, Lemon Juice, Simple Syrup

### SPARKLING BLUEBERRY MOJITO

Muddled Blueberries, Rum, Mint  
Lime Juice, Simple Syrup, Champagne

### RACHINARITA

Corralejo Reposado, Grand Marnier  
Agave Nectar, Fresh Lime Juice

### PRICKLY PEAR MARGARITA

Corazon Blanco, Fresh Lime Juice  
Prickly Pear Purée

### CILANTRO MARY

Absolut Cilantro, House Made Bloody Mary  
Celery Salt Rim

### BLOODY MARY

Smirnoff Vodka, House Made Bloody Mary  
Celery Salt Rim

# Moscow Mules

## THE CLASSIC MULE

Smirnoff Vodka, Lime Juice  
Ginger Beer

## MELON GINGER MULE

Grey Goose Le Melon, Lime Juice  
Ginger Beer

## FIG MULE

Figenza Vodka, Lime Juice  
Ginger Beer

## PEACH MULE

Absolut Peach, Lime Juice  
Ginger Beer

## KENTUCKY MULE

Bulliet Bourbon, Lime Juice  
Ginger Beer

## PEAR MULE

Housemade Pear Vodka, Lime Juice  
Ginger Beer

# BEER

On Draft

All Local AZ Breweries

Inquire with your server

for our seasonal selection

# For the Course

Bud Light	Pacifico	Fat Tire
Budweiser	Corona Light	Blue Moon
Miller Lite	Heineken	Stella Artois
4 Peaks Golden Ale	Coors Lite	
Guinness	Michelob Ultra	

Becks Lager Non-Alcoholic

# Wines By The Glass

## Sparkling

Glass | Bottle

### PROSECCO, LAMARCA

Crisp Pear & Apple with Hints of Citrus Fruits

### CHAMPAGNE, STEORRA

*Elegant Flavors of Lemon Sherbet, Luscious Cream, & Fresh Finish*

## Whites

### SAUVIGNON BLANC, CROSSINGS

Crisp, Refreshing , Gooseberry & Nectarine Notes

### RIESLING, CLEAN SLATE

Peach, Crisp Lime & Subtle Mineral Flavors

### PINOT GRIGIO, ZENATO

Light & Crisp, Notes Lemon, Green Apples & Blossoms

### CHARDONNAY, HESS

Pear, Lemon Verbena & Integrated Oak Nuances

### CHARDONNAY, LA CREMA

Subtle Oak & Spice Aromas, Apricot, & Lemon Flavors

## Rose

### LE CHARMELE ROSE COTES DE PROVENCE

Raspberry Aromas, Fresh Notes of Strawberry & Pear

## Reds

### SEASONAL SANGRIA

Inquire with Server

### PINOT NOIR, BLACK MAGNOLIA

Blueberries, Black Cherry & Cola

### MALBEC, CLAYHOUSE

Orange Zest, Sweet Fennel, Vanilla & Black Cherries

### MERLOT, NAPA CELLARS

Blueberry, Blackberry, Cherry & a Hint of Toffee

### CABERNET SAUVIGNON, UPPERCUT

Elegant & Complex Currant, Black Cherry, Cola & Herbs

### Chianti Reserva, Tenuta Di Arceno

Ripe Plums, Nutmeg & Cinnamon, Tart Raspberry & Lavender

### CABERNET SAUVIGNON, OBERON

Black Cherries, Blackberries, Spices & Hint of Chocolate

### ZINFANDEL, BONESHAKER

Bright & Fruit Forward, Hints of Vanilla Cream & Cacao

## Wines On Tap

Glass | 1/2 Carafe

### SAUVIGNON BLANC, NOBILO

Pear, Green Apple & Lemon Zest with a Hint of Lime

### CHARDONNAY, WILLIAM HILL

Buttery, creamy, very slight effervescent

### PINOT NOIR, OLD SOUL

Cherry, Raspberry & Hints of Blackberry

### CABERNET SAUVIGNON, OLD SOUL

Black Cherry, Dark Berries, Licorice, Coriander Vanilla

# Happy Hour Drink Specials

Sunday Thru Wednesday  
3pm—6pm

Lunch Menu Served  
from 11AM—6PM  
Sunday—Wednesday

\$2 Off All Appetizers  
Sunday—Wednesday  
3PM—6PM

## DRINK FEATURES

Tap Beer

Beer Specials

Joseph James Citra Rye  
Two Brothers Stout

Tap White Wine

William Hill Chardonnay  
Nobilo Sauvignon Blanc

Tap Red Wine

Old Soul Pinot Noir  
Old Soul Cabernet Sauvignon

Sparkling Lemonade

Bacardi Limon, Lemonade  
Club Soda

House Margarita

Corazon Tequila, Triple Sec  
Housemade Sweet & Sour