



ARIZONA CRAFT DRAFT BEERS 8-

Ask your server for our current beer on tap selection

Chimay Grand Reserve 26 ounce, 9% alc 22-

Brewed by Authentic Trappist monks at Scourmont Abbey, Belgium - Served in ice bucket with brandy snifters

BOTTLED BEERS 7-

Heineken N/A

Stella Artois Belgian Pilsner

Corona Extra Mexican Lager

Hoegaarden White Ale

Blue Moon Belgian White

Negra Modelo Amber Lager

Coors Light Lager

Canned Beer & Seltzer

Big Spill Pils Dry Hopped By Wren House, Phoenix, AZ 15-

Japanese Lager By Harland Brewing, San Diego, CA 10-

Spellbound IPA By Wren House Phoenix, AZ 12-

High Noon Selzer ask about our current flavor selections 9-

ZERO PROOF Cocktails (no alcohol)

Peachy Tea

Black tea, white peach puree and fresh mint, served on the rocks 8-

Prickly Pear Lemonade

Fresh mint, lemonade and cactus prickly pear 8-

Organic Wild Tonic Kombucha "Lavender Love" 10-

Pomegranate, honey, lavender with honeysuckle, rose essence & black tea

GALAXY MOJITO 8-

Butterfly pea flowers, mint, lime, soda

TOP SHELF COCKTAILS ...Chef Mercer's Favorites

Blackberry Jalapeno Margarita 14-

100% Blue Agave Tequila ...original house recipe. Fresh lime, tequila blanco, blackberries, jalapeno, triple sec, house made sour mix.

Prickly Pear Infused Margarita 13-

Hibiscus and Prickly Pear Infused tequila, fresh lime, Triple sec and house made sour mix.

Clase Azul Ultra Premium Margarita 38-

Tequila, Licor 43, fresh lime & organic bitters, sweet & salty rim

3 Amigos Smokey Silver Margarita 26-

Blanco Tequila, Smokey Mezcal drizzle & Cointreau, lime, simple, salt rim

The Hemingson Blueberry Collins 14-

Infused vodka with house made sour mix, lemon, fresh mint & apple schnapps. Served with a salted rim and fresh blueberries

Elixir of Life 15-

Muddled fresh lemon and cucumber, Hendrick's gin, St. Germaine elderflower liquor, shaken & served on the rocks with cucumber garnish

Pineapple "Stoli Doli" Martini 14-

Dole pineapple infused Stolichnaya vodka, spiced rum and vanilla, shaken and served up. Finished with a Bordeaux cherry

Red or White Sangria 13-

House made red & white sangria, wine & fresh fruit, fortified with peach-brandy and topped with Champagne

Purple Haze 18-

Bombay Sapphire, butterfly pea flowers, egg white, St. Germaine, Cointreau, lemon & lime juice, Angostura bitters, black peppercorns, mint

Arizona Orange Blossom 15-

Local Arizona Gin, Aperol, lemon & grapefruit juice, honey

Paper Airplane 16-

Four Roses Bourbon, Aperol, Amaro, lemon

Chef Mercer's Guilty Pleasure 18-

Hearache Scotch, chateau aloe liquor, lemon juice, simple syrup

PREMIUM TEQUILAS

Patron Blanco

Espolon Blanco

3 Amigos Blanco

Adictivo Doble Reposado

Don Julio Reposado

Casamigos Reposado

Cinco Anejo

Adictivo Extra Anejo Black

Cava de Oro Extra Anejo

Komos Anejo Christalino

Cava de Oro Extra Anejo Cristalino

Cazcanes No. 9 Joven Tequila

Casa Dragones Joven Tequila

Hacienda De Chihuahua H5 Sotol Anejo

Bosscal Mezcal Joven

Illegal Mezcal Repesado Single Bottle

Zignum Mezcal Anejo

TEQUILA TASTING

Try any four (4) For 48-

Tastings: One-ounce pours

*Clase Azul Reposado is not included

HAPPY HOUR

3:30 TO 5:30 (entire restaurant)

Every day ...except for holidays

Here's the Deal...

\$5 BBQ Pulled Pork Tacos

\$8 Wine by the Glass (select)

\$9 House Margaritas (select)

\$6 Draft Beer

\$5 Bottles

\$9 Infused Cocktails

\$10 Well Martinis

Happy Hour Snacks

BBQ Pulled Pork Tacos

2 for \$10 / 3 for \$15

Guacamole, Chips, Salsa 9-

Shishito Peppers 9-

Side-Winder Fries 8-

Chicken Quesadilla 12-

Baja Shrimp Ceviche 15-

Eggplant Meatballs 12-

Calamari (gluten free) 14-

Hummus & Mint Tabbouleh 12-

Crab Stack 24-

Foot Long Chili Cheese Dog \$16

CHAMPAGNE & SPARKLING

Steorra Brut, Russian River Valley - 50

Roederer Brut, Rose Anderson Valley, California - 155

Veuve Clicquot, Champagne - 180

Kraemer Blanc De Blancs, Champagne - 12 / 44

Chandon Summer Spritz, 187 ml- Sparkling Wine - 17

Laurent - Perrier, 187 ml - Champagne - 32

Chandon Brut Classic, 187 ml- California - 18

Val D'Oca Prosecco, 187 ml- Italy - 15

Ruffino Moscato D'Asti - 12 / 44

WHITES

Pinot Grigio, Banfi, "La Rime" Tuscany, Italy - 12 / 44

Reisling, Dr. Konstantine Frank, Finger Lakes, NY - 12 / 44

Albarino, Martin Codex, Rias Biax, Spain - 12 / 44

Rose of Pinot Noir, La Crema Monterey - 12 / 44

Rose, Chateau Minuty M, Côtes de Provence, France - 38

Arneis, Violetta, Langhe - 12 / 44

Sauvignon Blanc, Monsieur Touton, Bordeaux - 44

Sauvignon Blanc, Murphy Goode, North Coast - 13 / 48

Chardonnay, Montoya, Monterey - 12 / 44

Chardonnay, Brewer-Clifton, Santa Rita Hills - 55

Chardonnay, Gran Moraine, Yamhill-Carlton, Oregon - 72

Chardonnay, Paul Hobbs "Crossbarn", Sonoma - 16 / 60

REDS

Pinot Noir, Carmel Road, Monterey - 13 / 48

Pinot Noir, Cline "Fog Swept", Sonoma Coast - 60

Pinot Noir, Copain "Edmeades Vineyard", Anderson Valley - 125

Malbec, "Felino" by Paul Hobbs, Madonna, Argentina - 14 / 52

Malbec, Piatelli "High Elevation" Grn Rsv, Cafayate, Valle - 52

Tempranillo, Viña Sastre, Ribera del Duero, Spain - 55

GSM, Sans Liege Offering, Santa Barbara County - 16 / 60

Chianti Classico, Tenuta Di Arceno, Tuscany - 52

Merlot, Duckhorn, Napa - 95

Merlot, Robert Hall, Paso Robles - 12 / 44

Zinfandel, Edmeades, Mendocino - 12 / 44

Cabernet Sauvignon, Montoya, Monterey - 12 / 44

Cabernet Sauvignon, Ramsay, California - 16 / 60

Cabernet Sauvignon, Rodney Strong, Knight's Valley - 60

Cabernet Sauvignon, Krug "Generations", Napa Valley - 120

Cabernet Sauvignon Reserve, Ladera, Howell Mountain - 148

Cabernet Sauvignon, Postmark, Napa - 68

Syrah, Ex Post Facto, Santa Barbara - 74

Petite Syrah, Stags Leap Winery, Napa Valley - 93

Meritage Red Blend, Rowen, Sonoma County - 75

Red Blend, Las Cadrans de Lessegue, Grand Cru, St. Emilion - 84

Red Blend, 1912 Heritage, Arizona - 48