POUTINE
Hershey’s chocolate chips cooked inside buttermilk pancakes. Topped with more chocolate chips, whipped cream | 12

CAESAR SALAD
Romaine heart with crispy croutons and shaved parmesan dressed in Caesar dressing | 12
+5 grilled chicken +6 grilled shrimp

Avocado Toast
Toasted country bread, guacamole, roasted tomatoes, shredded prosciutto di parma, topped with an over medium egg, arugula and balsamic drizzle | 15
+2 gluten free bun

FRENCH TOAST
2 pieces of texas toast with powdered sugar served with strawberry slices, butter, and maple syrup | 12

GRILLED CHEESE & TOMATO BISQUE SOUP
Grilled sourdough, cotija and yellow cheddar cheese with tomatoes | 13

GREENS
Or make any salad a wrap

SHARPABLES
FRIED ELOTE BITES
Our take on Mexican street corn served with charred peppers, fresh corn and chipotle ranch | 13

SHRIMP & CHIPS
Fried breaded shrimp, grilled lemon, fries and cocktail sauce | 15
(Or substitute grilled shrimp)

HUMMUS PLATE
Hummus served with naan, crostini bread and fresh veggies | 11

HANGOVER BURGER
All beef patty, cheddar cheese, bacon, lettuce, tomato, caramelized onions, guacamole and topped with a fried egg. Served with home fries | 15
+3 gluten free bun

SMASH BURGER
All beef patty, American cheese, caramelized onions, lettuce, tomato and mac sauce | 15
+3 Make It Impossible

SOUTHERN SALAD
Romaine, grilled corn, jalapenos, diced red bell peppers, line, cotija cheese, red onion, tomato, chipotle ranch | 12
+5 grilled chicken +6 grilled shrimp

KOREAN FIRE CHICKEN
Fried, breaded chicken breast tossed in sweet and spicy sauce with cheese curds and scallions | 13

CAPRESE SALAD
Fresh mozzarella, tomatoes, sweet basil, arugula and house-made pesto seasoned with salt and balsamic glaze | 12
(Contains pine nuts)
+5 grilled chicken

LOADED POUTINE
Fries, cheddar, cheese curds, gravy, bacon, sour cream, scallions | 13

GROSCIUTTO BURRATA FLATBREAD
Pesto, arugula, prosciutto, balsamic | 16

DESSERTS
CHEESECAKE
New York-style turtle cheesecake with chocolate fudge and caramel | 12

CAESAR SALAD
Romaine heart with crispy croutons and shaved parmesan dressed in Caesar dressing | 12
+5 grilled chicken +6 grilled shrimp

AFFOGATO
Scoop of vanilla bean ice cream topped with a shot of espresso | 7

DESSERT POUTINE
Funnel cake fries, powdered sugar, vanilla bean ice cream, Ghirardelli caramel | 10

CHEESECAKE
New York-style turtle cheesecake with chocolate fudge and caramel | 12

CAPRESE SALAD
Fresh mozzarella, tomatoes, sweet basil, arugula and house-made pesto seasoned with salt and balsamic glaze | 12
(Contains pine nuts)
+5 grilled chicken

DESSERT POUTINE
Funnel cake fries, powdered sugar, vanilla bean ice cream, Ghirardelli caramel | 10

HANDHELDs
Served with seasoned fries or house greens
+3 sweet potato waffle fries
+3 gluten free bun

GREAT WRAP
Toasted naan, hummus, marinated tomatoes, cucumber, mixed greens | 13
+5 grilled chicken +5 Philly steak

BREAKFAST BURRITO
2 scrambled eggs, pico de gallo, cheddar cheese, guacamole, beef barbacoa, cotija, sour cream, chipotle aioli and home fries wrapped up in a soft flour tortilla. Served with a side of zesty salsa | 16

SHRIMP & CHIPS
Fried breaded shrimp, grilled lemon, fries and cocktail sauce | 15
(Or substitute grilled shrimp)

HANGOVER BURGER
All beef patty, cheddar cheese, bacon, lettuce, tomato, caramelized onions, guacamole and topped with a fried egg. Served with home fries | 15
+3 gluten free bun

SOUTHERN SALAD
Romaine, grilled corn, jalapenos, diced red bell peppers, line, cotija cheese, red onion, tomato, chipotle ranch | 12
+5 grilled chicken +6 grilled shrimp

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(Contains pine nuts)
+5 grilled chicken

CAESAR SALAD
Romaine heart with crispy croutons and shaved parmesan dressed in Caesar dressing | 12
+5 grilled chicken +6 grilled shrimp

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your chance of foodborne illness, especially if you have certain medical conditions
COCKTAILS

50 SHADES OF LAVENDER
Saint Anne’s Citrus Rose Gin, Lavender Syrup, Luxardo, Orgeat, Lime Juice | 10
- Make it to share & served in a bowl

MEXICAN MUDSLIDE
Tito’s, Bacanora Cream, Cold Brew | 12
- Make it to share & served in a bowl

5 SPICE PUNCH
Altos Tequila, Malabar Spiced Liqueur, Lemon Juice, Pineapple Juice, Honey | 10
- Make it to share & served in a bowl

AZUL REFRESHER
Pearl cucumber Vodka, Blue Curacao, Lemonade | 16
- Crafted to share & served in a bowl

APEROL SPRITZ
Aperol, Soda Water, Sparkling Wine | 10

OLD FASHIONED
Bulleit Rye, Apple Spice, Australian Spice Bitters, Orange Bitters | 10

MARGARITA
Altos Tequila, Patron Citronge, Lime Juice, Agave | 10

COFFEE COCKTAILS

ESPRESSO MARTINI
Titos, Kahlua, Simple Syrup, Espresso, Half and Half | 12

HIDDEN GEM
Absolut vodka vanilla, raspberry liquor, lemon juice, cold brew | 10

REVOLVER
Sacred Bond Brandy, Grand Marnier, cold brew and honey syrup | 10

BACA DESERT
Mezcal, Bacanora Cream, Agave, Cold Brew, Chocolate Bitters | 12

FLIGHTS

MIMOSA FLIGHT – Pick 4
Classic, Grapefruit, Hawaiian, Mango, Peach, Strawberry, Raspberry, Blueberry, Watermelon, Dragon Fruit, Prickly Pear, Passion Fruit, Blood Orange, Sunrise | 17

BEER FLIGHT – Pick 4
Choose any four of our draft beers to build your flight | 10

Happy Hour does not apply to flights

DRAFT BEER

FIRESTONE WALKER
805 ALE
Blonde Ale, 4.7% | 6

SAN TAN PEBBLEHEAD
Stony Hazy IPA, 6.5% | 7

10 BARREL SNAKES LAGER
House Lager, 5% | 5

OAK CREEK HEFEWEIZEN
Bavarian Wheat, 4.5% | 7

MOTHER EARTH CALI CREAMIN
Nitro Cream Ale, 5% | 7

PIZZA PORT CHRONIC ALE
Sweet Citrus and Wheat Ale, 5.0% | 7

MOTHER ROAD TOWER STATION
India Pale Ale, 7.3% | 7

CIDER CORPS SANGIN SANGRIA CIDER
Cider 7% | 8

SEX PANThER PORTER
Double Chocolate Porter, 6.9% | 10

THE SHOP BEER CO.
CHURCH MUSIC IPA
Juicy IPA, 6.7% | 7

O’DELL SIPPIN’ PRETTY SOUR
Fruited Sour, 4.5% | 6

MAKE YOUR OWN MULE
- Moscow • Mexican
- Irish • London
- Caribbean • Kentucky
- Tennessee • Long Island +2
  with ginger beer and lime juice | 11

CAFE

LATTE | 5
Add Flavor + .50

CHAI LATTE | 5
Make it dirty +1

NUTELLA LATTE | 6
FROSTY LATTE | 7

ESPRESSO | 3
CAPPUCINO | 4
COLD BREW | 4
CHOCOLATE COLD BREW | 4
DRIP COFFEE | 3

ADD ONS

ADD A FLAVOR +.50
Caramel | Cinnamon | Spiced Brown Sugar | Pumpkin Spice | Lavender | Coconut
Hazel Nut | Mocha | Peppermint
Vanilla | SF Mocha | SF Vanilla
White Chocolate | Whip Cream
Nutella +1

MAKE IT BOOZY +4
Jameson | Fireball | Bailey’s
Rumchata | Kahlua | Patron

MILK ALTERNATIVES +1
Almond | Coconut | Oat | Milk
Nutella +1

BEVERAGES

NUTELLA HOT CHOCOLATE 5
HOT CHOCOLATE 4
CHOCOLATE ICED TEA 3
HOT TEA 3
Alpine Berry | Chamomile | Peppermint
Matcha Mint | Earl Grey | English Breakfast | Chai
ICED TEA 3
FRESH SQUEEZED LEMONADE 4
RED BULL 4

BUBBLES

JP CHENET BRUT
France | 8 / 25
NAVERAN CAVA BRUT
Spain | 42

WHITE WINE

NORTICO ALAVRINHO
Portugal | 8 / 35
PERRUSSET MACON-VILLAGES
France | 44
COPPO MONCALVINA
MOSCATO D’ASTI
Italy | 11 / 39
ZEVENWACHT TEVEN
South Africa | 10 / 40
ZOLO TORRONTES
Argentina | 9 / 35

ROSE

LIQUID GEOGRAPHY MENCIA
Spain | 9 / 32

RED WINE

ANCiano TEMPANILLO
Spain | 8 / 28
ANCiano RESERVE
Spain | 46
LANDSKROON CABERNET
South Africa | 12 / 48

DRAFT WINE

HEDGES RED BLEND
Washington | 9
SABINE ROSE
France | 9
PINOT GRIGIO
DELLE VENEZIE
Italy | 9

CANS & BOTTLES

LEI BACK GUAVA
CBD Seltzer, 0% | 7,5
SURLY COFFEE BENDER
Brown Ale with Coffee, 5.5% | 8
SONORAN WHITE CHOCOLATE
American Wheat Ale, 4.7% | 6
COLLEGE STREET
BIG BLUE VAN
American Wheat Beer, 5.4% | 7
WHITE CLAWS
Black Cherry or Mango Hard Seltzer, 5% | 7

BUBBLES

France | 8 / 25
JP CHENET BRUT
NAVERAN CAVA BRUT
Spain | 42

WHITE WINE

NORTICO ALAVRINHO
Portugal | 8 / 35
PERRUSSET MACON-VILLAGES
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COLLEGE STREET
BIG BLUE VAN
American Wheat Beer, 5.4% | 7
WHITE CLAWS
Black Cherry or Mango Hard Seltzer, 5% | 7

LAGUNITAS IPA
IPA, 6.2% | 6
BALLAST POINT GRAPEFRUIT SCULPIN
IPA w/Grapefruit, 7.0% | 7
MICHELOB ULTRA
American Lager, 4.2% | 8
DOUS EQUIS SPECIAL LAGER
Mexican Lager, 4.7% | 6
HELTON BOYSENBERRY
Fruited Sour, 6.7% | 10
GOLDEN ROAD
MANGO CART
Mango Wheat Ale, 4% | 7

LONDON DRY
SCILLING CIDER
Hard Apple Cider, 6.5% | 7