PANCAKES
Hershey's chocolate chips cooked inside buttermilk pancakes. Topped with more chocolate chips, whipped cream and seasonal fruit | 12

AVOCADO TOAST
Roasted sourdough, guacamole, roasted tomatoes, shredded prosciutto di parma, bacon jam, topped with a sunny side up egg, arugula and balsamic drizzle | 14
+2 gluten free bagel

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

FRENCH TOAST
3 pieces of Texas toast with cinnamon and powdered sugar served with butter and maple syrup | 12

BREAKFAST SANDWICH
2 eggs over medium with chipotle aioli, guacamole, pork shoulder, mixed greens, sliced tomatoes and bacon on an brioche bun. Served with tater tots | 14

BREAKFAST BURRITO
3 scrambled eggs, pico de gallo, cheddar cheese, guacamole, beef Barbacoa, cotija, sour cream, chipotle aioli and crispy tater tots wrapped up in a soft flour tortilla. Served with a side of zesty salsa | 14

SNOW CONE
Grilled sourdough, coconut and yellow cheddar cheese with tomatoes | 13

SHARABLES
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

PROSCIUTTO BURRATA
Pesto, arugula, prosciutto, balsamic | 16

GREENS
Or make any salad a wrap

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

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

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

POUTFINE
Fries, cheese curds, gravy, scallions | 11
+2 BBQ chicken, sour cream + cheddar cheese

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

DESSERTS
CHOCOLATE MOUSSE
Dark chocolate mousse with strawberry | 11

CRÈME BRULÉE
Custard with fresh vanilla topped with house made whip cream and seasonal berries | 15

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

AFFOGATO
Scoop of vanilla bean ice cream topped with a shot of espresso | 17

*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

5 SPICE PUNCH
Altos Tequila, Malabar Spiced Liqueur, Lemon Juice, Pineapple Juice, Honey | 10
+9 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

COFFEE COCKTAILS

MEXICAN MUDSLIDE
Tito’s, Bacanora Cream, Cold Brew | 12

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

BAC A DESERT
Mescal, Bacanora Cream, Agave, Cold Brew, Chocolate Bitters | 11

BUBBLES

JP CHENET BRUT
France | 8 / 25

NAVERAN CAVA BRUT
Spain | 42

WHITE WINE

NORTICO ALAVRINHO
Portugal | 9 / 35

PERRUSSET MACON-VILLAGES
France | 44

COPPO MONCALVINA
MOSCATO D’ASTI
Italy | 11 / 39

ROSE

LIQUID GEOGRAPHY MENCIA
Spain | 9 / 32

RED WINE

ANCiano TEMPRANILLO
Spain | 8 / 38

ECKER ZWEIGELT
Austria | 9 / 40

ANCiano RESERVE
Spain | 46

DRAFT

HEDGES RED BLEND
Washington | 9

SABINE ROSE
France | 9

PINOT GRIGIO
DELE VENEZE
Italy | 19

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

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

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

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

COFFEE DRINKS

LATTE | 5
Add Flavor + .50

CHAI LATTE | 5
Make it dirty +4

NUTELLA LATTE | 6
FROSTY LATTE | 7
ESPRESSO | 3

CAPPuccino | 4
COLD BREW | 4
CHOCOLATE COLD BREW | 4
DRIP COFFEE | 3

ADD ONS

ADD A FLAVOR +.50
Caramel | Cinnamon | Lavender | Coconut
Hazelnut | Mocha | Peppermint
Vanilla | SF Mocha | SF Vanilla
White Chocolate | Whip Cream
Nuttella +1

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

MILK ALTERNATIVES +1
Almond | Coconut | Oat

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

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
Amber Ale, 4.9% | 8

FOUR PEAKS WOW WHEAT ALE
Sweet Citrus and Wheat Ale, 5.0% | 7

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

CIDER CORPS SANGIN SANGRIA
Cider 7% | 8

THE SHOP BEER CO.

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, 0% | 7.5

LAGUNITAS IPA
IPA, 6.2% | 8

BALLAST POINT GRAPEFRUIT SCULPIN
IPA w/Grapefruit, 7.0% | 7

MICHELOB ULTRA
American Lager, 4.2% | 5

DON JUAN SPICED LAGER
Mexican Lager, 4.7% | 6

HELTON BOYSENBERRY
Fruited Sour, 6.7% | 10

GOLDEN ROAD MANGO CART
Mango Wheat Ale, 4% | 7

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

HAPPY HOUR
everyday 2 pm - 6 pm
$2 off Draft Beer, Cocktails, Draft Wine, Shareables
$3 Well