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

**AVOCADO TOAST**
toasted sourdough, guacamole, roasted tomatoes, shredded prosciutto di parma, bacon jam, topped with an over medium egg, arugula and balsamic drizzle | 14 +$2 gluten free bun

**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

**FRENCH TOAST**
2 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 home fries | 14

**BREAKFAST BURRITO**
3 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 | 14

**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)

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

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

CHICKEN PITA WRAP
grilled chicken, caramelized onions, mozzarella, roasted peppers with mayonnaise and arugula on toasted naan | 14

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

**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) +$5 grilled chicken

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

**POUTINE**
fries, cheese curds, gravy, scallions | 11 +$2 odd bacon, sour cream & cheddar cheese

**DESSERTS**
CHOCOLATE MOUSSE
dark chocolate mousse with strawberry | 11

CRÈME BRÛLÉE
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

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

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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
Alto Tequila, Malabar Spiced Liqueur, Lemon Juice, Pineapple Juice, Honey | 10
Make it to share & served in a bowl

COFFEE COCKTAILS

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

DRAFT BEER

FIRESTONE WALKER 80S ALE
Blonde Ale, 4.7% | 6

SAN TAN PEBBLEHEAD
Stony Hazy IPA, 6.8% | 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

FOUR PEAKS WOW WHEAT ALE
Make it dirty | 11

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

CIDER CORPS SANGIN SANGRIA
Cider | 7% | 8

COLD BREW
Make it dirty +1

LATTE | 5
Add Flavor + .50

CHAI LATTE | 5
Make it dirty +1

NUTELLA LATTE | 6
FROSTY LATTE | 7

ESPRESSO | 3

CAPPUCCINO | 4

CHOCOLATE COLD BREW | 4

DRIP COFFEE | 3

ADD ONS
ADD A FLAVOR +.50
Caramel | Cinnamon | Spiced Brown Sugar
Pumpkin Spice | Lavender | Coconut

HIDDEN GEM
Absolut vodka vanilla, raspberry liquor, lemon juice, cold brew | 12

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

BACA DESERT
Mexcal, Bacanora Cream, Agave, Cold Brew, Chocolate Bitters | 11

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

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

CANS & BOTTLES

LEI BACK GUAVA
CBD Seltzer, 0% | 7.5

SURLY COFFEE BENDER
Brown Ale with Coffee, 5.5% | 18

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

ROSE

LIQUID GEOGRAPHY MENCIA
Spain | 9 | 32

BUBBLES

JP CHENET BRUT
France | 8 | 25

NAVERAN CAVA BRUT
Spain | 42

WHITE WINE

NORTICO ALAVRINHO
Portugal | 8 | 35

PERRUSSET MACON-VILLAGES
France | 44

COFIO MONCALVINA
MOSCATO D’ASTI
Italy | 11 | 39

ZEVENWACHT TEVEN
South Africa | 10 | 40

ZOLO TORRONTÉS
Argentina | 9 | 35

RED WINE

ANCIANO TEMPPANILLO
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 VENEZE
Italy | 9

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

FRESH SQUEEZED LEMONADE
4

ZAQUAR

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