**SHAREABLES**

**CHEESE AND CHARCUTERIE BOARD**
Manchego, Gruyere, marinated Feta and Olives, Chorizo Iberico, Prosciutto and Finnocchiona | 22

Try pairing with our Coppo Moncalvina Moscato d’Asti!

**NACHOS**
chips, queso, pico de gallo, grilled corn and peppers, cilantro, fresh jalapeno, cotija cheese and sour cream | 11
+5 grilled chicken

**FRIED ELOTE BITES**
our take on Mexican street corn served with charred peppers, fresh corn and chipotle ranch | 12

**SOFT PRETZEL STICKS**
Bavarian style soft pretzel sticks, rock salt, queso | 9

**CLASSIC BRUSCHETTA**
tomato, onion, red wine vinegar and basil and garlic served on a crostini | 11

**HUMMUS PLATE**
hummus served with naan, crostini bread and fresh veggies | 12

**FLATBREAD PIZZA**
14” full-size pie
+4 gluten free crust

**MEAT LOVERS**
sweet tomato base topped with bacon, pepperoni and chicken | 17

**PROSCIUTTO FLATBREAD**
pesto, arugula, prosciutto and balsamic garnished with crushed pistachios | 16

**GARDEN VEGGIE**
arugula, mushrooms, roasted peppers, tomato sauce, mozzarella and parmesan cheese | 12

**BUFFALO OR BBQ CHICKEN**
grilled chicken, mozzarella, caramelized onions, scallions and buttermilk ranch | 12
+5 grilled chicken

**POUTINE**
fries, cheese curds, gravy, scallions | 11

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

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

**VEGAN DISCO FRIES**
fries, portobello gravy, vegan cheddar, tomato, scallions | 12

**ENTREES**

**SHORT RIBS**
beef short ribs served with braised carrots and herb quinoa | 22

**SHRIMP & CHIPS**
fried breaded shrimp, grilled lemon, fries and cocktail sauce | 15
(or substitute grilled shrimp)

**MAC & CHEESE**
cavatappi pasta, cheddar and mozzarella cheese sauce topped with breadcrumbs | 11
+5 grilled chicken +3 bacon

**STREET TACOS**
3 street tacos served with house chips and zesty salsa
choose one:
Spicy Buffalo Chicken or Shaved Steak | 14

**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

**GIN & JELLY**
chicken, marinated jalapenos, corn and nacho cheese | 12
+5 grilled chicken +3 bacon

**MAC & CHEESE**
cavatappi pasta, cheddar and mozzarella cheese sauce topped with breadcrumbs | 11
+5 grilled chicken +3 bacon

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

**GREEK WRAP**
toasted naan, hummus, marinated tomatoes, cucumber, mixed greens | 13
+5 grilled chicken +5 Philly steak, +6 grilled shrimp

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

**BLP WITH AVOCADO**
bacon, roasted peppers, avocado, arugula and a chipotle aioli on toasted focaccia bread | 15

**GREENS**

**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

**HUMMUS PLATE**
hummus served with naan, crostini bread and fresh veggies | 12

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**VEGAN DISCO FRIES**
fries, portobello gravy, vegan cheddar, tomato, scallions | 12

**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

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

**WAFFLE SUNDAE**
warm Belgian waffle with crystallized sugar served with vanilla bean ice cream and honey | 10

**CHOCOLATE CHIP COOKIE SKILLET**
chocolate chip cookie, vanilla bean ice cream, salted caramel and chocolate | 10

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

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

**HANDHELDs**

**Served with seasoned fries, house greens, kettle chips or quinoa**
+3 sweet potato waffle fries
+3 gluten free bun

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two all beef patties, American cheese, caramelized onions, lettuce, tomato and mac sauce | 15
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**VEGAN DISCO FRIES**
fries, portobello gravy, vegan cheddar, tomato, scallions | 12

**BASEBALL TOP SIRLOIN**
8oz grilled medium rare or less served with seasoned fries and a house salad | 22

**SHRIMP & CHIPS**
fried breaded shrimp, grilled lemon, fries and cocktail sauce | 15
(or substitute grilled shrimp)

**MAC & CHEESE**
cavatappi pasta, cheddar and mozzarella cheese sauce topped with breadcrumbs | 11
+5 grilled chicken +3 bacon

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

**wifi: SNAKES & LATTES**
password: boardgames
COCKTAILS

COFFEE 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

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

5 SPICE PUNCH
Altos Tequila, Malabar Spiced Liqueur, Lemon Juice, Pineapple Juice, Honey | 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 COCKTAILS

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

ESPRESSO MARTINI
Tito’s, Kahlúa, 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 | 11

BUBBLES
JP CHENET BRUT
France | 8 / 25

NAVERAN CAVA BRUT
Spain | 42

WHITE WINE
M.A.N CHENIN BLANC
South Africa | 8 / 28

NORTICO ALAVRINHO
Portugal | 9 / 35

PERRUSSET MACON-VILLAGES
France | 44

COPPO MONCALVINA
MOSCATO D’ASTI
Italy | 11 / 39

ROSE
LIQUID GEOGRAPHY MENCIASpain | 9 / 32

RED WINE
ANCiano TEMPRANILLO
Spain | 8 / 28

EKER ZWEIGELT
Austria | 9 / 40

ANCiano RESERVE
Spain | 46

DRAFT
HEdges RED BLEND
Washington | 9

SABINE ROSE
France | 9

PINOT GRIGIO
DELLe VENEZIE
Italy | 19

CAFE
LATTE | 5
Add Flavor + .50

CHAI LATTE | 5
Make it dirty + 2

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 | Whisp Cream Nutella +1

MAKE IT BOOZY + 4
Jameson | Fireball | Bailey’s
Rumchata | Kahlúa | 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 IPA, 6.5% | 6

10 BARREL SNAKES LAGER
House Lager, 5% | 5

OAK CREEK HEEFWEIZEN
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

CANS & BOTTLES

MR PINEAPPLE
Pineapple Wheat, 5% | 6

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% | 6

Lagunitas IPA
IPA, 6.2% | 6

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

MICHELOB ULTRA
American Lager, 4.2% | 5

DOS 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
Cider, 6.5% | 7

BEVERAGES
LATTE | 5
Add Flavor + .50

CHAI LATTE | 5
Make it dirty + 2

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 | Whisp Cream Nutella +1

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

MILK ALTERNATIVES +1
Almond | Coconut | Oat

BEVERAGES
NUTELLA HOT CHOCOLATE | 5
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