SHAREABLES

CHEESE AND CHARCUTERIE BOARD
Manchego, Gruyere, marinated Feta and Olives, Chorizo Ibérico, Prosciutto and Finocchiona | 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 | 13

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 | 11

ENTREES

SHORT RIBS
beef short ribs served with braised carrots and herb quinoa | 32

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

BAZILLINGA top sirloin
8oz grilled medium rare served with seasoned fries and a house salad | 22

CRÈME BRÛLÉE
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 Belgien waffle with crystallized sugar served with vanilla bean ice cream and honey | 10

DESSERTS

CHOCOLATE MOUSSE
dark chocolate mousse with strawberry | 12

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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

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

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

GREENS

Or make any salad a wrap

SOUP

Bisque Soup
Grilled sourdough, cotija and yellow cheddar cheese with tomatoes | 13

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

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

SNACKS & LATTES

SNAKES

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 | 14

POUTINE
fries, cheese curds, gravy, scallions | 11

LOADED POOUTINE
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

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COCKTAILS

50 SHADES OF LAVENDER
Saint Anne’s Citrus Rose Gin, Lavender Syrup, Luxardo, Orgeat, Lime Juice | 10

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

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

MAKE IT TO SHARE & SERVED IN A BOWL

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

AZUL REFRESHER
Vodka Cucumber, Lime, Blue Curacao, Lemonade | 16

APERO SPRITZ
Aperol, Soda Water, Sparkling Wine | 10

MAKE YOUR OWN MULE
- Moscow
- Mexican
- Irish
- London
- Caribbean
- Kentucky
- Tennessee
- Long Island

COFFEE COCKTAILS

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

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

BEVERAGES

LATTE | 5
Add Flavor + .50

CHAI LATTE | 5
Make it dirty + .50

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
Hazelnet | 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

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

BLENDERS

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 HEEFEWEIZEN
Bayesian 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

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% | 5

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, 6.3% | 10

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

LONDON DRY SCHILLING CIDER
Cider, 6.5% | 7

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