SHAREABLES

NACHOS
chips, queso, pico de gallo, grilled corn and peppers, cilantro, fresh jalapeño, cotija cheese and sour cream | 14
+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

CHEESE AND CHARCUTERIE BOARD
Manchego, Gruyere, marinated Feta and Olives, Charos Iberico, Prosciutto and Frizzocchiona | 22
Try pairing with our Coppo Moscavita Moscato d’Asti!

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 | 14

POUTINE
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

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

BASEBALL TOP SIRLOIN
8oz grilled medium rare 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

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

GREENS

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 parmesan dressed in Caesar dressing | 12
+5 grilled chicken +6 grilled shrimp

SMASH BURGER*
all beef patty, American cheese, caramalized 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

DESSERTS

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
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

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

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

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

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

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, 8.5% | 7

10 BARREL SNAKES LAGER
House Lager, 5% | 5

OAK CREEK HEEFEWEIZEN
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
Sweet Citrus and Wheat Ale, 5.0% | 7

MOTHER ROAD TOWER STATION
India Pale Ale, 7.5% | 7

CIDER CORPS SANGIN SANGRIA CIDER
Cider 7% | 8

APOLOGIES

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
CAPPUCCINO | 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
Hazelnut | 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 | Mylk

BEVERAGES

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

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

ZEVENWACHT 7EVEN
South Africa | 10 / 40

ZOLO TORRONTES
Argentina | 9 / 35

ROSE

LIQUID GEOGRAPHY MENCIA
Spain | 9 / 32

RED WINE

ANCiano TEMPRANILLO
Spain | 8 / 28

ANCiano RESERVE
Spain | 48

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% | 5

LAGUNITAS IPA
IPA, 6.3% | 6

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

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
SCHILLING CIDER
Cider, 6.5% | 7