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 jalapeño, cotija cheese and sour cream | 11

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 | 12
+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

NACHOS
chips, queso, pico de gallo, grilled corn and peppers, cilantro, fresh jalapeño, cotija cheese and sour cream | 11

FRIED ELOTE BITES
our take on Mexican street corn served with charred peppers, fresh corn and chipotle ranch | 13

MAC & CHEESE
cavatappi pasta, cheddar and mozzarella cheese sauce topped with breadcrumbs | 12
+5 grilled chicken +3 bacon

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

HANDHELDs

Served with seasoned fries, house greens or quinoa
+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

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

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

DESSERTS

GREENS
Or make any salad a wrap

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

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

CHOCOLATE MOUSSE
dark chocolate mousse with strawberry | 11

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

NACHOS
chips, queso, pico de gallo, grilled corn and peppers, cilantro, fresh jalapeño, cotija cheese and sour cream | 11

FRIED ELOTE BITES
our take on Mexican street corn served with charred peppers, fresh corn and chipotle ranch | 13

MAC & CHEESE
cavatappi pasta, cheddar and mozzarella cheese sauce topped with breadcrumbs | 12
+5 grilled chicken +3 bacon

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

*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 | 10

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

MOTHER EARTH CALI CREAMMIN
Nitro Cream Ale, 5% | 7

PIZZA PORT CHRONIC ALE
Sweet Citrus and Wheat Ale, 5.0% | 7

FOUR PEAKS WOW WHEAT ALE
Amber Ale, 4.9% | 8

FOUR PEAKS PUMPKIN PORTER
Pumpkin Porter, 5.1% | 8

THE SHOP BEER CO.
CHURCH MUSIC IPA
Juicy IPA, 6.7% | 7

O’DELL SIPPIN’ PRETTY SOUR
Fruited Sour, 4.5% | 6

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

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

APEROL SPRITZ
Aperol, Soda Water, Sparkling Wine | 10

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

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
Mescal, Bacanora Cream, Agave, Cold Brew, Chocolate Bitters | 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

Happy Hour does not apply to flights

DRAFT BEER

FIRESTONE WALKER 805 ALE
Blonde Ale, 4.7% | 6

SAN TAN PEBBLEHEAD
Stony Hazy IPA, 6.9% | 7

10 BARREL SNAKES LAGER
House Lager, 5% | 5

OAK CREEK HEEFEWEIZEN
Bavarian Wheat, 4.5% | 7

MOTHER EARTH CALI CREAMMIN
Nitro Cream Ale, 5% | 7

PIZZA PORT CHRONIC ALE
Sweet Citrus and Wheat Ale, 5.0% | 7

FOUR PEAKS WOW WHEAT ALE
Amber Ale, 4.9% | 8

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

CIDER CORPS SANGIN SANGRIA
Cider, Cider 7% | 8

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

CAFÉ

LATE 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 | 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 | Rummachat | Kahlua | Patron

MILK ALTERNATIVES +1
Almond | Coconut | Oat | Milk

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

BUBBLES

JP CHENET BRUT
France | 8 / 25
NAVERAN CAVA BRUT
Spain | 42

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 Venezie | 9

CANS & BOTTLES

LEI BACK GUAVA
CBD Seltzer, 0% | 7.5

SURLY COFFEE BENDER
Brown Ale with Coffee, 5.5% | 8

SONORAN MANGO LAGER
American Wheat Beer, 4.7% | 6

CIDER CORPS SANGIN SANGRIA
Cider 7% | 8

FLIGHTS

BEER FLIGHT – Pick 4
Choose any four of our draft beers to build your flight | 10

Happy Hour does not apply to flights

Mage Your Own Mule.
- Moscow - Mexican
- Irish - London
- Caribbean - Kentucky
- Tennessee - Long Island +2 with ginger beer and lime juice | 11

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
Mescal, Bacanora Cream, Agave, Cold Brew, Chocolate Bitters | 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

Happy Hour does not apply to flights

DRAFT BEER

FIRESTONE WALKER 805 ALE
Blonde Ale, 4.7% | 6

SAN TAN PEBBLEHEAD
Stony Hazy IPA, 6.9% | 7

10 BARREL SNAKES LAGER
House Lager, 5% | 5

OAK CREEK HEEFEWEIZEN
Bavarian Wheat, 4.5% | 7

MOTHER EARTH CALI CREAMMIN
Nitro Cream Ale, 5% | 7

PIZZA PORT CHRONIC ALE
Sweet Citrus and Wheat Ale, 5.0% | 7

FOUR PEAKS WOW WHEAT ALE
Amber Ale, 4.9% | 8

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

CIDER CORPS SANGIN SANGRIA
Cider, Cider 7% | 8

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

CAFÉ

LATE 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 | 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 | Rummachat | Kahlua | Patron

MILK ALTERNATIVES +1
Almond | Coconut | Oat | Milk

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

BUBBLES

JP CHENET BRUT
France | 8 / 25
NAVERAN CAVA BRUT
Spain | 42

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 Venezie | 9

CANS & BOTTLES

LEI BACK GUAVA
CBD Seltzer, 0% | 7.5

SURLY COFFEE BENDER
Brown Ale with Coffee, 5.5% | 8

SONORAN MANGO LAGER
American Wheat Beer, 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, 6.7% | 10

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

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