COCKTAILS		SHARE
Passionfruit Martini Absolut Vodka, Pincapple Juice, Passionfruit Purce (240 cal)	\$13	Crispy Chicken Wings △ 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (995-1000 cal)
Cucumber Basil Smash Boofester Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$13	Meat Lovers Flatbroad Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$13	Doritos™ Nachos ≈ Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$11	Add Roasted Chicken (140 cal) +\$6 Margherita Flatbread
Old Fashioned Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$13	Mozzarella, Parmesan, Tornato, Marinara, Basil, Balsamic Drizzle (580 cal)
Mule Smirnoff Vodka or Four Roses Bourbon,	\$11	TOSS Caesar Salad &
Ginger Beer, Fresh Lime Juice (240 cal) Margarita Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$12	Romaine, Parmesan Crisp, Caesar Dressing (475 cal) Southwest Salad Romaine, Fire Roasted Corn, Black Beans, Cheddar
BEERS		Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)
DRAFT: SCOTTSDALE BLONDE- HUSS BREWING (160 cal)	\$9	Plus-Ups: Roasted Chicken (140 cal) Salmon (350 cal)
JUICY JACK HAZY IPA- SAN TAN BREWING (340 cal)	\$9	Fried Chicken (815 cal)
Dos Equis Mexican Lager (130 cal)	\$8	SAVOR
Voodoo Ranger IPA (220 call)	\$9	SAVOR
DOMESTIC & IMPORT:		All American Burger* Angus Beef, Lettuce, Tomato, Onion, Pickle (S4S-1225 call)
BUD/ BUD LIGHT (145 cal/ 110 cal)	\$6	Served with House-Seasoned Fries
COORS/COORS LIGHT (147 cal/ 102	\$6	
Heineken 0.0	\$6	Plus-Ups:
Non-alcoholic) (69 cal)		Double Patty (300 cal) +\$6 Cheese (90 cal) Bacon (220 cal) +\$4 Avocado (60 cal)
CORONA EXTRA (148 cal)	\$7	
CRAFT:		Spicy Chicken Bacon Ranch
iam Adams Seasonal (160+ cal)	\$7	Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)
LUE MOON (168 cal)	\$7	Served with House-Seasoned Fries - Non-spicy upon request
sk your server what's on tap!		Sweet Soy Salmon" Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)
		COMPLEMENT
WINE		House Fries (425 cal)
WINE		Side Salad (no ca) 🔊 🛦
05-125 cal per glass Glas	s/Bottle	Roasted Broccoli (85 cal) 🛩 🛦
RESERVE CHARDONNAY	\$12/42	INDULGE
ALIFORNIA VINEYARDS PINOT GRIGIO ALIFORNIA	\$10/38	Blueberry Cheesecake Crumbled Topping, White Chocolate, Lemon Curd (765 cal)
	\$15/54	
	\$17/55	Wygostarian A Chutan Fran
NON-ALCOHOLIC BEVERAGES		Vegetarian

\$3

\$3

\$2.50

Coffee (0 cal)

Milk (150 cal)

Assorted Soft Drinks (0-160 cal)

Tea (0 cal)

**NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menuitems may be changed or substituted due to availability or supply chain issues.



PICK-UP SERVICE Dial Ext. 503

\$20

\$18

\$16

\$14

\$12

\$13

+\$6 +\$10 +\$8

\$15

+\$1.50 +\$3

\$16

\$24

\$7 \$7 \$6

\$10