

## ANTIPASTO BOARD \$15

Our Selection of Assorted Artisan Cheeses & Meats  
+ Marinated Olives & Vegetables

### SMALL PLATES

**Green Chile Queso** \$9  
Green Chiles + Queso Blanco + Tortilla Chips

**Bruschetta (3)** \$9  
Prosciutto + Mascarpone + Fig Jam + Agave Nectar  
Burgundy Mushrooms + Creamy Brie  
Smoked Salmon + Goat Cheese + Red Onion + Capers

**Roasted Red Pepper Hummus** \$7  
Red Pepper + Grilled Pita + Cucumber + Tomato

**Deviled Eggs (3)** \$8  
Smoked Salmon + Capers + Red Onion  
Pickle + Fresh Dill  
Maple Bacon + Fresh Jalapeno

**Shrimp Cocktail** \$10  
Chilled Shrimp + Cocktail Sauce + Lemon + Lime + Tabasco

**Chicken Wings** \$12  
Traditional, Thai BBQ, or Spicy Agave  
Celery + Bleu Cheese Dressing

**Meatballs & Marinara** \$8  
Meatballs + Marinara Sauce + Ciabatta Toast

### SLIDERS

Corn Dusted Slider Bun + Fries, Tots or Truffle Fries  
Choose 2 - \$10 Choose 4 - \$19

**Burgundy Mushroom & Brie\***-Angus Slider +Truffle Aioli  
**The Classic\***-Angus Slider +Cheddar + Lettuce + Tomato +  
Onion + Pickle + Mustard

**Buffalo Chicken**-Fried Chicken Breast + Wing Sauce +  
White Cheddar + Dill Pickle

**Pulled Pork**-Smoked Pork + BBQ Sauce + Dill Pickle

**Santé Fe\***-Angus Slider + Queso Blanco + Green Chile +  
Tortilla Chips

**Jalapeno Bacon\***-Angus Slider + White Cheddar +  
Maple Bacon + Fresh Jalapeno

**Short Rib Dip** - Braised Short Rib + White Cheddar +  
Horseradish + Au Jus

### PITAS

**Falafel or Grilled Chicken Pita** \$9  
Choice of Falafel or Grilled Chicken  
Red Pepper Dressing or Tahini Sauce  
Lettuce + Cucumber + Tomato + Feta Cheese  
Grilled Pita or Lettuce Warp

### SALADS

**13° Degree** \$12  
Diced Chicken+ Sliced Red Onion + Feta Cheese + Diced Eggs + Cherry  
Tomatoes + Mixed Greens + Avocado + Pinot Noir Vinaigrette + Ciabatta Toast

**The Wedge** \$10  
Iceberg Wedges + Bleu Cheese Crumbles + Ranch Dressing + Bacon  
Pieces + Diced Tomatoes+ Red Onion

**Island Shrimp** \$11  
Mixed Greens + Sliced Strawberry + Mango Salsa + Fresh Mint + Cherry  
Tomatoes + Chilled Shrimp + Mango Champagne Vinaigrette + Ciabatta Toast

**The Caprese** \$11  
Fresh Mozzarella + Fresh Basil + Sliced Tomato + EVOO + Balsamic

## Pizza

**Cheese Burger** \$9  
Hamburger + Mustard + Cheddar + Pickle + Onion

**Margherita** \$9  
Fresh Mozzarella + Fresh Basil +EVOO + Salt & Pepper

**Pepperoni** \$9  
Pizza Sauce + Sliced Pepperoni + Mozzarella + Parmesan

**Chicken Pesto** \$9  
Diced Grilled Chicken + Pesto + Mozzarella + Red Pepper Flakes

## SANDWICHES

Served on a Brioche Bun with Fries, Tots or Truffle Fries

**Spicy Crispy Chicken** \$10  
Fried Chicken Breast Tossed in Traditional Wing Sauce +  
White Cheddar + Dill Pickles

**Braised Short Rib** \$11  
Red Wine Braised Short Rib + Horseradish Cream + White Cheddar

**Pulled Pork** \$10  
Smoked Pulled Pork + Cole Slaw + Barbecue Sauce + Dill Pickles

## ANGUS BURGERS

Served on a Brioche Bun with Fries, Tots or Truffle Fries

**Maple Bacon & Jalapeno\*** \$12  
White Cheddar + Maple Bacon + Fresh  
Jalapeno + Maple Aioli

**Burgundy Mushrooms & Brie\*** \$11  
Slow Cooked Burgundy Wine Mushrooms +  
Brie + White Truffle Aioli

**Santé Fe\*** \$11  
White Cheddar Queso + Hatch Green Chiles +  
Tortilla Chips

**The Classic\*** \$10  
Sharp Cheddar + Lettuce + Tomato + Red  
Onion + Dill Pickles + Mustard

## ENTREES

### Salmon Piccata \$14

Grilled Atlantic Salmon + Capers + Lemon, White Wine Butter  
Sauce + Shaved Parmesan + Side of Angel Hair & Seasonal  
Vegetables

### Braised Short Rib \$14

Red Wine Braised Short Rib + Hand Whipped Mashed  
Potatoes

### Shrimp Scampi \$13

Sautéed Shrimp + White Wine Sauce + Angel Hair Pasta +  
Capers + Diced Tomatoes + Ciabatta Garlic Bread

### Grilled Cordon Bleu \$14

Stuffed Grilled Chicken Breast + Hand Shaved Prosciutto +  
Mozzarella Cheese + Pesto Sauce + Side of Seasonal  
Vegetables

### Arizona Ale Fish & Chips \$13

Scottish Style Ale + Cod + Truffle Fries + Coleslaw + House  
Tartar Sauce

### Spaghetti & Meatballs \$10

House Marinara + Sausage & Angus Meatballs + Spaghetti +  
Fresh Parmesan + Ciabatta Garlic Toast

\*Food Items are served cooked to order, undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Tax, Service Charge and Gratuity not included. Parties of 8 or more subject to 18% service charge.  
GLUTEN FREE SLIDER BUNS AND BEYOND BURGER AVAILABLE UPON REQUEST.

## HAPPY HOUR

**SERVED WEEKDAYS 3-6**

**WEEKENDS 11-5**

**Long Island Fried Olives \$5**

Beer Batter Stuffed Olives + Lemon

**Shrimp Cocktail \$8**

Chilled Shrimp + Cocktail Sauce

**Bruschetta \$6**

Tomato + Red Onion + Basil Relish + Mozzarella

**Deviled Eggs \$6**

Traditional Southern Style

**Cheese Pizza \$6**

Pizza Sauce + Mozzarella + Italian Seasoning

**Hummus \$6**

Roasted Red Pepper + Pita Bread

**Two Classic Angus Sliders \$8**

Cheddar + Lettuce + Tomato + Onion + Dill Pickle + Mustard

**Chicken Wings \$9**

Traditional, Thai BBQ or Spicy Agave + Bleu Cheese Dressing + Celery

## **SELECT WINES BY THE GLASS**

6oz - \$8    9oz - \$12

Flights 6oz - \$9    9oz - \$13

Vineyards & Varietals Subject to Availability

### REDS

Cabernet

Pinot Noir

Red Blend

Merlot

Syrah

### WHITES

Chardonnay

Pinot Grigio

Riesling

White Blend

**SPARKLING - Splits \$9**

**ARIZONA DRAFTS \$4**

**ALL ARIZONA BOTTLES \$3**

**CRAFT COCKTAILS \$7**

**Blue Gin Fizz**

Gin + Blue Liqueur + Lemon Lime + Soda

**Southern Apple**

Bourbon + Sour Apple + Cranberry

**Pinnacle Mule**

Vodka + Fresh Cucumber + Blueberries + Lime Juice + Ginger Beer

**John Daly**

House Infused Tea Vodka + Lemonade

**Sonoran Sunrise**

Bourbon + Agave Nectar + Lemon Juice + Flavored Bitters

**Kentucky Mule**

Bourbon + Lime Juice + Fresh Mint + Ginger Beer

**Cucumber Mojito**

Rum + Fresh Mint + Lime Cucumber + Simple Syrup + Soda

**Prickly Pear Margarita**

Tequila + Prickly Pear + Fresh Lime + Orange Liqueur

## ARIZONA DRAFTS

**Four Peaks Kilt lifter \$5**

Scottish Style Ale

**Scottsdale Blonde \$5**

German Kolsch Style

**Phoenix Ale Camelback IPA \$5**

India Pale Ale

**State 48 Mango Wheat \$5**

American Wheat Beer with Mango

## ARIZONA BOTTLES

**Grand Canyon Pilsner - Williams-American Lager \$4**

**Four Peaks White Ale - Tempe-Belgian Whit bier \$4**

**Four Peaks 8<sup>th</sup> Street Ale - English Style Ale. \$4**

Coors Light \$4    Michelob Ultra \$4    Corona \$4

## SANGRIAS \$8

**Sangria Rojo**

Red Blend + Brandy + Orange Juice + Ginger Ale

**Sangria Blanco**

White Blend + Rum + Pineapple Juice + Ginger Ale

**Sangria Rosa**

Rose + Brandy + Cranberry Juice + Lemon-Lime Soda

## ARIZONA WINE FLIGHTS \$10 & \$14

Flights 6oz - \$11    9oz - \$15

Vineyards & Varietals Subject to Availability

## SOCIAL MEDIA DAILY SPECIALS

**ALL SOCIAL MEDIA CHECK-INS  
10% OF YOUR BILL**



### MONDAY

*Kids meals ½ off with Purchase of Adult Meal*

### TWO FOR TUESDAY

*2 Items for ???-See Social Media for Daily Special*

### WINE DOWN WINGSDAY

*20% off Small Plate Wings & Reserve Wine Bottles*

### TWITTER THURSDAY

*Check our Twitter for Thursday's Special*

### FACEBOOK FRIDAY

*Check-In on Facebook for Fridays Specials*

### SANGRIA SATURDAY

*Sangrias & Margaritas \$5*

### FUNDAY SUNDAY

*Bloody Mary's & Mimosas \$4*

***Delivery Available via Uber Eats & Postmates***

**FOR ANY CATERING OR SPECIAL EVENTS  
CONTACT CHRISTI @ 972.832.7114**

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Tax and gratuity not included. Parties of 8 or more subject to 18% Service Charge.

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