

## Common Cocktails, Done Uncommonly Well

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### **MANHATTAN** 20

“Lost Dutchman” Knob Creek Rye, Amaro, Dash of Angostura Orange Bitters

### **NEGRONI** 17

Bombay Sapphire Gin, Campari, Sweet Vermouth, Orange Twist

### **“THE DON” MARGARITA** 18

Don Julio Añejo Tequila, House-Made Sweet & Sour

### **PERFECT MARTINI** 20

Belvedere Vodka, Dry Vermouth, Blue Cheese Stuffed Olives

### **OLD FASHIONED** 19

Buffalo Trace Bourbon, Angostura Bitters, Orange Twist

### **BEE’S KNEES** 16

Beefeater Gin, Freshly Squeezed Lemon Juice, Honey Syrup

### **COSMOPOLITAN** 18

Absolut Vodka, Cranberry, Freshly Squeezed Lime Juice

### **TANGELO MOCKTAIL** 14

Lyre’s Italian Orange, Bitters, Mint, Orange

## Beer

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### **DOMESTIC SELECTION** 8

Bud Light      Coors Light  
Michelob Ultra      Miller Lite

### **IMPORT & CRAFT SELECTION** 9

Corona Extra      Four Peaks Hazy IPA      Kiltlifter  
Heineken      Four Peaks Wow Wheat      Stone IPA  
Modelo Especial      Sam Adams Boston Lager      Stella Artois

## Wines on Tap

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### **WHITE WINE** 6oz Glass

**STEMMARI** Pinot Grigio 12

**BENZIGER** Sauvignon Blanc 13

**WENTE RIVA RANCH** Chardonnay 14

**ACROBAT** Rosé 14

### **RED WINE** 6oz Glass

**IMAGERY** Pinot Noir 14

**SANTA JULIA RESERVE** Malbec 13

**PESSIMIST** Red Blend 14

**14 HANDS** Cabernet Sauvignon 12

## Featured Wines 6oz/Bottle

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**PAUL HOBBS** Crossbarn Chardonnay 17/68 **PAUL HOBBS** Crossbarn Pinot Noir 18/72

## Wine

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### **WHITE WINE** 6oz/Bottle

**J VINEYARDS** Pinot Gris 14/56  
**KIM CRAWFORD** Sauvignon Blanc 17/68  
**CLOUDY BAY** Sauvignon Blanc 20/80  
**SONOMA CUTRER** Chardonnay 18/72  
**ROMBAUER** Chardonnay 28/112  
**CHATEAU STE. MICHELLE** Riesling 14/56

### **SPARKLING WINE** 6oz/Bottle

**RUFFINO** Prosecco 13/52  
**CHANDON** Brut Champagne 16/64  
**MOËT & CHANDON** Impérial Brut Champagne 178

### **RED WINE** 6oz/Bottle

**ERATH** Pinot Noir 17/68  
**MIGRATION** Pinot Noir 24/96  
**JUSTIN** Cabernet Sauvignon 20/80  
**HESS** Cabernet Sauvignon 25/100  
**JEAN LUC COLOMBO** Blend 15/60  
**ORIN SWIFT/EIGHT YEARS** Blend 30/120  
**HACIENDA DE ARÍNZANO** Tempranillo 16/64

### **ROSÉ** 6oz/Bottle

**MINUTY** Rosé 18/72

## Small Bites

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### **KALE & SPINACH ARTICHOKE DIP** 19

Brandy Shallot Cream Sauce, Pepper Jack, Crispy Garlic Flatbread

### **MOGOLLON RIM CHARCUTERIE BOARD** 26

Chef Selection of Meats, Cheeses, Accoutrements

### **ADOBO SHRIMP** 24

Poached Jumbo Prawns, Mango Mezcal Yuzu

### **LAMB & PLANTAIN CROQUETTE** 19

Seasoned Ground Lamb, Green Plantain, Mozzarella, Guajillo Chili

### **SAVORY BREAD PUDDING TARTS** 17

Sourdough Tarts, Calabrese Salumi, Mustard Frill, Chevre & Fig Spread

### **SEASONAL FLATBREAD** 23

Gluten Free Cauliflower Crust, Green Apples, Roasted Brussels Sprouts, Lemon Ricotta

