

DRAFT BEER

BUD LIGHT
ST. LOUIS, MO | 4.2% ABV | 6 IBU

BLUE MOON BELGIAN WHITE ALE
GOLDEN, CO | 5.4% ABV | 9 IBU

DOS EQUIS
MEXICO | 4.2% ABV | 10 IBU

PHX BEER CO. ARIZONA GOLD ALE
PHOENIX, AZ | 5.1% ABV | 15 IBU

FOUR PEAKS KILT LIFTER
TEMPE, AZ | 6% ABV | 21 IBU

FOUR PEAKS HOP KNOT
TEMPE, AZ | 6.7% ABV | 47 IBU

SIERRA NEVADA HAZY LITTLE THING IPA
CHICO, CA | 6.7% ABV | 40 IBU

STONE IPA
ESCONDIDO, CA | 6.9% ABV | 71 IBU

BOTTLED BEER

MICHELOB ULTRA 16OZ
ST. LOUIS, MO | 4.1% ABV | 10 IBU

COORS LIGHT 16OZ
GOLDEN, CO | 4.2% ABV | 10 IBU

BUDWEISER 16OZ
ST. LOUIS, MO | 5% ABV | 12 IBU

DOS EQUIS 16OZ
MEXICO | 4.7% ABV | 10 IBU

MODELO ESPECIAL 16OZ
MEXICO | 4.4% ABV | 18 IBU

HEINEKEN 16OZ
NETHERLANDS | 5% ABV | 23 IBU

SIERRA NEVADA PALE ALE 16OZ
CHICO, CA | 5.6% ABV | 38 IBU

GUINNESS 14.9OZ
IRELAND | 4.2% ABV | 45 IBU

FIRESTONE 805 BLONDE 16OZ
PASO ROBLES, CA | 4.7% ABV | 15 IBU

NEW BELGIUM VODOO RANGER IMPERIAL IPA 19.2OZ
ASHEVILLE, NC | 9% ABV | 1BU 70

TRULY WILD BERRY 12OZ
BOSTON, MA | 5% ABV

ANGRY ORCHARD CRISP APPLE HARD CIDER 12OZ
WALDEN, NY | 5% ABV

SIERRA NEVADA TRAIL PASS NON-ALCOHOLIC IPA 12OZ
Chico, CA | <0.5% ABV | 35 IBU

WINE

SPARKLING & WHITE

BENVOLIO
PROSECCO | ITALY
Fresh citrus with slight hints of honey and fresh flowers on the nose with flavors of fresh peaches, lemon, green apples and grapefruit

CANYON ROAD
PINOT GRIGIO | CALIFORNIA
Hints of green apple, citrus, white peach and floral blossom

GIESEN
SAUVIGNON BLANC | MARLBOROUGH, NZ
Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

FRANCISCAN
CHARDONNAY | CALIFORNIA
Faint citrus notes with buttery flavors of caramel, honeycomb and vanilla

REDS

MURPHY-GOODE
PINOT NOIR | CALIFORNIA
Smells and tastes like black cherry and a hint of black licorice with chocolate and vanilla notes with a bit of toast along the finish

WILLIAM HILL
CABERNET SAUVIGNON | NORTH COAST, CA
Well-balanced with a rich palate of dark fruit flavors complemented by subtle hints of caramel and cocoa

SYCAMORE LANE
MERLOT | CALIFORNIA
Soft and ripe with blackberry, vanilla and baking spices



FOR BREAKFAST

(Served all day)

Our eggs are cage-free and we only cook with real butter and extra virgin olive oil.

MATT'S BIGGEST BREAKFAST* 19

Three eggs, two strips of thick-cut bacon, two sausage patties, home fries and one griddle cake

STEAK & EGGS* 24

8oz choice center cut top sirloin, two eggs, home fries and toast

SALAMI SCRAMBLE 17

Three eggs scrambled together with Molinari soppressata salami, home fries and toast

SONRISA BURRITO 18.50

Scrambled eggs, cheddar cheese, jalapeños, potatoes and choice of bacon or sausage rolled in a flour tortilla with fresh salsa on the side

THE SKINNY 18.50

Four egg whites scrambled with Gruyère cheese, fresh spinach and chicken apple sausage, cooked in olive oil with our Simple Little Salad

ARIZONA SCRAMBLE 17.50

Three eggs scrambled with chorizo sausage, cheddar cheese and jalapeños, served with home fries and flour tortilla

THE FIVE SPOT PLATTER* 16

Breakfast sandwich with two eggs, two slices of thick-cut bacon, American cheese and grilled onions on a roll served with home fries

THE HOG & CHICK* 17

Two eggs, choice of thick-cut bacon or country sausage, home fries and toast

Substitute off-the-bone ham 3

Substitute chicken apple sausage 2

WAFFLE WITH BACON 15

Made from scratch Belgian-style waffle, sweet cream butter and real maple syrup (2oz.) with two slices of thick-cut bacon

GRIDDLECAKES 14.50

Three made from scratch cakes, sweet cream butter and real maple syrup (2oz.)

OATS 11 ● ●

Creamy bowl of steel-cut oatmeal with organic brown sugar and raisins

Served with milk upon request.

ON THE SIDE

THICK-CUT BACON OR COUNTRY SAUSAGE 6

OFF-THE-BONE HAM STEAK 7

CHICKEN APPLE SAUSAGE 6

HOME FRIES 5.50

MACARONI SALAD 5.50

SEASONED

STEAK FRIES 6.50

EGG 2.75

REAL VERMONT

MAPLE SYRUP 3

TOAST 4

COLESLAW 5

REST OF THE DAY

*All sandwiches and burgers are served with kettle chips and a pickle.
Substitute macaroni salad, coleslaw or seasoned steak fries 3.50*

BURGERS

Add Bacon 4.50 Add Jalapeños 3.50 Add Avocado 4

BIG BUTTER BURGER* 19

Hand-pressed Niman Ranch ground chuck grilled in butter, topped with choice of American, cheddar or provolone cheese on an artisan bun

MAMACITA BURGER* 20

Hand-pressed Niman Ranch ground chuck grilled in butter, topped with pepper jack cheese, thick-cut bacon and griddled jalapeños on an artisan bun

SANDWICHES & SALADS

CLASSIC RUEBEN 19

House-roasted corned beef, sauerkraut, Swiss cheese, homemade thousand island dressing on grilled marble rye

BLT 16

Thick-cut bacon, iceberg lettuce and vine-ripened tomato on toasted country bread with real mayo

CHICKEN SANDWICH* 17.50

All-natural chicken marinated in pesto, topped with aged provolone cheese and crispy romaine on a rustic roll

BILTMORE TURKEY CLUB 20

Smoked turkey, thick-cut bacon, Havarti cheese, smashed avocado, crispy lettuce, sliced tomato and herb mayonnaise on sourdough

GRILLED CHEESE & CREAMY TOMATO SOUP 16

Grilled fontina and Gruyère cheese on country bread, served with house-made San Marzano tomato soup

TUNA SALAD 15.50

Line-caught albacore solid white tuna tossed with celery hearts and real mayo on multigrain bread

TOSSED COBB 17.50

Crispy iceberg and romaine lettuce, chopped eggs, thick-cut bacon, grilled chicken, Kalamata olives, vine-ripened tomato and blue cheese tossed with balsamic vinaigrette

FANCY SALAD 17 ● ●

Hearts of romaine, avocado, red onions, Italian parsley, red cabbage, grape tomatoes and cannellini beans tossed with red wine vinaigrette

Add grilled chicken 5.50

● Vegan ● Vegetarian ● 600 Calories

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

COCKTAILS

You were born to mix. Perfect your cocktail with your ‘go-to’ spirit

MATT'S BIG BACON BLOODY MARY

Tito's Handmade vodka, our house mix, bacon slice, all the trimmings, finished with a bacon salt rim

MIMOSA

Sparkling wine with fresh squeezed orange juice

GIN RICKEY

Classic highball of gin, fresh squeezed lime and soda water

GIMLET

Vodka and fresh squeezed lime

ESPRESSO MARTINI

Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans

LA PALOMA

Tequila, ginger, grapefruit juice, lime and soda water

BELLINI SPRITZ

Vodka, crème de peach, peach purée and orange juice, topped with sparkling wine and soda water

CRANBERRY MULE

Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

MAPLE OLD FASHIONED

Woodford Reserve bourbon, maple syrup and Angostura bitters

FLIRTINI

Absolut Vanilia vodka, passion fruit purée, lime juice and sparkling wine

ZERO PROOF

NOT Your Average Paloma

Seedlip Notas De Agave, grapefruit & lime juices and simple syrup, topped with soda water

Pineapple Ginger Cooler

Seedlip Notas De Agave, ginger purée and pineapple juice, topped with soda water

Strawberry Jalapeño Mockarita

Strawberry purée, agave, jalapeño slices and sour mix

Early Flight Blues

Kiwi purée, sour mix and Red Bull Blue Edition

TO DRINK

COFFEE

Roastery of Cave Creek ground fresh, bottomless cup 4.50

HOT TEA 4.50

FRESH-SQUEEZED ORANGE JUICE 6**

ICED TEA 4.50

BOTTLED WATER

Aquafina, LIFEWTR

ORGANIC MILK 4

ORGANIC CHOCOLATE MILK 4

FOUNTAIN BEVERAGE 4.50

**This product has not been pasteurized and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

FOR BREAKFAST

SERVED ALL DAY

OUR EGGS ARE CAGE-FREE AND WE ONLY COOK WITH REAL BUTTER AND EXTRA VIRGIN OLIVE OIL.

SONRISA BURRITO 18.50

SCRAMBLED EGGS, CHEDDAR CHEESE, JALAPEÑOS, POTATOES AND CHOICE OF BACON OR SAUSAGE ROLLED IN A FLOUR TORTILLA WITH FRESH SALSA ON THE SIDE

SALAMI SCRAMBLE 17

THREE EGGS SCRAMBLED TOGETHER WITH MOLINARI SOPPRESSATA SALAMI, HOME FRIES AND TOAST

THE FIVE SPOT PLATTER* 16

BREAKFAST SANDWICH WITH TWO EGGS, TWO SLICES OF THICK-CUT BACON, AMERICAN CHEESE AND GRILLED ONIONS ON A ROLL SERVED WITH HOME FRIES

● VEGAN ● VEGETARIAN ● 600 CALORIES

THE HOG & CHICK* 17

TWO EGGS, CHOICE OF THICK-CUT BACON OR COUNTRY SAUSAGE, HOME FRIES AND TOAST

SUBSTITUTE OFF-THE-BONE HAM +3

SUBSTITUTE CHICKEN APPLE SAUSAGE +2

GRIDDLECAKES 14.50

THREE MADE FROM SCRATCH CAKES, SWEET CREAM BUTTER AND REAL MAPLE SYRUP (2OZ.)

WAFFLE WITH BACON 15

MADE FROM SCRATCH BELGIAN-STYLE WAFFLE, SWEET CREAM BUTTER AND REAL MAPLE SYRUP (2OZ.) WITH TWO SLICES OF THICK-CUT BACON

OATS 11 ● ●

CREAMY BOWL OF STEEL-CUT OATMEAL WITH ORGANIC BROWN SUGAR AND RAISINS

SERVED WITH MILK UPON REQUEST.

DRINKS

ORANGE JUICE** 6

FRESH-SQUEEZED

FRESHLY BREWED COFFEE 4.50

FOUNTAIN BEVERAGE 4.50

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**THIS PRODUCT HAS NOT BEEN PASTEURIZED AND THEREFORE MAY CONTAIN HARMFUL BACTERIA THAT CAN CAUSE SERIOUS ILLNESS IN CHILDREN, THE ELDERLY, AND PERSONS WITH WEAKENED IMMUNE SYSTEMS.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY AND SPEAK TO A MANAGER. OUR DISHES ARE PREPARED IN AN AREA WHERE PRODUCTS CONTAINING WHEAT, EGGS, MILK, FISH, SHELLFISH, TREE-NUTS, PEANUTS, SOYBEANS, SESAME AND SULFITES ARE ALSO PREPARED. WE CANNOT GUARANTEE THAT MENU ITEMS ARE ALLERGEN FREE AND WE ENCOURAGE OUR CUSTOMERS WITH FOOD ALLERGIES TO MAKE SAFE AND INFORMED CHOICES.

REST OF THE DAY

ALL SANDWICHES AND BURGERS ARE SERVED WITH KETTLE CHIPS AND A PICKLE.

SUBSTITUTE MACARONI SALAD, COLESLAW OR SEASONED STEAK FRIES +3.50

BURGERS

ADD BACON +4.50 ADD JALAPEÑOS +3.50 ADD AVOCADO +4

BIG BUTTER BURGER* 19

HAND-PRESSED NIMAN RANCH GROUND CHUCK GRILLED IN BUTTER, TOPPED WITH CHOICE OF AMERICAN, CHEDDAR OR PROVOLONE CHEESE ON AN ARTISAN BUN

MAMACITA BURGER* 20

HAND-PRESSED NIMAN RANCH GROUND CHUCK GRILLED IN BUTTER, TOPPED WITH PEPPER JACK CHEESE, THICK-CUT BACON AND GRIDDLED JALAPEÑOS ON AN ARTISAN BUN

SANDWICHES & SALADS

BLT 16

THICK-CUT BACON, ICEBERG LETTUCE AND VINE-RIPENED TOMATO ON TOASTED COUNTRY BREAD WITH REAL MAYO

CHICKEN SANDWICH* 17.50

ALL-NATURAL CHICKEN MARINATED IN PESTO, TOPPED WITH AGED PROVOLONE CHEESE AND CRISPY ROMAINE ON A RUSTIC ROLL

GRILLED CHEESE & CREAMY TOMATO SOUP 16

GRILLED FONTINA AND GRUYÈRE CHEESE ON COUNTRY BREAD, SERVED WITH HOUSE-MADE SAN MARZANO TOMATO SOUP

ON THE SIDE

THICK-CUT BACON OR
COUNTRY SAUSAGE 6

OFF-THE-BONE HAM STEAK 7

CHICKEN APPLE SAUSAGE 6

HOME FRIES 5.50

MACARONI SALAD 5.50

SEASONED STEAK FRIES 6.50

TOAST 4

REAL VERMONT
MAPLE SYRUP 3

COLESLAW 5

EGG 2.75

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY AND SPEAK TO A MANAGER. OUR DISHES ARE PREPARED IN AN AREA WHERE PRODUCTS CONTAINING WHEAT, EGGS, MILK, FISH, SHELLFISH, TREE-NUTS, PEANUTS, SOYBEANS, SESAME AND SULFITES ARE ALSO PREPARED. WE CANNOT GUARANTEE THAT MENU ITEMS ARE ALLERGEN FREE AND WE ENCOURAGE OUR CUSTOMERS WITH FOOD ALLERGIES TO MAKE SAFE AND INFORMED CHOICES.