BOTTLES & CANS

MILLER LITE
16oz | MILWAUKEE, WI | ABV: 4.2% | IBU: 10

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

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

STONE BUENAVEZA SALT & LIME LAGER
19.2oz | ESCONDIDO, CA | ABV: 4.7% | IBU: 13

DOS EQUIS
16oz | MEXICO | ABV: 4.7% | IBU: 10

HEINEKEN
16oz | NETHERLANDS | ABV: 5% | IBU: 23

BARRIO TUCSON BLONDE
12oz | TUCSON, AZ | ABV: 4.7% | IBU: 14

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

MOTHER ROAD TOWER STATION IPA
19.2oz | FLAGSTAFF, AZ | ABV: 7.3% | IBU: 70

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

TRULY WILD BERRY HARD SELTZER
12oz | BOSTON, MA | ABV: 5%

ON DRAFT 16OZ/20OZ

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

MODELO ESPECIAL
MEXICO | ABV: 4.6% | IBU: 18

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

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

FOUR PEAKS KILT LIFTER
TEMPE, AZ | ABV: 6% | IBU: 12

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

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

SAMUEL ADAMS SEASONAL
BOSTON, MA | VARIES

3.20.25

CHEUVRONT
RESTAURANT • WINE BAR

SHARE

GOCHUJANG WINGS 20
Crispy wings tossed in sweet & spicy gochujang sauce, topped with peanuts, scallions and sesame seeds

CARNITAS QUESADILLA 19
Pork carnitas, cheese, grilled peppers & onions, served with pico de gallo, salsa, sour cream and house-fried tortilla chips

ULTIMATE NACHOS 20
Pork carnitas, queso, guacamole, sour cream, pico de gallo, jalapeños and cilantro on house-fried tortilla chips

GREENS

CHICKEN CAESAR SALAD 19
Grilled chicken, Parmesan, romaine, croutons and Caesar dressing with a lemon wedge

SANDWICHES

Served with Kettle Chips

FRENCH DIP SLIDERS 20
Roast beef, Swiss and caramelized onions, served with au jus

BACON AVOCADO CLUB 16
Bacon, lettuce, tomato, avocado and mayo on toasted sourdough

ALL-AMERICAN CLUB 18
Shaved smoked turkey & ham, bacon, cheese, lettuce, tomato and chive mayo on toasted sourdough

MEATBALL SANDWICH 19.50
Italian meatballs, Parmesan and mozzarella on a hoagie roll

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts, sesame and soybeans 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

HOUSE BLOODY MARY
Wheatley vodka, Demitri's® Classic Bloody Mary mix, salted rim, celery, olive and lime

HOT HONEY BLOODY MARY
Ketel One vodka, Demitri's® Classic Mary mix, hot honey syrup, piri piri pepper stuffed olives and chili-pineapple sugar salted rim

PINEAPPLE MINT MIMOSA
Sparkling wine and pineapple juice, garnished with mint

APEROL SPRITZ
Aperol and sparkling wine, topped with club soda

CACTUS LEMONADE
Tito's Handmade vodka, prickly pear purée and lemonade

MANGO MARGARITA
Don Julio Blanco tequila, Grand Marnier, mango purée, agave and lime juice

COSMO KISSES
Wheatley vodka, St-Germain Elderflower liqueur and lime & cranberry juices, topped with sparkling wine

FRENCH 75
Bombay Sapphire gin, sparkling wine, simple syrup and lemon juice

LAWN PARTY
Tres Agaves Blanco tequila, Ancho Reyes Verde liqueur and agave with lime & pineapple juices

BUFFALO TRACE OLD FASHIONED
Buffalo Trace bourbon, simple syrup and Angostura bitters

MEZCAL MANHATTAN
Bosscal Joven mezcal, Casamigos Añejo tequila and Antica Formula sweet vermouth with a dash of orange and Angostura bitters

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

ZERO PROOF

EARLY FLIGHT BLUES
Red Bull Blue Edition, kiwi purée and sour mix

NOT YOUR AVERAGE PALOMA
Seedlip Notas De Agave, grapefruit & lime juices and simple syrup, topped with soda water

WHITE WINE

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

ARIZONA STRONGHOLD
CHARDONNAY | ARIZONA
Asian pear, green apple, lime and baking spices on the nose and flavors of melon, ripe apple, yellow pear and baking spices

KENDALL-JACKSON RESERVE
CHARDONNAY | CALIFORNIA
Integrated tropical flavors of pineapple, mango and papaya with citrus notes and aromas of vanilla and honey

SPARKLING WINE

GRUET
BRUT | NEW MEXICO
Aromas and flavors of ripe apples with a hint of floral notes and minerality

RED WINE

ANGELINE
PINOT NOIR | CALIFORNIA
Vivid notes of black raspberry and fresh pomegranate juice with wild blueberry, sassafras, subtle licorice and an earthy backbone

POSTMARK
CABERNET SAUVIGNON | PASO ROBLES, CA
Aromas of blackberry, raspberry compote, plum and warm winter spices with hints of lavender

ARIZONA STRONGHOLD
CABERNET SAUVIGNON | ARIZONA
Crushed raspberries, eucalyptus, fine cigars and red rock dust complemented by ripe fruit