



# CHEUVRONT

RESTAURANT • WINE BAR

## SHARE

### RED ROCK WINGS 19.50

Tossed in traditional Buffalo, Thai peanut or BBQ sauce, served with carrots, celery and blue cheese dressing

### CHICKEN QUESADILLA 19

Grilled and diced chicken, Monterey Jack and roasted green chilies, served with salsa and sour cream

### ULTIMATE NACHOS 19.50

Grilled chicken, roasted green chilies, corn, pico de gallo, warm queso and sour cream over tortilla chips

## GREENS

### CHICKEN CAESAR SALAD 19

Our classic version with grilled chicken over crisp romaine, creamy Caesar dressing, Parmesan and house-made crostini

## SANDWICHES

Served with Kettle Chips

### FRENCH DIP 20

Roast beef and melted Swiss on a hoagie roll, served with au jus and creamy horseradish sauce

### CLASSIC BLT 16

Applewood smoked bacon, green leaf lettuce, ripe tomatoes and mayo on toasted sliced sourdough

### SMOKED TURKEY MELT 18

Smoked turkey, Applewood smoked bacon and melted Swiss on sliced sourdough

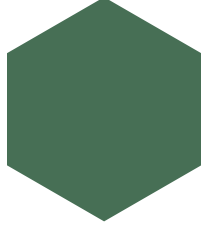
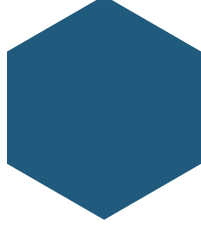
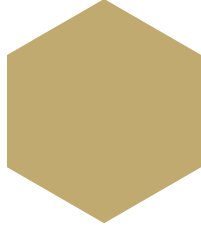
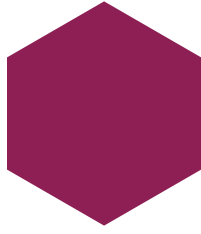
### MEATBALL SANDWICH 19.50

Italian meatballs, marinara sauce and melted provolone on a hoagie roll

\*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. 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.

8.28.24



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## WHITE WINE

- VINO PINOT GRIGIO, COLUMBIA VALLEY, WA** 14<sup>25</sup> | 22<sup>50</sup>  
Kumquat, quince, peach blossom and Italian melon with interlacing aromas of fresh cut golden hay, seashells and minerals
- GIESEN SAUVIGNON BLANC, MARLBOROUGH, NZ** 13<sup>25</sup> | 21<sup>25</sup>  
Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas
- JOEL GOTT SAUVIGNON BLANC, NAPA, CA** 15<sup>25</sup> | 24<sup>50</sup>  
Honeydew melon, peaches, lychee and citrus aromas with tropical fruit flavors
- ARIZONA STRONGHOLD CHARDONNAY, ARIZONA** 12<sup>50</sup> | 20  
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** 14<sup>75</sup> | 23<sup>25</sup>  
Integrated tropical flavors of pineapple, mango and papaya with citrus notes and aromas of vanilla and honey
- LA CREMA CHARDONNAY, SONOMA COAST, CA** 14<sup>75</sup> | 23<sup>25</sup>  
Aromas of Meyer lemon, pear and white flowers are supported by subtle hints of oak
- SAINT M RIESLING, GERMANY** 13<sup>25</sup> | 21<sup>25</sup>  
Juicy apple, melon and citrus aromas with lush and subtly dry finish

## SPARKLING WINE

- GRUET BRUT, NEW MEXICO** 11<sup>75</sup> | 18<sup>75</sup>  
Aromas and flavors of ripe apples with a hint of floral notes and minerality

## RED WINE

- GOLDEN WEST PINOT NOIR, ROYAL SLOPE, WA** 14<sup>75</sup> | 23<sup>50</sup>  
Attractive aromas of cherries, strawberries and orange peel complement the chocolate and coffee undertones
- MURPHY-GOODE PINOT NOIR, CALIFORNIA** 14<sup>75</sup> | 23<sup>50</sup>  
Notes of vanilla from aging in French and American oak add complexity to the intense black cherry aromas and flavors
- POSTMARK CABERNET SAUVIGNON, PASO ROBLES, CA** 16<sup>25</sup> | 26  
Aromas of blackberry, raspberry compote, plum and warm winter spices with hints of lavender
- ARIZONA STRONGHOLD CABERNET SAUVIGNON, ARIZONA** 14<sup>75</sup> | 23<sup>50</sup>  
Crushed raspberries, eucalyptus, fine cigars and red rock dust complemented by ripe fruit
- DECOY MERLOT, SONOMA COUNTY, CA** 16<sup>25</sup> | 26  
Enticing aromas of blueberry, raspberry and cassis with a hint of cocoa
- ARUMA MALBEC, MENDOZA, ARGENTINA** 14<sup>75</sup> | 23<sup>50</sup>  
Intense fruity notes of candied plum, violets and a pure, alluring bed of herbs

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## 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

### COSMO KISSES

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

16<sup>25</sup> **FRENCH 75** 16<sup>25</sup>  
Bombay Sapphire gin, sparkling wine, simple syrup and lemon juice

18<sup>25</sup> **MOUNT FUJI** 18<sup>95</sup>  
Toki Suntory whisky and apple purée topped with club soda

14 **BUFFALO TRACE OLD FASHIONED** 18<sup>95</sup>  
Buffalo Trace bourbon, simple syrup and Angostura bitters

16<sup>25</sup> **MEZCAL MANHATTAN** 19<sup>95</sup>  
Bossca Joven mezcal, Casamigos Añejo tequila and Antica Formula sweet vermouth with a dash of orange and Angostura bitters

18<sup>95</sup> **ESPRESSO MARTINI** 16<sup>25</sup>  
Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans

## 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

### MODELO ESPECIAL

16oz | MEXICO | ABV: 4.4% | IBU: 18

### HEINEKEN

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

10<sup>50</sup> **BARRIO TUCSON BLONDE** 11<sup>50</sup>  
12oz | TUCSON, AZ | ABV: 4.7% | IBU: 14

10<sup>50</sup> **SIERRA NEVADA PALE ALE** 11<sup>50</sup>  
16oz | CHICO, CA | ABV: 5.6% | IBU: 38

10<sup>50</sup> **MOTHER ROAD TOWER STATION IPA** 12<sup>50</sup>  
16oz | FLAGSTAFF, AZ | ABV: 7.3% | IBU: 70

14<sup>50</sup> **ANGRY ORCHARD CRISP APPLE HARD CIDER** 10<sup>50</sup>  
12oz | WALDEN, NY | ABV: 5%

11<sup>50</sup> **TOPO CHICO RANCH WATER** 10<sup>50</sup>  
12oz | MEXICO | ABV: 4.7%

11<sup>50</sup> **TRULY WILD BERRY HARD SELTZER** 10<sup>50</sup>  
12oz | BOSTON, MA | ABV: 5%

11<sup>50</sup>

## 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

10<sup>50</sup> | 12<sup>50</sup> **PHX BEER CO. ARIZONA GOLD** 12 | 14  
PHOENIX, AZ | ABV: 5% | IBU: 15

11 | 13 **SIERRA NEVADA HAZY LITTLE THING IPA** 11 | 13  
CHICO, CA | ABV: 6.7% | IBU: 40

11 | 13 **STONE DELICIOUS IPA** 11 | 13  
ESCONDIDO, CA | ABV: 7.7% | IBU: 75

11 | 13 **SAMUEL ADAMS SEASONAL** 11 | 13  
BOSTON, MA | VARIES