



Shareables

Bavarian Pretzel **\$10**

Large Bavarian pretzel served with beer cheese sauce and whole grain mustard

Chicken Wings **\$15**

One dozen bone-in wings tossed in your choice of sauce — Bourbon BBQ, Buffalo, Spicy Korean BBQ

Served with Ranch or Blue Cheese Dressing

Crispy Chicken Bites **\$10**

Hand breaded extra crispy chicken tender pieces tossed in your choice of sauce — Buffalo, Spicy Korean BBQ

Served with Ranch or Blue Cheese Dressing

Elote Street Fries **\$12.50**

Crispy French fries topped with flame roasted corn, onions, black beans, peppers, tomatoes, Cotija cheese, Chipotle mayo, pico de gallo, serrano peppers, and cilantro

Truffle Fries **\$11**

Crispy French fries tossed with truffle oil, truffle salt, shaved Parmesan cheese, and fresh parsley

Poke Nachos **\$12**

Marinated poke tuna with avocado served on wonton chips and finished with Furikake seasoning, sweet soy wasabi and siracha mayo

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please be aware that our food may contain or come in contact with common allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.



Soups & Salads

Red Pepper Bisque

\$6

Pureed roasted bell peppers topped with smoked Gouda, sweet basil leaves, crushed garlic and fresh cream

Make it a Grilled Cheese combo +\$4

Garden Salad

\$8

Local Taylor Farm wild greens tossed with Heirloom cherry tomatoes, roasted mushrooms, avocado, shaved Parmesan cheese, and house-made croutons

Served with Ranch, Caesar, or Olive Oil and Vinegar dressing

Add grilled chicken \$3 | Add grilled salmon \$4

House Caesar Salad

\$8

Local Taylor Farm romaine with croutons, shaved Parmesan cheese and creamy Caesar dressing

Add grilled chicken \$3 | Add grilled salmon \$4

Flatbreads

Brazilian Churrasco

\$12

Flatbread with Churrasco beef, tomatoes, roasted onions, arugula and Manchego cheese. Finished with garlic oil and chimichurri

Classic Cheese

\$8

Flatbread with shredded mozzarella cheese

Classic Pepperoni

\$9

Flatbread with shredded mozzarella cheese and sliced pepperoni

Margherita

\$10

Flatbread with fresh mozzarella cheese, local heirloom grape tomatoes, and sun-dried tomatoes





Burgers & Sandwiches

Add a side of chips and salsa for just \$4.50.

Chicken Bacon Ranch Wrap **\$10.50**

Grilled chicken, crispy bacon, locally grown romaine lettuce, marinated tomatoes, and home-style ranch dressing wrapped in a flour tortilla and grilled

Grilled Cheese **\$5**

Monterey jack, provolone and cheddar cheese on sourdough bread

Grilled Vegetable Wrap **\$9**

Classic vegan chickpea hummus spread on a tortilla wrap, stuffed with roasted vegetables and toasted to perfection

Philly Cheese Steak **\$12**

Thinly sliced grilled beef with grilled pepper, onions, and your choice of Swiss or melted beer cheese. Served with crispy fries

Pressed Cuban **\$12**

Roasted pork, sliced ham, Swiss cheese, pickles and yellow mustard on a soft roll. Served with plantain chips

Pub Burger **\$13.50**

All beef burger with American cheese, lettuce, tomato, onions, pickles and pub sauce on a toasted brioche bun. Served with crispy fries

Sub Impossible patty +\$2 | Can be made vegan with plant-based cheddar and pub sauce

Pub Sliders **\$10**

2 Angus beef slider patties topped with American cheese, lettuce, tomato

Entrees

Add a side of chips and salsa for just \$4.50.

Peruvian Grain Bowl **\$12**

Wild quinoa and bulgar grain topped with roasted mushrooms, sweet potato and pico de gallo. Finished with pesto, fried egg and sliced avocado

Roasted Vegetable Bowl **\$14**

Roasted Cumin baby carrots, lemony Romanesco florets, red pepper strips, baby Bok Choy, Shiitake mushroom caps, braised Rapini greens and seared shallot over Jasmine rice

Blue Corn Tacos **\$12.50**

Mini street corn tortillas with melted cotija and manchego cheeses, topped with cilantro-lime crema, siracha, mayo, pico de gallo and cilantro

Your choice of Beef, Chicken, or Pork

Three Cheese Quesadilla **\$10.50**

Crispy golden brown flour tortilla filled with pico de gallo, melted cheddar, manchego, and cotija cheeses. Served with your choice of dipping sauce — Cilantro Lime Crema, or Siracha Mayo

Add grilled chicken \$3 | Add seared beef \$4

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Beverages

Fountain Beverages \$3

Coke
Diet Coke
Dr. Pepper
Orange Juice
Unsweetened Iced Tea

Sprite
Coke Zero
Lemonade
Cranberry Juice

Beer

Draft beer by the pint.

Four Peaks Kilt Lifter Amber Ale, Tempe, AZ	\$7.50
Chernigivske Golden Lager, Chernihiv, Ukraine	\$6
Sapporo Lager, Sapporo, Japan	\$8
Modelo Pilsner-style Lager, Tacuba, Mexico	\$8
Stella Artois Lager, Leuven, Belgium	\$8
TBS Weihenstephan Wheat Beer, Freising, Bavaria	\$8
The Shop Church Music Hazy IPA, Tempe, AZ	\$8.50
Hop Canyon IPA, Flagstaff, AZ	\$6

Wine

Wine by the glass.

Sparkling	
Veuve Du Vernay - Brut Champagne	\$7.50
GH Mumm Grand Cordon - Brut Champagne	\$15
Candoni - Presecco	\$11
White	
Kim Crawford - Sauvignon Blanc	\$10
Oyster Bay - Sauvignon Blanc	\$8
Polvaro Tenuta - Pinot Grigio	\$10
La Crema - Chardonnay	\$11
Patz & Hall - Chardonnay	\$14
Rose	
Hampton - Rose	\$18
Red	
Seghiso - Zinfandel	\$10
Sanford - Pinot Noir	\$14
Ferrari Carano - Merlot	\$15
Austin - Cabernet Sauvignon	\$15
Tenet - Syrah	\$13
Prisoner - Red Blend	\$28





Canned & Bottled Beer

Ashai Japan	\$3
Asahi Japan Superdry	\$3
Baja Escorpion	\$3
Bavik	\$5
Bevy Long Drink	\$5
Blue Moon	\$6
Cutwater Bloody Mary	\$5
Cutwater Long Island	\$5
Cutwater Margarita	\$5
Cutwater Mojito	\$5
Cutwater Whiskey Mule	\$5
Dos Equis Bottle	\$5
Dos Equis Can	\$3
Dune Bloom Prickly Pear Mead	\$8
Estrella Jalisco	\$3
Flamingo Fruit Flight Sour	\$7
Flying Horse	\$9.50
Grand Canyon Sunset Ale	\$5
Guinness Drought	\$3
Guinness Extra Stout	\$3
Heineken	\$3
Heineken Light	\$3
Huss Scottsdale Blonde	\$5
Kilt Lifter	\$3
Kirin	\$3
Longbow Cider	\$5
Milkkeller Pint Burst	\$6.50
Molson	\$5
Mother Earth Vanilla Cali Cream	\$5
Mother Road Tower Station	\$3
Papago Orange Blossom	\$5
Press Seltzer	\$5
Red Stripe	\$5
Rey Azul Tequila Lime	\$5
Salt River Salt and Lime Lager	\$5
Sam Adams	\$5
Sippin' Pretty Bells Fruited	\$6.50
Ska Brew Decadent Imperial	\$5
Ska Brew Pink Vapor	\$6.50
Sonoran White Chocolate Ale	\$5
State 48 Freedom	\$5
Taj Mahal	\$9.50
Truly Wild Berry	\$5
Tsingtao	\$6



Cocktails

We can make almost any cocktail.

Absolut Vodka	\$9
American Aviation Gin	\$9
Jameson Whiskey	\$9
Sauza Blue Agave Tequila	\$9

Top shelf liquors available.

We proudly serve products created by
our very own Thunderbirds.

Square One Flavored Vodka
Fresh Victor Drink Mixes
Wren House Brewing (Coming Soon)

