**Starters**

**Bavarian Pretzel** $10
Large Bavarian pretzel served with beer cheese sauce and whole grain mustard

**Crispy Chicken Bites** $10
Hand breaded extra crispy chicken tender pieces tossed in your choice of sauce — Buffalo, Spicy Korean BBQ

**Chicken Wings** $15
One dozen bone-in wings tossed in your choice of sauce — Bourbon BBQ, Buffalo, Spicy Korean BBQ

**Elote Street Fries** $12.50
Crispy French fries topped with flame roasted corn, black beans, onions, 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

**House Caesar Salad** $10
Local Taylor Farm romaine with croutons, shaved Parmesan cheese and creamy Caesar dressing

Add grilled chicken $2  |  Add grilled salmon $3

**Poke Nachos** $12
Marinated poke tuna with avocado served on wonton chips and finished with Furikake seasoning, sweet soy wasabi and siracha mayo

**Entrees**

**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 and Rice 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

**Pressed Cuban Sandwich** $12
Roasted pork, sliced ham, Swiss cheese, pickles and yellow mustard on a soft roll. Served with plantain chips

**Philly Cheese Steak Sandwich** $12
Thinly sliced grilled beef with grilled peppers, onions and your choice of Swiss or melted beer cheese. Served with crispy fries

**Brazilian Churrasco Flatbread** $12
Flatbread with Churrasco beef, tomatoes, roasted onions, arugula and Manchego cheese. Finished with garlic oil and chimichurri

**Margherita Flatbread** $10
Flatbread with fresh mozzarella cheese, local heirloom grape tomatoes, and sun-dried tomatoes

**Pork Carnitas Mole Flatbread** $11
Flatbread with fresh cheese, pork carnitas, and mole topped with cilantro cream and pico de gallo

**Margherita Flatbread** $10
Flatbread with fresh mozzarella cheese, local heirloom grape tomatoes, and sun-dried tomatoes
***Beverages***  

**Fountain Beverages** $3  

- Coke  
- Diet Coke  
- Dr. Pepper  
- Orange Juice  
- Unsweetened Iced Tea  
- Sprite  
- Coke Zero  
- Lemonade  
- Cranberry Juice

**Beer**  

**Beer by the pint.**

- Four Peaks Kilt Lifter  
  - $7.50  
  - Amber Ale, Tempe, AZ  
- 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 - Prosecco  
  - $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

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**Beer**

- Beer by the pint.

- **Draft Beer**
  - Four Peaks Kilt Lifter  
    - $7.50  
    - Amber Ale, Tempe, AZ

- **Unsweetened Iced Tea**
  - $3

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**Fountain Beverages**

- Coke
- Diet Coke
- Dr. Pepper
- Orange Juice
- Unsweetened Iced Tea

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**Beverages**

- **Sparkling**
  - Veuve Du Vernay - Brut Champagne  
    - $7.50
  - GH Mumm Grand Cordon - Brut Champagne  
    - $15
  - Candoni - Prosecco  
    - $11

- **White**
  - Kim Crawford - Sauvignon Blanc  
    - $10
  - Oyster Bay - Sauvignon Blanc  
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  - Austin - Cabernet Sauvignon  
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  - Tenet - Syrah  
    - $13
  - Prisoner - Red Blend  
    - $28

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**May 2022**
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)