



## APPETIZERS

### SALT & VINEGAR FRIES 6

Topped with Fresh Dill.

### PARMESAN TRUFFLE FRIES 7

### QUESADILLA 12

A Blend Of Monterey & Cheddar Cheese, Pico De Gallo, Chipotle Ranch & Black Beans. Served With Sour Cream & Guacamole.

Add: Chicken 5, Ground Beef 5

### CHICKEN WINGS 16

One Pound Of Wings: Choose, Mild, Hot, Golden Hot, BBQ Or Sweet Chili.

### \*ANGUS SLIDERS 15

Four Grilled Sliders Topped With Cheddar & Bacon. Served With Grilled Onions & Au Jus.

### COCONUT FRIED SHRIMP 15

Served With Orange Vinaigrette & Chutney.

### NACHOS 13

House Made Cheese Sauce, Pico De Gallo, Black Beans & Pickled Jalapenos. Served With Sour Cream & Guacamole.

Add: Chicken 5, Ground Beef 5

### SOUP OF THE DAY Cup 5 Bowl 7

Monday - Vegetable Garden

Tuesday - Albondigas

Wednesday - Erika's Famous Stewed Pork Pozole

Thursday - Chicken Tortilla

Friday - Manhattan Clam Chowder

Saturday - Beef & Black Bean Chili With Cornbread

Sunday - Chef's Choice

OUR SOUPS ARE MADE IN-HOUSE FROM SCRATCH

## SALADS

### COBB WITH GRILLED CHICKEN 17

Romaine, Tomatoes, Bacon, Avocado, Egg, Blue Cheese Crumbles. Side Of Ranch Dressing.

### CLASSIC CAESAR 11

Romaine, Parmesan Cheese & Croutons. Side Of Caesar Dressing.

Add: Chicken 5, \*Salmon 8

### SANTA FE CHICKEN 17

Blackened Chicken, Romaine, Tomato, Black Beans, Corn, Roasted Peppers & Queso Fresco. Side Of Chipotle Ranch.

### COCONUT FRIED SHRIMP 17

Mixed Greens, Tomato, Red Onion, Carrots, Walnuts & Mandarin Oranges. Side Of Orange Vinaigrette.

### \*SOUTHWEST SALMON 17

Romaine, Corn, Black Beans, Tomato, Green Onion & Avocado. Side Of Honey Lime Vinaigrette.

### DOUBLE SCOOP 15

House Made Tuna Salad & Chicken Salad On Mixed Greens. Served With Fruit & Veggies. Side Of Honey Lime Vinaigrette.

## BETWEEN BREAD

Served with Choice of Side

### TRI-TIP FRENCH DIP 19

Grilled Tri-Tip, Swiss Cheese, Caramelized Onion, Mushrooms & Creamy Horseradish. Piled On A Toasted Hoagie. Side Of Au Jus.

### \*SMASH BURGER\* 15

Two Seared Angus Beef Patties, Lettuce, Tomato, Onion & Choice Of Cheese. On A Brioche Bun.

Additional Topping \$1 Each: Bacon/ Mushroom / Green Chile

### CLASSIC REUBEN 15

Corned Beef, Swiss Cheese, Sauerkraut & 1000 Island. On Local Marble Rye.

### GRILLED TRIPLE CHEESE & PROSCIUTTO 17

Smoked Gouda, Cheddar, Cream Brie Cheese & Crispy Prosciutto. On Garlic Buttered Local Sourdough.

### THE CLUB 13

Fresh Sliced Black Forest Ham & Roasted Turkey. Bacon, Lettuce, Tomato, Swiss & Mayo. On Local 9-Grain Wheat.

### PARMESAN TUNA MELT 14

House-made Albacore Tuna Salad. Cheddar Cheese, Tomato & Honey Mustard. On Parmesan Crusted Local Sourdough.

### AVOCADO CHICKEN SALAD 14

House-made Chicken Salad. Walnuts, Dried Cranberries, Lettuce, Tomato & Avocado. On A Toasted Croissant.

### KICKED UP BLT 15

Caramelized Bacon, Lettuce, Tomato, Avocado & Chipotle Mayo. On Local Sourdough.

### SANTE FE CHICKEN CLUB 16

Grilled Chicken Breast, Bacon, Romaine, Tomato, Pepper Jack Cheese & Chipotle Mayo. On Local Sourdough.

### HALF COMBO 12

All Half Sandwiches Come On 9-Grain Wheat With Lettuce, Tomato, Side Salad & Fruit.

Choice of: Ham/Turkey/Tuna Salad Or Chicken Salad

## SOMETHING DIFFERENT

### BAJA FISH TACOS 16

In-house Beer Battered Cod, Cabbage, Avocado, Pickled Red Onion, Queso Fresco & Baja Sauce In Corn/Flour Blend Tortillas. Served With Chips & Salsa.

### FISH & CHIPS 17

In-house Beer Battered Cod & French Fries. Side Of Homemade Tarter Sauce.

### BBQ CHICKEN FLATBREAD 13

Naan Bread Topped With Chicken Breast, Apple Wood Smoked Bacon, BBQ Sauce & Cheddar Cheese. Topped With Fresh Herbs.

### \*SMOTHERED HAMBURGER STEAK 19

Seared Angus Patty With Grilled Onion, Green Chiles, Mushrooms, Bacon & Swiss Cheese. Side Of Parmesan Truffle Fries.

## DESSERT

### FRESH BAKED APPLE PIE 7

Baked In-house Apple Pie. Topped With Vanilla Bean Ice Cream & Caramel Drizzle.



## SIDES

FRENCH FRIES / SWEET POTATO FRIES /  
ONION RINGS / FRUIT / COLE SLAW /  
COTTAGE CHEESE

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. \* These items may contain raw or Undercooked ingredients. Items may be cooked to order. \$2 Split Plate Fee, 22% Gratuity On Parties Of Six Or More. Additional charges may apply for substitutions.

## SIGNATURE COCKTAILS

<b>BLACK JAVELINA</b>	14
<i>Whistle Pig 6yr Rye, Bittersweet Amaro, Brandy &amp; Luxardo Cherries.</i>	
<b>WESTERN FASHION</b>	13
<i>High West Bourbon, Mandarine Napoleon, Raw Demerara, Orange Peel &amp; Luxardo Cherry.</i>	
<b>BLOODSHOT PALOMA</b>	12
<i>Lobos Joven Tequila, Blood Orange Syrup, Fresh Grapefruit &amp; Soda.</i>	
<b>SCRATCH MARGARITA</b>	12
<i>Casa Noble Blanco Tequila, Fresh Lime Juice, Agave Syrup &amp; A Mandarine Napoleon Float.</i>	
<b>TEE THYME</b>	12
<i>Tito's Vodka Infused With Fresh Thyme, Fresh Lemon Juice &amp; Topped With Cava.</i>	
<b>MONSOON SEASON</b>	12
<i>Malfy Rosa Gin, Fresh Aromatics, Cranberry Bitters &amp; Tonic.</i>	
<b>MOUNTAIN MAI TAI</b>	12
<i>Bacardi Rum, Gosling's Dark Rum, Fresh Lime Juice, Almond Orgeat, Curacao &amp; Fresh Mint.</i>	

## DOMESTIC BEER 16OZ

<b>BUDWEISER</b> 6	<b>MILLER LIGHT</b> 6
<b>BUDLIGHT</b> 6	<b>MICH ULTRA</b> 6
<b>COORS LIGHT</b> 6	<b>COORS</b> 6

## IMPORT & CRAFT BEER 12OZ

<b>CORONA</b> 6	<b>BLUE MOON</b> 6
<b>CORONA PREMIER</b> 6	<b>HEINEKEN</b> 6
<b>DOS XX LAGER</b> 6	<b>TOWER STN. IPA</b> 6
<b>MODELO ESP</b> 6	<b>SAN TAN JUICY IPA</b> 6
<b>STELLA ARTOIS</b> 6	<b>KILT LIFTER</b> 6
<b>GUINNESS 16oz</b> 6.50	<b>HUSS BLONDE</b> 6

## BEER ON TAP 14OZ & 20OZ

<b>COORS LIGHT</b>	5   6
<b>STELLA ARTOIS</b>	7   8
<b>HUSS SCOTTSDALE BLONDE</b>	7   8
<b>AZ LOC-ALE TOASTY AMBER</b>	7   8
<b>CHURCH MUSIC HAZY IPA</b>	7   8
<b>SEASONAL</b>	7   8

## WHITE WINE

<b>MER SOLEIL RES. CHARDONNAY</b>	10   38
<i>Monterey, CA</i>	
<b>KIM CRAWFORD SAUV BLANC</b>	10   38
<i>Marlborough, NZ</i>	
<b>DAOU ROSE</b>	10   38
<i>Paso Robles, CA</i>	
<b>BENVOLIO PINOT GRIGIO</b>	9   34
<i>Italy</i>	
<b>SEAGLASS RIESLING</b>	8   30
<i>Central Coast, CA</i>	
<b>POEMA BRUT CAVA</b>	8   30
<i>Spain</i>	

## RED WINE

<b>DAOU CABERNET</b>	12   46
<i>Paso Robles, CA</i>	
<b>FOUR GRACES PINOT NOIR</b>	12   46
<i>Willamette Valley, OR</i>	
<b>IL POGGIONE SANGIOVESE</b>	12   46
<i>Italy</i>	
<b>CONUNDRUM RED BLEND</b>	9   34
<i>CA</i>	

## HOUSE WINE BY THE GLASS

<b>CK MONDAVI CHARDONNAY &amp; CABERNET</b>	7
<i>CA</i>	

## SELTZER

<b>TRULY</b> 6	
<i>Ask Your Server For Current Selection.</i>	
<b>WHITE CLAW</b> 6	
<i>Ask Your Server For Current Selection.</i>	

