

SOFT DRINKS

Coke
Diet Coke
Sprite
Dr. Pepper
Ginger Ale
Root Beer

Lemonade
Iced Tea
Raspberry Iced Tea
Powerade
Club Soda
Cranberry Juice

LIQUOR SELECTIONS

CORDIALS

Bailey's
Cointreau
Disaronno
Drambuie

Grand Marnier
Jagermeister
Kahlua
Well Brandy

GIN

Bombay Sapphire
Hendrick's
Tanqueray
Tenjaku (Japan)

SCHNAPPS

Flavors vary

RUM

Bacardi Silver
Captain Morgan
Hamilton Demerara
Malibu

TEQUILA

Corazón
Don Julio Añejo
Don Julio 1942
Hornitos Plata
Herredura Reposado
LALO

VODKA

360 Double Chocolate
Absolut
Deep Eddy's Lemon
Figuenza (Fig Flavor)
Grey Goose
Ketel One
St. George Green Chili
Tito's

WHISKEY

Black Velvet
Buffalo Trace
Bulleit
Bulleit Rye
Canadian Club
Crown Royal
Dewars
Fireball

Highland Park
Jack Daniels
Johnny Walker Black
Johnny Walker Red
Jameson
Jim Beam
Maker's Mark
Seagram's
Southern Comfort 100
Woodford Reserve

SIGNATURE COCKTAILS

The Birdie | \$8

Hendrick's gin and Fentiman's rose lemonade garnished with cucumber and lemon.

Corazón Margarita | \$9

Corazón Blanco tequila, St. George Green Chile Vodka, mango puree, lime juice, and Bittermens Hellfire bitters.

Blueberry Smash | \$8

Classic lemonade kicked up with blueberry puree and vodka.

Prickly Pear Margarita | \$13

A classic margarita made with Don Julio and prickly pear puree.

Pineapple Fig-tini | \$12

Fig vodka, pineapple juice, and raspberry puree give this martini a tropical punch.

The Royal Mule | \$12

Green apple Crown Royal, ginger beer, raspberry puree, and lime combine to make a top shelf mule with a fruity kick.

Classic Old Fashioned | \$12

Buffalo Trace, chocolate molé bitters, maple syrup, and muddled orange.

Craving something you don't see? Check out our Liquors list, or ask your server or bartender about other options!

BEERS ON TAP

\$3 taster (5 oz) | \$7 pint | \$19 pitcher

Pueblo Vida ‘Wildcat’ Amber Lager

Official U of A Sonoran-style lager.

4.4% ABV

Barrio ‘Coyote Hazy’ Hazy IPA

Tropical aromas and a rich mouthfeel.

6.4% ABV

Cali Squeeze Blood Orange Hefeweizen

Easy-drinking wheat ale with juicy orange.

5% ABV

Dos Equis Ambar

Full-flavor, refreshing amber lager.

4.7% ABV

Dragoon IPA

Herbal and malty, with citrusy hops.

7.3% ABV

Dragoon Pils

Crisp, refreshing American Pilsner.

4.6% ABV

Golden State ‘Mighty Dry’ Apple Cider

Bright, crisp West Coast cider.

6.1% ABV

Huss ‘Coyote Blonde’ Kölsch

Crisp, light, slightly sweet finish.

4.7% ABV

BEERS BY THE BOTTLE

\$5 domestic (D) /// \$6 imported (I)

Budweiser (D) | Bud Light (D) | Coors (D) | Coors Light (D) | Corona Extra (I) | Dos Equis Amber (I) | Dos Equis Lager (I) | Heineken (I) | Kalamazoo Stout (D) | Michelob Ultra (D) | Miller (D) | Modelo Especial (I) | Modelo Negra (I)

Guinness (nitro can) (\$6)

Lindeman’s Framboise Lambic (\$8)

Corona o.o

Heineken o.o

Sam Adams N.A. IPA

Stella Artois N.A.

*Other options may be available
(bottled or canned) - please ask your
server.*

DESSERTS

Prices vary; all items made in-house except ice cream

Crème Brûlée

Tiramisu

Chocolate Raspberry Gâteau

Pecan Pie Bread Pudding

Ice Cream
(vanilla/chocolate/spumoni)

DESSERT DRINKS

Chocolate Martini | \$10

A decadent mixture of Bailey's, chocolate vodka, Galliano Ristretto, Licor 43, and creamer. Served in a chocolate-drizzled glass.

Irish Coffee | \$9

Liven up your after-dinner coffee with Jameson Irish Whisky and Bailey's Irish Cream.

Peppermint Patty | \$8

Peppermint Schnapps provides a cool edge to a traditional hot chocolate topped with whipped cream.

Taylor Fladgate 10 Year Tawny Port | \$10

This traditional fortified wine features ripe figgy, jammy flavors and a long finish. 3oz. pour.

WHITES

	gls btl
Eola Hills Chardonnay Oregon Well structured, with soft tropical fruit notes and a subtle but crisp finish. Pair with white meats, fish, or earthy salads.	11 36
Hess Shirtail Chardonnay Monterey, CA Ripe Gala apple, lemon zest, and a kiss of oak. Pair with chicken, pork, or salads.	10 33
Conundrum White Blend California Ruby grapefruit, peach, apple, citrus, and a kiss of oak. Long, juicy finish. Pair with chicken, white fish, or seafood.	11 36
Merkin Chupacabra Blanca Blend Willcox, AZ Single vineyard blend. Tropical fruit, jasmine, and lemongrass. Pair with chicken, fish, or pork.	13 42
Ryan Patrick Sauvignon Blanc Columbia Valley, WA Citrus, peach, and nectarine with herbal undertones. Pair with chicken, seafood, and medium-weight salads.	10 33
Yealands Sauvignon Blanc Marlborough, NZL Green tropical fruits with a crisp mineral finish. Pair with fish, seafood, or chicken.	11 36
Bodegas Fillaboa Albariño D.O. Rías Baixas, SPA Pineapple, stone fruits, and citrus with a vibrant acidity. Pair with fish, seafood, or chicken.	11 36
Barone Fini Pinot Grigio Valdadige D.O.C., ITA Honeydew and ripe apples. Bright acidity and warm minerality. Crisp, lingering mouthfeel. Pair with fruit-forward salads or seafood.	11 36
MAN Family Chenin Blanc Coastal Region, SA Full-bodied, with peach and apple flavors and smooth minerality. Pair with chicken, seafood, or pork.	10 33
Clean Slate Riesling Mosel, GER Ripe peach, citrus fruits, a touch of honey, and vibrant acidity. Pair with earthy salads, chicken, or white fish.	10 33
San Simeon Viognier Paso Robles, CA Bright and luscious. Ripe peach, tropical notes, and a long finish. Pair with seafood, chicken, and white fish.	10 33
Castello del Poggio Moscato Provincia de Pavia, ITA Orange blossoms, white peach, and honey. Crisp, lingering finish. Pair with seafood, fish, or fruit-forward salads.	11 36
Zonin Prosecco Verona, Italy A medium-bodied sparkler with flavors of white peach, golden apple, and fresh citrus. Pair with any starter, seafood, or salad.	7 30 187mL 9 split

REDS

	gls	btl
Conundrum Red Blend	10	33
California Dried fruit, chocolate-covered cherries, and a wisp of smoke. Pair with earthy-flavored poultry .		
Daou Pessimist Red Blend	12	39
Paso Robles, CA Black cherry, blueberry, cassis, and damp forest floor. Pair with beef, pork, or game poultry.		
Klinker Brick Old Vine Zinfandel	11	36
Lodi, CA Plum, cranberry, and a hint of black pepper. Pair with grilled beef, lamb, or poultry.		
Underwood Pinot Noir	9	30
Oregon Raspberry, cocoa nib, and vanilla bean. Pair with beef, poultry, or red fish.		
Scarpetta Frico Sangiovese	9	30
I.G.T Rosso Toscana Tart cherry, cranberry, plum framed with a great dried savory herb note. Pair with beef, poultry, or tomato sauces.		
Domaine Dupeuble Beaujolais	13	42
Beaujolais, FRA Velvety tannins and a deep, lingering finish. Pair with earthy poultry or pork dishes, or with creamy sauces.		
Opolo Cabernet Sauvignon	13	42
Paso Robles, CA Blueberry, black cherry, plum, loam, and toasted oak. Pair with grilled white meats and lightly flavored game poultry.		
San Simeon Cabernet Sauvignon	14	45
Paso Robles, CA Blackberry, ripe plum, cocoa, and cedar. Fine-grained tannins and a long finish. Pair with preserved or earthy-flavored pork and beef dishes.		
Zenato Valpolicella Superiore	13	39
D.O.C. Valpolicella, ITA Dry and smooth with a delicate bouquet and robust cherry and prune notes. Pair with pastas and roasted or grilled meats.		
Alexander Valley Merlot	12	39
Alexander Valley, Sonoma, CA Cherry, cassis, and blackberry. Pair with chicken or pork.		
Michael David Sixth Sense Syrah	11	36
Lodi, CA Ripe raspberry, black licorice, and tobacco lead into a long finish. Pair with beef, barbecue, or earthy dishes.		
Trapiche Broquel Malbec	11	36
Mendoza, ARG Earthy black fruits with oaky notes. Tannins on the lighter side. Pair with earthy-flavored pork or poultry, or with grilled beef.		
Roscato Rosso Dulce Sweet Red	9	30
Italy A fizzy, sweet, low-alcohol (7%) red blend with notes of cherry and strawberry. Pair with spicier dishes, breakfast selections, or dessert .		