



AFTERNOON SNACKS

CARNITAS TACOS PINEAPPLE-HABANERO SALSA, PICKLED RED ONION, COTIJA 14

GRILLED CORN GARLIC, SPICY AIOLI, LIME, COTIJA 9

DEVEILED EGGS PASILLA-MAPLE SYRUP, BACON ONION MARMALADE, GRAIN MUSTARD 7

ORGANIC GREENS PICKLED CARROT, CHERRY TOMATOES, CUCUMBERS, PECANS,
PRICKLY PEAR VINAIGRETTE 10

GRILLED CHICKEN SANDWICH BACON, PROVOLONE, AVOCADO, CHIPOTLE AIOLI, BRIOCHE 13

SEASONAL SOUP 8

THE BURGER* ARIZONA GRASS FED BEEF, SMOKED WHITE CHEDDAR, BREAD AND BUTTER
PICKLE, BACON, TOMATO, CHIPOTLE MAYO, BIBB LETTUCE, BRIOCHE BUN 15
ADD A PATTY +6 / ADD EGG +1 / AVOCADO +2

*These items are cooked to order and may be served raw or undercooked;
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness.

MARGARITAS

EL CLASSICO EL JIMADOR BLANCO, LIME, AGAVE 13

FLORA SONORA MILAGRO REPOSADO, ANCHO REYES, LIME, HIBISCUS, SPICED SALT 14

WEST FORK HOUSE-INFUSED JALAPEÑO EL JIMADOR BLANCO, VIDA MEZCAL, LIME, AGAVE, HOUSEMADE BITTERS 13

LA VERDAD VIDA MEZCAL, APEROL, FRESH PINEAPPLE JUICE, GINGER AGAVE, LIME, CINNAMON SALT 15

SUN DEVIL TAPATIO BLANCO, PASSION FRUIT, LUXARDO MARASCHINO, CHIPOTLE, LIME, SPICED SALT 15

HOUSE COCKTAILS

CHAMOMILE SOUR CHAMOMILE INFUSED TITO'S VODKA, HOUSEMADE ORANGE MARMALADE, EGG WHITE, ORANGE CITRUS OIL, ANGOSTURA BITTERS 13

COPPER CITY OLD FASHION AZ DISTILLERY BOURBON, ANCHO CHILE SYRUP ANGOSTURA BITTERS 16

THE SHAMAN AZ DISTILLERY GIN, GREEN CHARTREUSE, BASIL SYRUP, LIME 14

MIDNIGHT CANYON EDINBURGH GIN, PLUM PURÉE, RED ZINFANDEL, LEMON, PEYCHAUD'S 15

THE NOBLEMAN PISTACHIO-INFUSED CASA NOBLE AÑEJO, MOLE BITTERS, FIG BITTERS, LUSTAU PEDRO JIMENEZ SHERRY, COGNAC INFUSED CHERRY 22

THE JAVELINA BASIL HAYDEN, CYNAR, IPA SYRUP, PEYCHAUD'S 15

GINGER HOP SHANDY LOCAL PALE ALE, BEEFEATER GIN, GINGER AGAVE, FEVER TREE GINGER BEER, LEMON, CANDIED GINGER 15

'SPIKE' YOUR SPRING A FRESH GREEN APPLE JUICED OVER YOUR CHOICE OF LIQUOR