

WINE & BEER

WHITE

HOUSE WHITE

FOSSIL POINT

Chardonnay · California 14.2%AbV

CHATEAU STE. MICHELLE

Riesling · Washington 12.0%AbV

SCARPETTA

Pinot Grigio · Italy 12.5%AbV

ASTROLABE

Sauvignon Blanc · New Zealand 13.5%AbV

FERRARI-CARANO

Dry Sangiovese Rosé · California 13.8%AbV

CANDONI

Prosecco · Italy 11.0%AbV

Glass / Bottle

7. / 28.

9. / 36.

9. / 36.

10. / 40.

10. / 40.

40.

10. / NA

RED

HOUSE RED

RUFFINO

Chianti · Italy 12.5%AbV

ROSCATO

Rosso Dolce · Italy 7.0%AbV

LIBERTY SCHOOL

Cabernet · California 13.5%AbV

COLUMBIA

Merlot · Washington 13.8%AbV

BOXHEAD

Shiraz · Australia 14.0%AbV

TRIVENTO

Malbec · Argentina 13.5%AbV

CASTLE ROCK

Pinot Noir · California 14.1%AbV

BRICKMASON

Zinfandel · California 14.8%AbV

VINUM "THE INSIDER"

Cabernet Sauvignon · California 13.9%AbV

Glass / Bottle

7. / 28.

8. / 32.

9. / 36.

9.5 / 38.

38.

38.

38.

10. / 40.

40.

44.

BEER

Draft Pint/Pitcher

Coors Light

4.2%AbV

5.5 / 22.

Dos XX

4.2%AbV

6. / 24.

Four Peaks Kilt Lifter

6.0%AbV

6.5 / 26.

Sierra Nevada Hazy

Little Thing IPA 6.0%AbV

6.5 / 26.

Pizza Port

California Honey 5.0%AbV

6.5 / 26.

Papago Orange Blossom

5.0%AbV

7. / 28.

Mother Road

Tower Station IPA 6.0%AbV

7. / 28.

Peroni

5.1%AbV

7.5 / 30.

Rotating Nitro Selection

7.5 / 30.

Seasonal Rotating Tap

7. / 28.

Bottles

Budweiser 5.0%AbV

5.

Bud Light 4.2%AbV

5.

Miller Lite 4.2%AbV

5.

Michelob Ultra 4.2%AbV


5.

O'Douls n/a

5.

Blue Moon 5.4%AbV

6.

Angry Orchard Cider 5.0%AbV 

6.

Omission Pale Ale 5.8%AbV 

6.

Guinness 4.2%AbV

6.5

Stella Artois 5.0%AbV

6.5

 Indicates gluten-free item.

PRICES SUBJECT TO CHANGE. REVISED 06/01/2021.

COCKTAILS

HOUSE SPECIALTIES

THE GODFATHER

Bulleit bourbon, Disaronno amaretto, orange bitters 14.

SICILIAN SUNSET

Blue Clover gin, Aperol aperitif, lemon juice, simple syrup, soda water 13.

ARIZONA ISLAND

Chinola passion fruit liquor, orange juice, Cruzan light rum, Captain Morgan spiced rum, soda water 13.

THAT'S MY JAM

Merlet peach, Merlet Creme de Mure, Tito's vodka, Prosecco, soda water, Sierra Mist 13.

SPICY CACTUS

Mexican Moonshine tequila, sweet & sour, lime juice, simple syrup, serrano pepper 13.

THE SMASHER

Bulleit bourbon, Merlet Creme de Mure, soda water, lemon juice, simple syrup, muddled strawberry, lemon, mint 13.

drinks

\$6

HOUSE WINE BY THE GLASS

\$2 OFF

HOUSE SPECIALTY COCKTAILS

\$1 OFF

DRAFT BEER BY THE PINT

\$6.50

CHEESY GARLIC BREAD
W/MARINARA

BONELESS WINGS
half order

STUFFED CREMINI
MUSHROOMS half order (3)

\$8.50

TRIO OF MEATBALLS

\$9.50

ENTRÉE CAESAR SALAD
ROASTED ARTICHOKE DIP

\$11.50

SMALL PIZZA
one topping

food

