

BURGERS & SANDWICHES

CHOOSE: HAND CUT FRIES OR COLESLAW

THE BURGER* 17

Choice of Cheese, Assorted Toppings, House Cheddar Bun

THE VEGAN BLT 16

Smokey Tempeh "Bacon," Butter Lettuce, Heirloom Tomato, Avocado, Vegan Mayo

THE CLUB 17

Turkey Breast, Ham, Applewood Smoked Bacon, Tomato, Roasted Garlic Mayo, Chipotle Garlic Bread

TURKEY REUBEN 17

Pastrami Spiced Turkey Breast, Apple and Bacon Laced Sauerkraut, Coleslaw, Swiss Cheese, House Russian Dressing, Marble Rye

GRILLED CHICKEN SANDWICH 18

Aged Cheddar, Bacon, Avocado, Pesto Mayo, House Cheddar Bun

FRENCH DIP SANDWICH* 18

Sliced Prime Rib, Swiss, Horseradish, Hoagie Bun, Au Jus

CARNE ASADA STEAK SANDWICH* 20

Cheddar Cheese Bun, Beer Battered Onion, Arugula, Bleu Cheese Mayo

SALADS

CAESAR SALAD 14

Hearts of Romaine, Focaccia Croutons, Shaved Reggiano

Rotisserie Chicken 17

Grilled Shrimp* 19

Grilled Salmon* 20

BRUSSEL SPROUT BABY KALE SALAD 17

Tender Leaves, Kale, Marcona Almonds, Bacon, Craisins, Pecorino, Warm Mustard Vinaigrette

QUINOA TABBOULEH + RED PEPPER HUMMUS 16

Marinated Olives, Grilled Tortilla

THE COBB SALAD 18

Shaved Iceberg, Rotisserie Chicken, Bacon, Avocado, Bleu Cheese, Tomato, Scallions, Hard-Boiled Egg, Derby Dressing

#1 SEARED AHI TUNA SALAD* 20

Edamame, Scallions, Cucumbers, Spicy Greens

SPECIALTIES

Items Served A la Carte

House Made Steak Sauce or Béarnaise 3

ROTISSERIE CHICKEN 28

3-Hour Spit Roasted, Thyme Infused Half Chicken, Garlic Mashed Potatoes, Pan Sauce

CEDAR PLANK LOCH DUART

SALMON FILET* 32

Blueberry BBQ Glaze

FILET MIGNON* 36

10 oz USDA Prime Natural Beef, Grilled over Pecan and Oak Woods

NEW YORK STRIP* 34

12 oz USDA Prime Natural Beef, Grilled over Pecan and Oak Woods

STARTERS

GRILLED CANTALOUPE CAPPUCINO 9

Mint Oil, Cinnamon Crème, Sea Salt, Cilantro

SPICY AHI AND AVOCADO TOWER* 18

Soy Ginger Vinaigrette, Spicy Chile Aioli, Micro Cilantro and Radish Sprouts, Crisp Wonton

HEIRLOOM TOMATO AND BURRATA BOARD 14

Creminelli Cured Meats, Crostini, Pesto, Balsamic

GRILLED ARTICHOKE 14

Roasted Garlic Mayo, Garlic Brown Butter

EDAMAME 10

Spicy Sweet Chile, Garlic, Ginger, Soy, Sesame

FRIED CALAMARI 15

Roasted Tomato Chipotle Sauce, Jalapeño Aioli

BRICK OVEN PIZZAS

MARGHERITA PIZZA 17

Tomato Sauce, Buffalo Mozzarella, Fresh Basil

BBQ ROTISSERIE CHICKEN PIZZA 18

Roasted peppers, onions, smoked gouda and cheddar

PESTO CHICKEN ALFREDO PIZZA 18

Alfredo Sauce, Mozzarella, Red Pepper Flakes

WILD MUSHROOM PIZZA 18

Roasted Garlic, Pesto, Truffle Oil, Alfredo, Mozzarella

SIDES 8

HAND CUT FRIES

SWEET POTATO FRIES

GRILLED CORN, PARMESAN CHEESE & TOMATOES

GARLIC MASHED POTATOES

MAC & CHEESE

BEER BATTERED ONION RINGS

SAUTÉED PORTOBELLOS

GLAZED ASPARAGUS

BRUSSEL SPROUT SAUTÉ

Bacon, Shallots, Goat Cheese

HOUSE SALAD

Mixed Greens, Roasted Mushrooms, Bacon, Croutons

DESSERTS 10

WARM CHOCOLATE CHUNK COOKIE

with Caramel Ribbon Ice Cream

S'MORES ICE CREAM SANDWICH

Chocolate Gelato, Graham Cracker, Toasted Marshmallow Fluff

SUMMER BLUEBERRY TART

Lemon Buttermilk Sorbet

NEAPOLITAN ICE CREAM

Colombian Chocolate Sauce, Hazelnut Crunch Bar

CHAMPAGNE & SPARKLING

Wycliff Champagne 8 / 30
(California)

Lunetta Prosecco 9 / 34
(Italy)

Moet & Chandon “Imperial” 85
(Epernay, France)

CHARDONNAY

CK Mondavi Willow Springs 9 / 34
(California)

Hess “Select” 10 / 36
(Monterey, California)

Kendall Jackson “Reserve” 13 / 48
(Sonoma County, California)

Ferrari Carano Tre’ Terre 16 / 60
(Russian River, California)

OTHER WHITES

J Lohr Reisling 9 / 32
(Monterey, California)

Torres Vina Esmeralda Moscato 10 / 36
(Spain)

Roth Sauvignon Blanc 12 / 44
(Sonoma, California)

Bottega Vinaia Pinot Grigio 14 / 52
(Trentino, Italy)

PINOT NOIR

Row Eleven “Vinas 3” 11 / 40
(Monterey, California)

Belle Glos “Meiomi” 14 / 52
(California)

Davis Bynum 16 / 60
(Russian River, California)

MERLOT

CK Mondavi Wildcreek Canyon 9 / 34
(California)

Benziger 12 / 44
(Sonoma, California)

CABERNET SAUVIGNON

CK Mondavi Wildcreek Canyon 9 / 34
(California)

Liberty School 11 / 40
(Rutherford, California)

Joel Gott 14 / 52
(North Coast, California)

B.R. Cohn “Silver Label” 12 / 44
(North Coast, California)

Charles Krug “Napa Valley” 16 / 60
(Napa Valley, California)

OTHER REDS

Catena Malbec 13 / 48
(Mendoza, Argentina)

Silver Palm Zinfandel 10 / 36
(North Coast, California)

Seghesio Zinfandel 14 / 52
(Sonoma County, California)

Matchbook “The Arsonist” Red Blend 16 / 60
(California)

Michael David “6th Sense” Syrah 12 / 44
(Lodi, California)

BY THE BOTTLE

Austin Hope “Grenache” 60
(Paso Robles, California)

Rutherford Hill Cabernet 80
(Napa Valley, California)

Jordan Cabernet 120
(Alexander Valley, California)

GRAND COCKTAILS 14

THE DEEP EDDY

Deep Eddy Grapefruit Vodka, Grapefruit Juice, Fresh Lemon, Simple Syrup, Splash of Lemon & Lime Soda, Garnished with Rosemary

LEMON SAPPHIRE

Bombay Sapphire, St Germaine, Lemonade, Garnished with Lavender and Lime

RED ROCKS

Grey Goose La Poire, Peach Schnapps, Cranberry, Lime, Garnished with a Twist of Lime

CARIBBEAN OLD FASHIONED

Ron Atlantico Premium Rum, Luxardo Cherries, Old Fashioned Bitters & Simple Syrup, Garnished with Lemon Peel

PHOENIX CITY LIMITS

AZ48 Arizona Vodka, Fresh Lemon Juice, Cranberry Juice, Lemon Bitters and Stamped Jalapenos, Simple Syrup and Triple Sec, Garnished with a Lemon Wheel

BACK NINE

Sweet Peach Tea Vodka, Iced Tea, Cranberry Juice, Garnished with an Orange Slice

BEERS

DRAFT BEERS 9

Stella Artois

Hand-Crafted Premium Lager from Belgium

Lumberyard Knotty Pine

American Style Pale Ale from Flagstaff, Arizona

San Tan Rotating Selection

Southwestern Style Craft Beers from Chandler, Arizona

Four Peaks Hop Knot

India Pale Ale Brewed Locally in Arizona

DOMESTIC BOTTLED BEERS 7

Budweiser, Bud Light, Coors Light, Longboard Lager, Michelob Ultra, Miller Lite, Sharp’s

IMPORTED BOTTLED BEERS 8

Corona, Heineken, Dos Equis Lager, Guinness

CRAFT BOTTLED BEERS 7

Angry Orchard, Four Peaks Kiltlifter, Four Peaks 8th Street Ale, Blue Moon White Ale, Travelers Curious Lemon Ale Shandy, Travelers Illusive Grapefruit Ale

Ask about selection of seasonal and local craft beers