# THE LOBBY BAR

# **BURGERS & SANDWICHES**

## **Choose: Hand Cut Fries or Coleslaw**

THE BURGER\* 15 Choice of cheese, assorted toppings

## **GRILLED CHICKEN SANDWICH** 14

Aged cheddar, bacon, avocado, pesto mayo

### FRENCH DIP SANDWICH\* 15

Sliced prime rib, swiss, horseradish, hoagie bun, au jus

# Halibut Fish and Chips 16

8th Street Ale batter, house made tartar sauce, fresh lemon

# **SALADS**

## CAESAR SALAD 12

Hearts of romaine cheese, focaccia croutons, shaved reggiano

**Rotisserie chicken** 15 Grilled salmon\* 18 **Grilled shrimp\*** 16

## **THE COBB SALAD** 16

Shaved iceberg, romaine, rotisserie chicken, bacon, avocado, bleu cheese, tomato, scallions, hard boiled egg, derby dressing

## **#1 AHI TUNA SALAD\* 18**

Scallions, cucumbers, mushrooms, local greens, soba noodles, soy cilantro vinaigrette

# SIDES

# WOOD FIRE PIZZAS

## **MARGHERITA PIZZA 13**

Tomato sauce, buffalo mozzarella, fresh basil

# FILET BLEU CHEESE PIZZA 16

Tenderloin, mozzarella and bleu cheeses, asparagus, roasted mushroom, garlic cream

# **BBQ ROTISSERIE CHICKEN PIZZA** 16

Roasted peppers, onions, smoked gouda and cheddar

## **PESTO CHICKEN ALFREDO PIZZA 16**

Alfredo sauce, mozzarella, red pepper flakes, crisp angel hair

## WILD MUSHROOM PIZZA 16

Roasted garlic, pesto, truffle oil, truffle cream, mozzarella

CHEESE 11

**PEPPERONI** 13

# **FAVORITES**

**CHICKEN WINGS** 15 **Traditional** Asian BBQ

#### FISH TACOS\* 16

Sautéed tilapia, cilantro mayo, black bean and corn relish, corn or flour tortilla

## **BBQ PULLED PORK NACHOS** 17

Jack and cheddar, queso, tomato, olives, jalapeño, scallions, cilantro sour cream, salsa, guacamole

HAND CUT FRIES 6

#### SWEET POTATO FRIES 7

#### SHAVED ONION RINGS 7

#### **CARNE ASADA FRIES** IN A CAST IRON SKILLET 14

French fries with carne asada, blended cheeses. pico de gallo topped with cilantro sour cream, guacamole, fresh sliced jalapeños

#### WARM PRETZEL BOARD 12

House baked pretzels, beer cheese fondue pot, grained mustard

#### AUNT CHILADA'S CHIPS & SALSA 9 Add guacamole 2.25

\*Arizona State Health Department requires us to inform you: These items can be served raw or undercook. Consuming raw or undercook poultry, meats, eggs, seafood and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity added to parties of six or more. One check per table. Personal checks not accepted.

# THE LOBBY BAR

# **WINE LIST**

Lunetta Prosecco 8 / 30

Stellina di Notte Moscato 9/34

J Lohr Reisling 8/30

Roth Sauvignon Blanc 9/34

Bottega Vinaia Pinot Grigio 11 / 42

Hess "Select" Chardonnay 9 / 34

Kendall Jackson "Reserve" Chardonnay 12 / 46

Sonoma Cutrer Chardonnay 14 / 52

Row Eleven "Vinas 3" Pinot Noir 10 / 38

Belle Glos "Meiomi" Pinot Noir 12/46

Davis Bynum Pinot Noir 14 / 54

Benzinger Merlot 11 / 42

Liberty School Cabernet 10/38

Joel Gott Cabernet 12 / 46

Charles Krug "Napa Valley" Cabernet 15 / 58

Rosenblum "Stark Raving" Malbec 10 / 38

Rosenblum "Vintner's Cuvee" Zinfandel 9 / 34

Klinker Brick Zinfandel 12 / 46

Michael David "6th Sense" Syrah 10 / 38

# **HOUSE WINES**

CK Mondavi Willow Springs Chardonnay 8/30

CK Mondavi Wildcreek Canyon Merlot 8 / 30

# **GRAND COCKTAILS** 12

#### THE DEEP EDDY

Deep Eddy Grapefruit Vodka, grapefruit juice, fresh lemon, simple syrup, splash of Sierra Mist, 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

#### **BLACKBERRY MANHATTAN**

Bulleit Bourbon, Chambord, garnished with a blackberry and a cherry

#### **MAKERS MARTINI**

Makers Mark, Peach Schnapps, ginger ale, garnished with a sweet dark bing cherry

#### **BACK NINE**

Sweet Peach Tea Vodka, iced tea, cranberry juice, garnished with orange slice

# BEERS

#### **DRAFT BEERS** 8

Stella Artois Hand-crafted premium beer from Belgium

**Deschutes Mirror Pond** Quintessential pale ale from Oregon, hop-forward aroma and flavor

Sam Adams Seasonal Sam Adams featured beers throughout the year

Four Peaks Hop Knot India pale ale brewed locally in Arizona

## **DOMESTIC BOTTLED BEERS** 5.50

CK Mondavi Wildcreek Canyon Cabernet 8/30

# **BY THE BOTTLE**

Austin Hope "Grenache" 60

**Rutherford Hill Cabernet** 80

Moet & Chandon "Imperial" 85

Jordan Cabernet 120

Budweiser, Bud Light, Coors Light, Longboard Larger, Michelob Ultra, Miller Lite, Sharp's

## **IMPORTED BOTTLED BEERS** 6.50

Corona, Heineken, Dos Equis Lager, Guinness

#### **CRAFT BOTTLED BEERS** 6.50

Samuel Adams, Samuel Adams Angry Orchard, Four Peaks 8th Street Ale, Blue Moon White Ale, plus a seasonal selection

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