

BURGERS & SANDWICHES

CHOOSE: HAND CUT FRIES OR COLESLAW

THE BURGER\* 15  
Choice of Cheese, Assorted Toppings, House Cheddar Bun

THE VEGAN BLT 14  
Smokey Tempeh “Bacon,” Butter Lettuce, Heirloom Tomato, Avocado, Sprouts, Vegan Mayo

THE CLUB 15  
Turkey Breast, Ham, Applewood Smoked Bacon, Tomato, Roasted Garlic Mayo, Chipotle Garlic Bread

TURKEY REUBEN 16  
Pastrami Spiced Turkey Breast, Bacon and Apple Laced Sauerkraut, Coleslaw, Swiss Cheese, House Russian Dressing, Marble Rye

GRILLED CHICKEN SANDWICH 16  
Aged Cheddar, Bacon, Avocado, Pesto Mayo, House Cheddar Bun

FRENCH DIP SANDWICH\* 16  
Sliced Prime Rib, Swiss, Horseradish, Hoagie Bun, Au Jus

ULTIMATE STEAK SANDWICH\* 19  
Filet Steak, Spinach, Tomato, Oven-Roasted Tomato Mayo, Crispy Onions, Bleu Cheese, Peppercorn House Bun

SALADS

CAESAR SALAD 12  
Hearts of Romaine, Cheese, 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

GRILLED CORN AND QUINOA SALAD 16  
Cherry Tomato, Avocado, Cucumber, Red Onion, Goat Cheese, Crispy Tortilla Strips, Micro Cilantro, Herb Vinaigrette Dressing

THE COBB SALAD 18  
Shaved Iceberg, Romaine, Rotisserie Chicken, Bacon, Avocado, Bleu Cheese, Tomato, Scallions, Hard-Boiled Egg, Derby Dressing

#1 AHI TUNA SALAD\* 20  
Scallions, Cucumbers, Mushrooms, Local Greens, Soba Noodles, Soy Cilantro Vinaigrette

SPECIALTIES

ROTISSERIE CHICKEN 26  
3-Hour Spit Roasted, Thyme Infused Half Chicken, Garlic Mashed Potatoes, Pan Sauce

CEDAR PLANK LOCH DUART   
SALMON FILET\* 30  
Pineapple Mustard Glaze, Herbed Hollandaise

FILET MIGNON\* 34  
10 oz USDA Natural Beef, Grilled over Pecan and Oak Woods

NEW YORK STRIP\* 32  
12 oz USDA Prime Natural Beef, Grilled over Pecan and Oak Woods

Items Served A la Carte  
House Made Steak Sauce or Béarnaise 3

STARTERS

COLD GRILLED PEACH AND TOMATO SOUP 9  
Local Goat Cheese and Grilled Peach Crostini

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 ARTICHOKEs 14  
Roasted Garlic Mayo, Garlic Brown Butter

EDAMAME 10  
Sweet Chile, Garlic, Ginger, Soy, Sesame

FRIED CALAMARI 15  
Roasted Tomato Chipotle Sauce, Jalapeño Aioli

BRICK OVEN PIZZAS

MARGHERITA PIZZA 15  
Tomato Sauce, Buffalo Mozzarella, Fresh Basil

FILET BLEU CHEESE PIZZA 18  
Tenderloin, Mozzarella and Bleu Cheese, Asparagus, Roasted Mushroom, Garlic Cream

BBQ ROTISSERIE CHICKEN PIZZA 17  
Roasted peppers, onions, smoked gouda and cheddar

PESTO CHICKEN ALFREDO PIZZA 17  
Alfredo Sauce, Mozzarella, Red Pepper Flakes, Crisp Angel Hair

WILD MUSHROOM PIZZA 17  
Roasted Garlic, Pesto, Truffle Oil, Truffle Cream, Mozzarella

ROASTED VEGETABLE PIZZA 15  
Squash, Zucchini, Roasted Mushrooms, Oven-Roasted Tomato, Eggplant, Olives, Goat Cheese

SIDES 8

- HAND CUT FRIES
- SWEET POTATO FRIES
- GRILLED CORN & PARMESAN CHEESE
- GARLIC MASHED POTATOES
- MAC & CHEESE
- SHAVED 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

DECONSTRUCTED APPLE CRISP  
Brown Sugar Ice Cream, Cranberry Coulis

STRAWBERRY SHORTCAKE  
Warm House Made Shortcake, Glazed Strawberries, Whipped Cream

CHAMPAGNE & SPARKLING

- Lunetta Prosecco 9 / 34  
(Italy)
- Stellina di Notte Moscato 10 / 38  
(Italy)

CHARDONNAY

- CK Mondavi Willow Springs 9 / 34  
(California)
- Hess “Select” 10 / 38  
(Monterey, California)
- Kendall Jackson “Reserve” 13 / 50  
(Sonoma County, California)
- Sonoma Cutrer 16 / 58  
(Russian River, California)

OTHER WHITES

- J Lohr Reisling 9 / 34  
(Monterey, California)
- Roth Sauvignon Blanc 12 / 40  
(Sonoma, California)
- Bottega Vinaia Pinot Grigio 14 / 48  
(Trentino)

PINOT NOIR

- Row Eleven “Vinas 3” 11 / 42  
(Monterey, California)
- Belle Glos “Meiomi” 14 / 52  
(California)
- Davis Bynum 16 / 58  
(Russian River, California)

MERLOT

- CK Mondavi Wildcreek Canyon 9 / 34  
(California)
- Benziger 12 / 46  
(Sonoma, California)

CABERNET SAUVIGNON

- CK Mondavi Wildcreek Canyon 9 / 34  
(California)
- Liberty School 11 / 42  
(Rutherford, California)
- Joel Gott 14 / 52  
(North Coast, California)
- Alexander Valley 12 / 46  
(Sonoma County, California)
- Charles Krug “Napa Valley” 16 / 60  
(Napa Valley, California)

OTHER REDS

- Rosenblum “Stark Raving” Malbec 13 / 44  
(Argentina)
- Rosenblum “Vintner’s Cuvee” Zinfandel 10 / 38  
(California)
- Klinker Brick Zinfandel 13 / 50  
(Lodi, 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)
- Moet & Chandon “Imperial” 85  
(Epernay, France)
- Jordan Cabernet 120  
(Alexander Valley, California)

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

CARIBBEAN OLD FASHIONED

Ron Atlanitco 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 Beer from Belgium

Lumberyard Knotty Pine  
American Style Amber Pale Ale from Flagstaff, Arizona

Sam Adams Seasonal  
Sam Adams Featured Beers Throughout the Year

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 7

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