

## BURGERS & SANDWICHES

CHOOSE: HAND CUT FRIES OR COLESLAW

**THE BURGER\*** 17.95

Choice of Cheese, Assorted Toppings, House Cheddar Bun

**THE VEGAN BLT** 16.50

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

**THE CLUB** 17.25

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

**TURKEY REUBEN** 17.50

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

**GRILLED CHICKEN SANDWICH** 18.25

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

**FRENCH DIP SANDWICH\*** 18.50

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** 14.50

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** 18.50

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

**#1 SEARED AHI TUNA SALAD\*** 20

Edamame, Scallions, Tomatoes, Cucumbers, Spicy Greens

## SPECIALTIES

Items Served A la Carte

House Made Steak Sauce or Béarnaise 3

**ROTISSERIE CHICKEN** 29

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

**CEDAR PLANK LOCH DUART** 

**SALMON FILET\*** 32.75

Blueberry BBQ Glaze

**FILET MIGNON\*** 38

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

**NEW YORK STRIP\*** 36

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

## STARTERS

**TOMATO BASIL BISQUE & GRILLED CHEESE** 9

Balsamic, Fresh Basil

**SPICY AHI & AVOCADO POKE STACK\*** 18

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

**HEIRLOOM TOMATO & BURRATA BOARD** 14.50

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** 17.50

Tomato Sauce, Buffalo Mozzarella, Fresh Basil

**BBQ ROTISSERIE CHICKEN PIZZA** 18.50

Roasted Peppers, Onions, Smoked Gouda and Cheddar

**PESTO CHICKEN ALFREDO PIZZA** 18.25

Alfredo Sauce, Mozzarella, Red Pepper Flakes

**WILD MUSHROOM PIZZA** 18.50

Roasted Garlic, Pesto, Truffle Oil, Alfredo, Mozzarella

## SIDES 9

**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 11

**WARM CHOCOLATE CHUNK COOKIE**

with Caramel Ribbon Ice Cream

**S'MORES ICE CREAM SANDWICH**

Chocolate Gelato, Graham Cracker, Toasted Marshmallow Fluff

**CHEF'S CREATION:**

**GREEN APPLE BREAD PUDDING**

with Sour Cream Gelato

## CHAMPAGNE & SPARKLING

**Wycliff Champagne** 8 / 30  
(California)

**Lunetta Prosecco** 9 / 34  
(Italy)

## CHARDONNAY

**CK Mondavi Willow Springs** 9 / 34  
(California)

**Hess "Select"** 10 / 36  
(Monterey, California)

**Kendall Jackson "Reserve"** 13 / 48  
(Sonoma County, California)

**Sonoma Cutrer** 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)

**Provisioner Arizona Rosé** 10 / 36 

## PINOT NOIR

**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)

**Provisioner Arizona Red** 11 / 40 

## 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)

**Goldeneye Pinot Noir** 160  
(Anderson Valley, California)

## GRAND COCKTAILS 14

### THE GF MARTINI

Deep Eddy Ruby Red, Fresh Grapefruit Juice,  
Lemon Lime Soda, Expressed Rosemary

### MOONSHINE MULE

Arizona's Own Copper City Moonshine, Sweet Cilantro  
Lime Water, Lemon Bitters, Ginger Beer

### BARRIO BURRO

Cruz Silver Tequila, Basil Syrup, Fresh Lime,  
Agave Sour, Mexican Grapefruit Soda, Peychaud's Bitters

### ULTIMATE MARGARITA

Don Julio Blanco, Cointreau, Agave Nectar,  
Fresh Citrus, Grand Marnier

### GRAND SHANDY

Spring 44 Old Tom Barrel-Aged Gin,  
House Made Agave Sour, Fresh Lemon,  
Topped with Hopknot I.P.A.

### MINE CART

Copper City Bourbon, Patron Citronge,  
Locally-Sourced Tangerine Juice

## BEERS

### DRAFT BEERS 9

**Four Peaks Sunbru**  
A Light, Refreshing Ale from Tempe

**Four Peaks Kilt Lifter**  
Arizona's Favorite! A Perfectly Balanced Amber.

**San Tan Rotating Selection**  
Southwestern Style Craft Beers from Chandler, Arizona

**Four Peaks Hop Knot**  
Bold India Pale Ale Brewed Locally in Arizona


### DOMESTIC BOTTLED BEERS 7

Budweiser, Bud Light, Coors Light,  
Michelob Ultra, Miller Lite

### IMPORTED BOTTLED BEERS 8

Corona, Heineken, Dos Equis Lager, Guinness

### CRAFT BOTTLED BEERS 7

Huss Koffee Kolsch, Four Peaks 8th Street Ale,   
Blue Moon White Ale, Angry Orchard  
Kaliber Non-Alcoholic

*Ask about selection of seasonal and local craft beers*