

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

THE CUBANO 18

Mojo Roasted Pork, Shaved Ham, Spicy Mustard, Pickles, Gruyere, House-Made Cuban Bread

SALADS

CAESAR SALAD 14.50

Hearts of Romaine, Focaccia Croutons, Shaved Reggiano

Rotisserie Chicken 17

Grilled Shrimp* 19

Grilled Salmon* 20

BABY SPINACH AND FARRO SALAD 17

Spicy Harissa Roasted Carrots, Spiced Praline, Butternut Squash, Crow's Nest Goat Cheese, Mint Yogurt

THE COBB SALAD 18.50

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

GRILLED STEAK NICOISE* 20

Baby Green Beans, Potato, Oven-Roasted Tomato, Olives, Frisse, Red Wine Vinaigrette

#1 AHI POKE BOWL* 21

Scallion, Edamame, Avocado, Radish, Cucumber, Wakame, Sesame, Nori
Choice of Sticky Rice or Mixed 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

ORGANIC IRISH SALMON* 33

Pecan and Oak Grilled, Pistachio Pesto, Baby Arugula, Parmesan Lemon Dressing

FILET MIGNON* 38

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

BLACKENED RIBEYE* 36

12 oz. Natural Beef, Chimichurri, Grilled over Pecan and Oak Woods

HANDMADE CRAB & GRILLED CORN RAVIOLI 28

Tarragon, Tomato Panna Gratte

STARTERS

TOMATO BASIL BISQUE & GRILLED CHEESE 9

Balsamic, Fresh Basil

SOUTHWEST HUMMUS BOWL 14

Grilled Corn, Oven-Roasted Tomato, Tahini Verde, Scallion, Wood Oven Naan Bread

BURRATA & CHARCUTERIE BOARD 21

Artisan Cured Meats, Marcona Almonds, Crostini, Mustard, Cornichons, Balsamic Fig Jam

GRILLED ARTICHOKE 12

Roasted Garlic Mayo, White Truffle Oil, Crushed Red Pepper, Pecorino

WARM FOCACCIA 9

Whole Milk Whipped Ricotta, Spiced Honey

FRIED CALAMARI 15

Roasted Tomato Chipotle Sauce, Jalapeño Aioli

BRICK OVEN PIZZAS

MARGHERITA PIZZA 17.50

Tomato Sauce, Buffalo Mozzarella, Fresh Basil

ARTISAN PEPPERONI 18

Pepperoncini, Mozzarella, Basil, Oregano

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

HOUSE SALAD

Mixed Greens, Roasted Mushrooms, Bacon, Croutons

DESSERTS 11

WARM CHOCOLATE CHUNK COOKIE

with Caramel Ribbon Ice Cream

PUMPKIN GINGERSNAP TRIFLE

Pumpkin Custard, Crushed Gingersnap Cookies

CARAMEL APPLE CHEESECAKE

Mini Trio, Caramel Glaze, Assorted Toppings

CHOCOLATE PASSION FRUIT BOMBE

Hazelnut Chocolate, Passion Fruit Mousse, Orange Frangipane

*Arizona State Health Department requires us to inform you:

These items can be served raw or undercooked. Consuming raw or undercooked poultry, meats, eggs, seafood and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Personal checks not accepted.

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

Arizona Local Selection 

Ask about selection of seasonal and local craft beers