

COCKTAILS

Grand Margarita	19
Grand Marnier, Tamarindo Infused Tequila, Orange Liqueur Fresh Lime Juice, Agave Nectar, Served Over Ice Ask for the Spicy, Mango, or Strawberry Version!	
Sonoran Heat	15
Infused Cucumber Tequila, Infused Jalapeno Tequila Fresh Lime Juice, Agave Nectar, Orange Liqueur, Served Over Ice	
Cucumber Fresca	15
Orange Vodka, Elderflower, Fresh Cucumber, Fresh Lime Agave Nectar, Soda, Served Over Ice	
El Carlotini	15
Malibu Coconut Rum, Cruzan Mango Rum, Pineapple Juice, Fresh Orange Juice, Shaken And Served Up Ask for it Spicy....	
Tia's Old Fashion	19
Oak & Eden Bourbon, Lillet Blanc, House-Made Honey Syrup, Dash of Bitters, Dash Ancho Reyes Liqueur, Garnished with a Flow- er for Tia. Served Over One Large Cube	
Salud! Paloma	15
Blanco Tequila, Fresh Lime Juice, and Squirt® Soda	
Salud! Sangria	14
Our Mixology Teams' Rotating Sangria with Freshly Squeezed Juices and Seasonal Ingredients	
La Fresita	19
Botanist Gin, Fresh Cucumber Juice, Muddled Strawberry, Lime Agave, Simple Syrup, Garnished with Cucumber and Strawberry	
Xochiquetzal (So-chee-ket-sal) 'Precious Feather Flower'	16
Del Maguey Vida Mezcal, Elderflower, Fresh Lemon Juice, Simple Syrup Garnished with a Precious Flower.	
Nubes de Ginebra (New-bays day hen-ay-bruh)	15
Tanqueray Gin, Elderflower, Fresh Lemon Juice, Simple Syrup, Soda Water. Garnished with Lemon, Served Over Ice.	
Rey of Sunshine	17
Titos Vodka, Simple Syrup, Pom Juice, Fresh Squeezed Sweet and Sour, Fresh Squeezed Lemon Juice. Garnished with a Lemon Twist.	
Gin & Gin Mule (Non-Alcoholic)	14
Lyre's Non-Alcoholic Dry London Spirit, Fresh Lime Juice, Simple Syrup, Ginger Ale, Mint, Lime Garnish.	
Desert Peach	17
Corazon Blanton's, Peach Schnapps, Lime Agave, Honey, Iced Tea, Garnished with Lemon	

ON TAP

Domestic/Import	16oz 9.5
Modelo Especial	Michelob Ultra
Local	16oz 9.5
Greenwood Pilsner	1730 Lager
Dragoon IPA	Barrio Blonde
Domestic Beers	12oz 8.5
Budweiser	Michelob Ultra
Miller Light	Coors Light
	Bud Light
	Heineken 0.0
Import/Cervezas	12oz 9
Corona	Corona Light
Pacifico	Modelo Negra
	Tecate
	Dos XX Lager
Specialty	9
Heineken	Angry Orchard
Sierra Nevada	Sam Adams Seasonal
Stone IPA	Blue Moon
Truly	Kiltlifter
Whiteclaw	Guinness
	Sam Adams
	Dragoon Pilsner

BEER

Sparkling	GLS	BTL
La Perlina, Moscato, Italy	14	54
Rustico Nino Franco, Prosecco, Italy	16	60
Schramsberg, Brut, California	17	65

Whites and Rose		
AIX, Rose, France	14	54
Conundrum, White Blend, California	14	54
Pighin, Pinot Grigio, Friuli	14	54
Dr. Konstantin Frank, Riesling, Finger Lakes, USA	14	54
Kim Crawford, Sauv Blanc, Marlborough, NZ	14	54
Sonoma Cutrer, Chardonnay, Russian River	15	57

Reds		
Chemistry, Pinot Noir, Willamette Valley	14	54
Conundrum, Red Blend, California	14	54
Estancia, Cabernet Sauvignon, Paso Robles	14	54
Spellbound, Merlot, California	14	54
Catena, Malbec, Mendoza, Argentina	15	64
Justin, Cabernet Sauvignon, Paso Robles	23	80
The Prisoner, Zinfandel, Napa	23	88
Hahn SLH, Pinot Noir, Santa Lucia Highlands	25	98

Sparkling	
Perrier-Jouët, Champagne	110
Moët & Chandon, Champagne	135
Veuve Clicquot, Champagne	200

Whites	
Sebastiani, Chardonnay, Sonoma	42
Chasing Venus, Sauvignon Blanc, Marlborough	48
Matanzas Creek, Sauvignon Blanc, Sonoma	54
Patient Cottat, Sancerre, France	60
Cakebread, Chardonnay, Napa	95
Grgich Hills Blue Beret, Chardonnay, Napa	115
Coppola Director's Cut, Chardonnay, Napa	115

Reds	
Hangtime, Pinot Noir, CA	43
Eola Hills La Creole Reserve, Pinot Noir, Oregon	48
Mitolo Jester, Shiraz, McLaren Vale, Australia	64
Dos Cabezas, Red Blend, Arizona	64
Ridge "Three Valleys", Zinfandel, Sonoma	82
Matanzas Creek, Merlot, Sonoma	85
Jordan, Cabernet Sauvignon, Alexander Valley	92
Heritage, Cabernet Sauvignon, Napa	95
Stone Street Estate, Cabernet Sauvignon, Alexander	115

WINE

BOTTLE LIST

INSPIRED PLATES

Chicken Wings 18

Buffalo Sauce or Tamarind Whiskey Sauce
Pickled Vegetables, Bleu Cheese Dressing

Chicken Tinga Quesadilla 17

Mexican Cheese Blend, Sour Cream,
Guacamole, Pico de Gallo

Elote Tamal 14

Tempura-Fried Corn Tamal, Butter Sweet Corn,
Chipotle Mayo, Cotija Cheese, Cilantro Lime

Caesar Salad V, *GF 13

Romaine, Parmesan, Garlic Croutons
Add Chicken 7 Add Chile Crusted Tuna 9

Nachos 16

Black Beans, Pico de Gallo, Black Olives,
Jalapeños, Onions, Shredded Cheese, House-Made Cheese Sauce
Add Chicken 7 Add Birria 7

Al Pastor Pork Belly Flat Bread 16

Al Pastor Achiote Pork Belly, Chili Guajillo Pineapple,
Chihuahua Cheese, Pickled Red Onions

Angus Burger* 18

Double-Stacked 4oz Angus Beef Patties, Lettuce, Tomato,
Smoked Bacon Onion Jam, Brioche Bun, Fries

Tacos 20

Corn Tortillas, Apple Slaw, Salsa
Braised Beef Birria Cilantro Crema

Chicken Tinga Pineapple Salsa

Crispy White Fish Chipotle Aioli

Calabacitas V

Roasted Squash, Zucchini, Red Onion,
Cherry Tomatoes, Queso Fresco, Mole Negra

LIGHT EATS

Chips & Salsa V 12

Add Guacamole 5

Piquillo Pepper Hummus V 14

Crudité

Mesquite Baked Pretzel 13

Spicy Cheese Sauce

Crispy Brussel Sprouts 13

Roasted Chorizo, Pecan, Cotija, Agri dulce Agave Vinaigrette

Carnitas Chilorio Empanada 14

Spicy Braised Pork, Crema Roja, Queso Fresco

DESSERTS

Cheese Cake 9

Pomegranate Seeds

Churros 10

Prickly Pear Syrup & Chocolate Sauce

**Pima County Food Code requires us to inform you that undercooked eggs, meat, and fish may increase your risk of food borne illness*

*V-Vegetarian, GF-Gluten Friendly, *GF-can be prepared GF*

Please see your server with any dietary restrictions

18% Gratuity Added to Parties of 6+



Salud