





SOMETHING TO SNACK ON		CRAFTED BURGERS		EXTRAS			
NASHVILLE HOT FRIED CHICKEN BITES Served with buttermilk ranch & garlic dill pickle	14	 GLUTEN FREE BUN <i>on request</i>		SMALL PUB SALAD (GF, V) Mustard vinaigrette		6	
KALE & ARTICHOKE DIP (GF, V) Warm corn chips	14			SWEET POTATO FRIES Maple Thai chili dip		7	
CHICKEN WINGS 12 wings—Buffalo, BBQ, or Tavern style	17	CRAFTED BURGERS  Choose any burger served bun-less on signature garnishes Made with fresh ground butcher's cut prime beef & served on a house-made brioche bun served with Tavern fries, sweet potato fries or a small pub salad		TATER TOTS House spice		7	
SPICY FRIED DILL PICKLES Buttermilk ranch <i>Tavern Special</i>	12			TAVERN FRIES Garlic & Parmesan		7	
ACHIOTE CHICKEN NACHOS Jalapeno cheese sauce, pico de gallo, avocado, lime crema, green onion	17	CLASSIC TAVERN BURGER * Prime beef, white cheddar, smoked mayo, lettuce, tomato, onion, dill pickle	20	THE COWBOY * Free ranged bison, bacon, yellow cheddar, fried onions & jalapenos, steak sauce	24	BROCCOLI GRATIN Gruyere cream, buttered crumb	8
CHIPS & SALSA (GF, V) Fire roasted tomato salsa ADD: guacamole with pickled jalapeno & cotija cheese 7 ADD: queso dip 7	10	PATTY MELT * Prime beef, Swiss cheese, ale braised onions, thousand island, griddle marble rye	22	BLACK BEAN VEGGIE BURGER (V) Poblano pepper, lime cured cabbage, green chile mayo, Oaxaca cheese, guacamole	19	TREAT YOURSELF HOT COOKIE SKILLET Chocolate chip & pecan cookie <i>Must have!</i> with vanilla ice cream	
BIG SALADS		SANDWICHES					
Add on to any salad: chicken 8 salmon 12 shrimp 15 wagyu flank steak 15		SMOKED WAGYU TRI-TIP "FRENCH DIP" * Provolone cheese, beer braised onion, horseradish cream, hoagie roll	20	THE PLAYERS CLUB Grilled chicken, bacon, guacamole, pepper jack cheese, tomato, red pepper mayo	19	COCONUT CREAM PIE Graham cracker crust, toasted meringue	10
AZ COBB SALAD (GF) Avocado, romaine, roasted corn, black beans, hard cooked egg, cotija cheese, pico de gallo, pepitas, red pepper ranch dressing	18	WAGYU PASTRAMI Shaved pickles, beer mustard, toasted marble rye	18	CASHEW CHICKEN SALAD Roasted chicken, cashews, grapes, sun-dried cranberries, watercress, mayo, brioche bun	18	ICE CREAM FLOATS (GF) Old fashioned root beer, Fanta orange, or jarritos strawberry. Vanilla ice cream, whipped cream	10
		CLASSIC TAVERN FARE				ADULT CHOCOLATE SHAKE (GF) Van Gogh chocolate vodka, godiva liqueur	16
		WEDGE SALAD Charred tomatoes, bacon, pickled onions, smoked blue cheese	16	FISH N' CHIPS "EVERYDAY IS FRIDAY" Ale battered cod, tarter sauce, malt vinegar fries, fresh citrus <i>Fan favorite</i>	26	WAGYU FLANK STEAK * Horseradish herb frites, fennel arugula salad, tomato jam	36
BURRATA MOZZARELLA (GF, V) Heirloom tomatoes, charred red onion, basil, aged balsamic, toasted pine nut crumble	15	CAJUN SHRIMP MAC N' CHEESE Blackened shrimp, gruyere & white cheddar cream, buttered crumb	22	GRILLED SALMON * (GF) Cilantro-lime cauliflower rice, heirloom tomato salad, tomatillo romesco sauce	30	HAPPY HOUR <i>Daily 3pm - 5pm</i> <i>Enjoy select appetizers and sip on \$7 Greg Norman Chardonnay & Pinot Noir, select draft pint beers, margaritas and mules!</i>	
TAVERN CLASSIC CAESAR SALAD Gem lettuce, grated reggiano cheese, rustic croutons, garlic dressing	14	ROASTED CHICKEN (GF) Sweet pepper & zucchini succotash, creamed corn, herb oil	28	LAMB CHOPS * Warm toasted pearl pasta, grilled kasseri cheese, mint gremolata	38		

An automatic 20% service charge will be added to all parties of 6 or more

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

(GF) gluten free
(V) Vegetarian

CRAFT BEER		WINE	COCKTAILS
<i>Light</i> FOUR PEAKS, PEACH ALE AZ * 4.5% 8.5 FOUR PEAKS, SUN BRU Kolsch-Style * AZ 5.2% 8.5 HUSS, SCOTTSDALE BLONDE Kolsch-Style * AZ * 4.7% 8.5 OAK CREEK, HEFEWEIZEN AZ * 4.5% 8.5	<i>Domestic & Import</i> BUDWEISER MO * 5% 16oz 8.5 BUD LIGHT MO * 4.2% * 16oz 8.5 ESTRELLA DAMM, DAURA Gluten Free * Spain * 5.4% 8.5 HEINEKEN Netherlands *5% 8.5 MICHELOB ULTRA MO * 4.2% 16oz 8.5 MILLER LITE WI * 4.2% * 16oz 8.5 BECK'S NA Germany 8.5 WHITE CLAW Hard Seltzer 5%* Mango, Black Cherry 9.5 TRULY Hard Seltzer 5%* Lemon Tea, Pineapple 8.5	<i>Sparkling</i> GRUET, BLANC DE NOIRS American Sparkling Wine 15 58 FOLKTALE, BRUT ROSE Monterey 15 58 VEUVE CLICQUOT, BRUT RESERVE France 135 <i>White</i> TREFETHEN, REISLING Oak Knoll 14 54 A TO Z, PINOT GRIS Oregon 14 54 SEA PEARL, SAUVINGNON BLANC Marlborough 14 54 SAINTSBURY, ROSE OF PINOT NOIR Carneros 14 54 GRUET, CHARDONNAY New Mexico 15 58 NORTH VALLEY, CHARDONNAY Willamette Valley 17 66 JORDAN, CHARDONNAY Russian River Valley 80 CAKEBREAD, CHARDONNAY Napa Valley 108 <i>Red</i> HEAD HIGH, PINOT NOIR Sonoma County 14 54 SIDURI, PINOT NOIR Santa Rita Hills 17 66 MADNESS & CURES Alexander Valley 16 62 LA FLOR, MALBEC Mendoza 15 58 HERITAGE, CABERNET SAUVINGNON Columbia Valley 14 54 QUILT, CABERNET SAUVINGNON Napa Valley 18 70 FRANK FAMILY, CABERNET SAUVINGNON Napa Valley 104 JORDAN, CABERNET SAUVINGNON Alexander Valley 136 CAYMUS, CABERNET SAUVINGNON Napa Valley 173	By the Glass/Bottle TAVERN SPRITZ Aperol, Gruet Luxury Cuvee, sparkling water 14 ARCADIA COLLINS Arcadia cucumber vodka, St. Germaine elderflower, lemon juice, simple syrup, soda 14 SUNSET MARTINI Tito's, Aperol, Blood orange puree, rosemary 15 MULE Vodka, lime, ginger beer 15 TAVERN & TONIC Commerce gin, cucumber, lemon, grapefruit, tonic, hopped grapefruit bitters 14 TRADITIONAL MARGARITA El Jimador Blanco, Cointreau, lime, agave nectar 14 SMOKED WATERMELON Sombra mescal, watermelon puree, jalapeno, mint, lime juice, smoked salt 16 GINGER PEACH Buffalo Trace bourbon, crème de peach, canton ginger, lemon juice, peach bitters, ginger beer 15 BARREL-AGED OLD FASHIONED Maker's 46 bourbon, brown sugar, orange, cherry, bitters 20 FIVE-DIAMOND MANHATTAN Phoenician Woodford Reserve bourbon, Carpana sweet vermouth, barrel-aged bitters 22
<i>Hoppy</i> BALLAST POINT, GRAPEFRUIT SCULPIN IPA * CA * 7% 9.5 DESCHUTES, MIRROR POND Pale Ale * OR * 5% 8.5 FOUR PEAKS, HOP KNOT IPA AZ * 6.7% 8.5 SAN TAN, JUICY JACK HAZY IPA AZ * 6.5% 9.5	<i>Sour</i> COLLEGE ST, V.BEAUREGARDE Blueberry Sour * AZ 4.3% 8.5 DESCHUTES, THE DISSIDENT OR * 10.8% * 22oz 28 <i>Strong</i> CHIMAY, GRAND RESERVE Belgium Strong * Belgium * 9% 14 DESCHUTES, THE ABYSS Imperial Stout * OR * 11.22% * 22oz 28		
<i>Dark</i> DESCHUTES, BLACK BUTTE PORTER OR * 5.2% 8.5 GUINNESS, STOUT Ireland * 4.2% 9.5 FOUR PEAKS, KILT LIFTER Scottish-Style Ale * AZ * 6% 8.5 LEFT HAND NITRO MILK STOUT CO * 6% 9 ODELL, 90 SHILLING Amber Ale * CO * 5.3% 8.5			
	<i>DRAFT BEER</i> \$9 Pint \$12 Imperial Pint (20oz) \$10 flight of 4 beers		
LOCAL ROTATING TAP Ask for details	HUSS, ARIZONA LIGHT Lager * AZ * 4.02%		
FOUR PEAKS, THE JOY BUS WOW WHEAT American Wheat Ale * AZ * 5%	UNCLE BEAR'S, HEAD TO TALE AMBER ALE AZ * 5.6%		
DRAGOON, SANTA CRUZ'R Golden Ale * AZ * 4.9%	HUSS, COCONUT JOE STOUT AZ * 5.5%		
FOUR PEAKS, HAZY IPA New England Style IPA * AZ * 6.5%	COORS LIGHT CO * 4.2%		
FOUR PEAKS, PHOENICIAN PALE ALE AZ * 4.9%	DOS EQUIS Mexico * 4.2%		
HUSS, COPPER STATE IPA AZ * 6.5%	STELLA ARTOIS Belgium * 5%		
	<i>Ask about our local rotating tap!</i>		
			<i>HAPPY HOUR</i> <i>Daily 3pm-5pm</i> <i>Sip on \$7 Greg Norman Chardonnay & Pinot Noir, select draft pint beers, margaritas and mules!</i>
			IPA BATTERED LOCAL CHEESE CURDS Buttermilk ranch 6 CHIPS & SALSA Fire roasted tomato salsa 6 SPICY FRIED DILL PICKLES Buttermilk ranch 6 TAVERN FRIES Sriracha mayo, truffle thyme dipping sauce 5 CHICKEN WINGS <i>Served with celery, carrots, & blue cheese</i> Buffalo, BBQ, or Tavern style 8