

BON APPÉTIT

GREAT FOR SHARING

BRUSCHETTA

3 each served on rustic bread

CRAB & TARRAGON
lump crab meat,
tarragon aioli, lemon,
rustic bread...9

CURED MEATS & OLIVES
tapenade, prosciutto,
salami, sopressatta, pickled
peppers, rustic bread...9

TOMATO & RICOTTA
burst tomatoes, herbed ricotta,
sun-dried tomato pesto, basil, rustic bread...7

RED PEPPER HUMMUS
artichokes, sliced carrots,
pita bread, garnished with
sun dried tomatoes...10

WARM BRIE
cranberry raisin chutney,
baguette...13

**ROASTED CAULIFLOWER
& BROCCOLI**
cheddar cheese sauce,
bacon, roasted garlic
breadcrumbs...10

FRENCH ONION DIP
house-made dip served
with potato chips...10

DEVILED EGGS 6 EA
bacon, chives...10

COCKTAIL MEATBALLS
bbq, sweet asian, or
marinara sauce...10

POPCORN & NUTS
house popcorn, truffle,
spiced nut mix...8

WOMACK BOARD
roasted seasonal
veggies, olives, prosciutto,
mozzarella, burrata...13

FILET BITES
pan seared filet, creamy horseradish...14

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

Cocktails



-\$11-

AMARETTO SOUR

Old Forester Signature
100 Proof Bourbon, Lazzaroni
Amaretto, Lemon,
Simple Syrup, Egg White*



-\$10-

CLASSIC MARTINI/GIBSON

Tito's Vodka or Plymouth Gin,
Maurin Dry Vermouth,
Saltwater Tincture, Choice of
Olives or Onions



-\$11-

GIN RICKEY

Ford's Gin, Lime Juice,
Lime-Lemongrass-Mint Shrub,
Soda



-\$9-

SLOE GIN FIZZ

Sloe Gin, Brooklyn Gin,
Gum Syrup, Lemon Juice,
Fever Tree Bitter Lemon Soda



-\$12-

RUM RUNNER

Bacardi Light Rum, Appleton Gold Rum,
Blackberry, Mi Casa Bitters,
Pineapple Gum Syrup, Pineapple and
Orange Juice, Crème de Mure,
Crème de Banane





-\$10-



CHAMPAGNE COCKTAIL

Scrappy Black Lemon Bitters, Sainte-Hilaire Champagne, 100% Raw Sugar Cane Cube



-\$11-

PALOMA

El Jimador Reposado, Kimosabe Mezcal, Pamplemousse Rose, Grapefruit, Mas Mole Bitters
Chili Lime Salt Rim

-\$11-



SIDECAR

Maison Rouge VSOP Cognac, Bauchant Orange Liqueur, Hazelnut Simple, Lemon, Dusted Hazelnut Sugar Rim

-\$11-



OLD FASHIONED

Four Roses Bourbon, Angostura Soaked Sugar Cube, Cherry and Orange Twist



-\$10-

HARVEY WALLBANGER

St. George Citrus Vodka, Fresh Squeezed Orange Juice, Honey-Galliano Foam, Citrus Zest

-\$9-



IRISH COFFEE

Jameson Irish Whiskey, Cave Creek Roastery Coffee, Sugar, House Made Whipped Cream

WELL
COCKTAILS

-\$5-

CANS & BOTTLES

Ace Pear Cider 5
Ballast Pointe "Fathom IPA" 5
Blue Moon 5
Bud Light 4
Clausthaler (N/A) 4
Coors Light 4
Dos XX 5
Heineken 5
Michelob Ultra 4
Miller Lite 4
San Tan "MoonJuice Grapefruit IPA" 5

Beer



DRAFT

Community Handle Rotating Selection 6
Descutes "Fresh Squeezed IPA" 6
Genesee "Chez Nous Brew" 3
Guinness Draught 6
Huss Brewing "Papago Orange Blossom" 6
Oak Creek "Nut Brown Ale" 6
Phoenix Ale King George Amber 6
Stella Artois 6



Wine

WHITES

PINOT GRIGIO Danzante, "Le Venezie", ITA 8 / 11 / 30
SAUVIGNON BLANC Gosseume-Touraine, Loire, FRA 10 / 14 / 38
CHARDONNAY Louis Latour, Ardeche, FRA 9 / 12 / 34
RIESLING Schloss Vollrads Qualitatswein, Rheingau, GER 10 / 14 / 38
ROSE Delas Saint Esprit, Cotes Du Rhone, FRA 9 / 12 / 34

RED

PINOT NOIR Tussock Jumper, FRA 9 / 12 / 34
TEMPRANILLO Cune Crianza, SPA 10 / 14 / 38
ZINFANDEL Verosso Primitivo, Salento, ITA 8 / 12 / 35
SYRAH-GRENACHE Delas St. Esprit, Cotes Du Rhone, FRA 9 / 12 / 34
MERLOT-CABERNET Chateau Bonnet Rouge, Bordeaux, FRA 11 / 16 / 46

BUBBLES

Saint-Hilaire Blanquette de Limoux Brut, Languedoc, FRA 10 / 14 / 38
Veuve Du Vernay Brut Rose Champagne, FRA 48
Ruffino Prosecco, ITA 10 / 40

HOUSE WINE

Red - See server for varietal, 7 / 9 / 22
White - See server for varietal, 7 / 9 / 22

wines offered in 6oz/9oz/BTL