

GLOBALLY INSPIRED SHAREABLES

ZESTY STEAMED EDAMAME **VG** · **GF** · **N**

Key lime chili salt, sesame seeds

FALAFEL CAKES **VG** · **GF** · **N**

Chickpea fritters, rainbow slaw, tahini dipping sauce

PUTTSHACK POUTINE

Garlic fries, red wine bacon gravy, cheese curds, goat cheese

WOOD-FIRED THAI OCTOPUS **N**

Poached & wood-fired, Thai sesame peanut sauce

MEDITERRANEAN LAMB SKEWERS*

Seven-spiced lamb, cucumber salsa, grilled pita, minted yogurt, peri-peri sauce

PERSIAN CHICKEN SKEWERS

Grilled saffron marinated chicken, cabbage slaw, grilled pita, spicy cilantro yogurt

THAI FRIED CHICKEN **N**

Green curry & coconut chicken bites, Thai sesame peanut sauce

MARYLAND CRAB DIP

Hot crab, spinach & artichoke dip, house chip medley

ARIZONA TAILPIPES

♥ ^{\$1} OF EVERY PURCHASE GOES TO SOUTHWEST WILDLIFE CONSERVATION CENTER

Spring rolls filled with chile & lime chicken, Chihuahua cheese, sautéed veggies & refried beans, poblano cheese & red enchilada dipping sauces

10 KOREAN BBQ BAO BUNS **N** 15

CHOOSE FROM PULLED PORK OR VG JACKFRUIT

Korean BBQ marinade, sriracha mayo, radish & fennel slaw, tarragon aioli, sesame seeds

11 13

BUFFALO CHICKEN DIP **GF**

Cayenne hot cream cheese & fire-braised chicken dip, house chip medley

ADD Italian sausage and blue cheese crumbles \$3

16 13

SHIITAKE MUSHROOM POTSTICKERS **VG** · **N**

Steamed & pan-seared, tamari ponzu soy & peach dipping sauces

16 13

CHORIZO & CHEESE EMPANADAS

Puff pastry, spicy chorizo, bell peppers, roasted corn, black beans, Chihuahua cheese, fresh chimichurri

15 14

LEBANESE HUMMUS **VG** · **N**

Chickpea & tahini hummus, pomegranate, fresh herbs, crispy chickpeas, peri-peri sauce, grilled pita, cucumber coins

GF SUBSTITUTE more fresh veggies for pita

14 16

RENDANG LETTUCE WRAPS **N**

CHOOSE FROM BEEF* OR VG OYSTER MUSHROOM

Indonesian coconut marinade, bibb lettuce, carrot, radish & fennel slaw, fresh herbs, sriracha mayo

15 10

SWEET & SPICY BRUSSELS SPROUTS **VG** · **GF**

Oven-roasted Brussels sprouts, sweet chili & maple syrup glaze

ADD pecanwood bacon \$2

FLATBREADS

Hand-stretched, sea water-infused, imported Italian sourdough | **GF** option available \$2

MARGHERITA EXTRA **V**

Buffalo mozzarella, San Marzano sauce, roasted tomatoes, fresh basil, balsamic glaze, herb oil

ADD shaved prosciutto \$3

VG SUBSTITUTE vegan-friendly cheese

16

PEPPERONI BUZZ

Mozzarella, premium pepperoni, hot honey, house-made honeycomb, herb oil

16

GOAT CHEESE VEGGIE **V**

Mozzarella, roasted corn, portobello, red onion, bell peppers, goat cheese, olives, balsamic glaze

VG SUBSTITUTE vegan-friendly cheese

16

THE PITMASTER

Smoked chicken, BBQ sauce, smoked Gouda, red onion, jalapeños, buttermilk ranch

16

THE SONORAN

Bacon-wrapped sausage, San Marzano sauce, mozzarella, drunken beans, onion, tomato, jalapeños, avocado salsa

16

SALADS & GREENS

Choose from our **GF** dressings:

Buttermilk Ranch, Champagne Vinaigrette, Caesar or Low-Fat Balsamic

ANCIENT GRAINS POWER BOWL **V**

Mixed leaves, ancient grains, red peppers, carrot, celery, goat cheese, crispy chickpeas, champagne vinaigrette

FRIED CHICKEN COBB*

Mixed leaves, house-fried chicken, avocado, pecanwood bacon, smoked blue cheese, tomatoes, croutons, seven-minute egg

PAD THAI CHOPPED **VG** · **GF** · **N**

Rice noodles, red onion, cabbage, kale, scallion, bell peppers, carrots, Thai peanut dressing, crispy fried kale, chopped peanuts

CLASSIC CAESAR

Romaine, house-made Caesar dressing, garlic croutons, parmesan wafer

FEELING EXTRA?

ADD House Fried Chicken, Grilled Chicken or **VG** Falafel Cakes \$4

HANDHELDS

French Brioche or **VG** Pretzel Bun

Choose from house-made potato chips or French fries

SUBSTITUTE for Cali garlic fries or garden house side salad \$2

16 THE O.G.* 16

Brisket, chuck & short rib patty, American cheese, signature sauce, L.T.O.P.

18 BACON JALAPEÑO CHEESEBURGER* 17

Brisket, chuck & short rib patty, pecanwood bacon, roasted jalapeño cream cheese, house-made pickled jalapeños, L.T.O.

14 ATLANTA HOT SANDWICH 17

CHOOSE FROM HOUSE FRIED CHICKEN OR VG GRILLED MUSHROOM

Cayenne marinade, chipotle aioli, rainbow slaw, NorthStar pickles

14 CALI CHICKEN SANDWICH 17

Chargrilled chicken, pepper jack cheese, avocado, chimichurri mayo, L.T.O., toasted ciabatta

FEELING EXTRA?

ADD Pecanwood Bacon, Sunny-Side Egg*, Fresh Avocado or Fresh Jalapeños \$2

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN-FRIENDLY | N = NUTS/SEEDS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. *THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT (8) OR MORE.

SIGNATURE COCKTAILS

- PORN STAR MARTINI** 15
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, vanilla syrup, cold-pressed lime juice, smoke-filled side of Sofia Sparkling Brut Rosé
- BREAKING BAD PISCO PUNCH N** 15
Barsol Pisco, Dos Hombres Mezcal, fresh lemon juice, orgeat syrup, blue sky popsicle, hemp smoke
- HENNESSY ISLAND** 15
Bacardí Dragonberry, Clément Creole Shrub Orange Liqueur, Bols Blue Curaçao Liqueur, Giffard Abricot du Roussillon, cold-pressed lime juice, Red Bull® Yellow Edition, Hennessy float
- SPICED PINEAPPLE MEZCAL MARGARITA** 16
Montelobos Espadín Mezcal, Hanson Habanero Vodka, Ancho Reyes Verde Liqueur, pineapple syrup, fresh pineapple juice, cold-pressed lime juice, Jalapeño Hellfire popsicle, hibiscus sugar rim, candied pineapple wafer
- PERFECT “10” OLD FASHIONED** 14
Russell’s Reserve 10yr old Bourbon, orange & lemon peel, DeGroof’s Pimento Bitters, demerara syrup, signature ice ball
- PEACH TEA ON PEACHTREE** 13
Puncher’s Chance Bourbon, Helix7 Vodka, Ole Smoky Tennessee Peach Whiskey, Disaronno Amaretto, peach purée, cold-pressed lemon juice, Coca-Cola®
- ULTIMATE TOP SHELF MARGARITA** 16
Dulce Vida Blanco Tequila, Cointreau, cold-pressed lime sour, black lava salt rim, Grand Marnier Supertube
- VERY BERRY MULE** 13
Tito’s Handmade Vodka, house-made strawberry liqueur, Fever-Tree Ginger Beer, fresh lime, fresh strawberry
- COLD BREW ESPRESSO MARTINI** 15
Wheatley Vodka, cold brew coffee liqueur, chilled espresso, Licor 43, chocolate bitters
SUBSTITUTE Casamigos Reposado 5
- FROZEN PRICKLY PEAR MARGARITA** 14
Campo Bravo Plata Tequila, Magdala Orange Liqueur, prickly pear purée, citrus sour

N = NUTS/SEEDS

DRAFT BEER

COORS LIGHT	6	DOS EQUIS LAGER ESPECIAL	7
BLUE MOON BELGIAN WHITE ALE	7	SAMUEL ADAMS ROTATING SEASONAL	7
VOODOO RANGER JUICY HAZE IPA	7	MOTHER ROAD TOWER STATION IPA	7
MICHELOB ULTRA	7	FOUR PEAKS KILT LIFTER ALE	7

BOTTLED & CANNED BEER

BUD LIGHT	5	MODELO ESPECIAL	6
COORS LIGHT	5	SAPPORO	6
MILLER LITE	5	FOUR PEAKS THE JOY BUS WOW WHEAT	7
STELLA ARTOIS	6	SAN TAN JUICY JACK HAZY IPA	7
CORONA EXTRA	6	THE SHOP CHURCH MUSIC JUICY IPA	7
HEINEKEN	6		
LAGUNITAS IPA	6		

BEYOND BEER

TRULY WILD BERRY HARD SELTZER	6	HAPPY DAD FRUIT PUNCH HARD SELTZER	8
TRULY STRAWBERRY LEMONADE HARD SELTZER	6	HAPPY DAD PINEAPPLE HARD SELTZER	8
HIGH NOON GRAPEFRUIT VODKA & SODA	7	MAMITAS PALOMA TEQUILA & SODA	8
HIGH NOON WATERMELON VODKA & SODA	7	MAMITAS MANGO TEQUILA & SODA	8

WINE

	6 oz	9 oz	Bottle
CHARDONNAY			
Seaglass, Santa Barbara	10	13	30
The Wines of Francis Coppola, Sonoma County	11	14	34
Rombauer, Carneros, Napa			67
SAUVIGNON BLANC			
Sea Pearl, Marlborough, New Zealand	10	13	30
Kim Crawford, Marlborough, New Zealand	13	16	38
PINOT GRIGIO			
Maso Canali, Italy	11	14	33
RIESLING			
Schmitt Söhne, Germany	8	11	27
ROSÉ			
Coppola Diamond Collection Rosé of Pinot Noir, Napa	10	13	32
Miraval, Côtes de Provence, France			47
BUBBLES			
La Marca Prosecco, Treviso, Italy		<i>Split</i>	11
Moët & Chandon Impérial Brut Champagne, France		<i>Split</i>	20
Sofia Sparkling Brut Rosé, Monterey County	12.5	15.5	33
Bollinger NV Brut Special Cuvée Champagne, France			125

WHITE WINE

WINE

6 oz 9 oz Bottle

PINOT NOIR

Seaglass, Santa Barbara	10	13	30
Cuvaison Estate, Los Carneros	20	23	70

CABERNET SAUVIGNON

Joel Gott 815, California	11	14	33
The Wines of Francis Coppola, Paso Robles	13	16	39
Louis M Martini, Napa Valley			75
Neyers, Napa Valley			100

SELECTED RED WINES

Hahn GSM Rhône Blend, California	10	13	32
Brancaia Tre Super Tuscan, Italy	18	21	42
Napa Cellars Merlot, Napa Valley			45
Orin Swift Machete Blend, California			90

RED WINE

SHOTS

VEGAS BOMB Crown Royal, peach schnapps, cranberry juice, Red Bull®	10	KAMIKAZE Vodka, triple sec, lime juice	9
JOLLY RANCHER Peach schnapps, apple schnapps, cranberry juice	9	B-52 Kahlúa, Don Q 151 Rum	9
CINNAMON TOAST CRUNCH Fireball Whisky, RumChata	9	SCOOBY SNACK Malibu, Midori, banana liqueur, pineapple juice, whipped cream	9
LEMON DROP Vodka, triple sec, lemon juice, simple syrup	9	SKREWBALL PEANUT BUTTER WHISKEY	8
GREEN TEA Jameson Irish Whiskey, citrus sour, peach schnapps, Sprite®	9	FIREBALL CINNAMON WHISKY	8
SEX ON THE BEACH Vodka, Chambord, peach schnapps	9	OLE SMOKY APPLE PIE MOONSHINE	8
PB&J Skrewball Peanut Butter Whiskey, Chambord	9	OLE SMOKY TENNESSEE PEACH WHISKEY	8

SIP WORTHY

2 oz servings straight up or with a signature ice ball

*Some items may occasionally be unavailable due to allocation shortages

Patron El Cielo	36	Hennessy XO	58
Clase Azul Plata	39	Dulce Vida Extra Añejo 5yr	63
Cincoro Añejo	39	Blanton's Single Barrel	65
D'Ussé XO	40	Johnnie Walker Blue Label	68
Puncher's Chance Unified Belt	42	Chivas Regal Royal Salute 21yr	70
Kentucky Owl Confiscated	45	Tears of Llorona Limited Release	76
Clase Azul Reposado	47	Cierto Private Collection Extra Añejo	76
Don Julio 1942 Añejo	56		

SPIRITS

GIN

Askur Yggdrasil 45
Bombay Sapphire
Drumshanbo
Gunpowder Irish
Hendrick's
Tanqueray No. Ten

VODKA

Absolut
Absolut Citron
Absolut Vanilia
Cîroc Berry
Effen Cucumber
Grey Goose
Hanson Habanero
Helix7
Ketel One
Stoli
Tito's Handmade
Tom of Finland
Wheatley

RUM

Bacardí Silver
Bacardí Gold
Bacardí Dragonberry
Captain Morgan
Don Q 151
Gosling's Black Seal
Malibu Coconut
Myers's Dark
Pusser's British Navy

BOURBON

Angel's Envy
Bulleit
Buffalo Trace
Jim Beam Black Label
Maker's Mark
Maker's 46
Old Forester Statesman
Puncher's Chance
Russell's Reserve 10Yr
Stagg Jr
Wild Turkey Longbranch
Woodford Reserve
Double Oaked

SCOTCH/WHISKEY

Angel's Envy Rye
Bruichladdich
The Classic Laddie
Crown Royal
Crown Royal Apple
Fireball
Hibiki Harmony
Jack Daniel's
Jameson
Johnnie Walker Black Label
Laphroaig 10Yr
The Macallan 12yr
Oban Single Malt
Templeton Rye 4yr
WhistlePig Rye 10Yr

COGNAC & BRANDY

D'Ussé VSOP
Hennessy
Martell VS
Single Distillery
Rémy VSOP
Torres 10

TEQUILA & MEZCAL

Campo Bravo Plata
Casa Noble Blanco
Casamigos Blanco
Casamigos Reposado
Don Fulano Blanco
Don Fulano Reposado
Don Julio Blanco
Don Julio Reposado
Dos Hombres
Espadín Mezcal
Espolòn Añejo
Espolòn Blanco
Espolòn Reposado
Fortaleza Reposado
Komos Añejo Cristalino
Komos Reposado Rosa
Montelobos
Espadín Mezcal
Olmecca Altos Reposado
Patrón Silver
Tres Agaves Reposado

CORDIALS

Aperol
Baileys Irish Cream
Disaronno Amaretto
Fernet-Branca
Grand Marnier
Jägermeister
Kahlúa Coffee
Licor 43
RumChata

ZERO PROOF COCKTAILS

HIBISCUS MOCK MULE	8	PASSION FRUIT LEMONADE	8
Hibiscus syrup, fresh lime, Fever-Tree Ginger Beer		Cold-pressed passion fruit and lime juices, Fever-Tree Sparkling Lemon	
PEACH FREE BELLINI	8	ZERO PAINKILLER ^N	8
Seedlip Spice 94 Non-Alcoholic Spirit, peach purée, sparkling apple juice		Coconut, orange juice, pineapple juice, orgeat syrup, cold-pressed lime juice	
COTTON CANDY CRUSH	8		
Cotton candy syrup, cold-pressed lime juice, Red Bull® Coconut Edition			

N/A BEER

HEINEKEN 0.0	5
ATHLETIC BREWING COMPANY RUN WILD IPA	5
SAMUEL ADAMS JUST THE HAZE NA IPA	5

SODA & TEA

COKE®	3.25	BARQ'S ROOT BEER®	3.25
COKE ZERO®	3.25	MINUTE MAID LEMONADE®	3.25
SPRITE®	3.25	ICED TEA	3.25
FANTA ORANGE®	3.25	PEACH ICED TEA	3.75
DR PEPPER®	3.25		

WATER

SMARTWATER® STILL	4.5
--------------------------	------------

ENERGY

RED BULL®	5
Energy Drink Sugarfree The Coconut Edition The Blue Edition The Yellow Edition The Red Edition	

N = NUTS/SEEDS

NON-ALCOHOLIC

DESSERTS

STICKY TOFFEE BANANA CAKE **v** 11

Vanilla bean gelato,
banana butterscotch sauce

SKREWBALL COOKIE SKILLET À LA MODE **v · n** 13

House baked chocolate chip cookie cake,
Skrewball Peanut Butter Whiskey ice cream,
salted caramel sauce

VG *SUBSTITUTE* *vegan-friendly chocolate coconut
milk gelato*

NUTELLA S'MORES FLATBREAD **n** 10

Marshmallow, graham cracker,
Nutella, honeycomb

FRENCH QUARTER BEIGNETS **v** 10

Powdered sugar-dusted beignets, salted caramel
& dark chocolate dipping sauces

PATSY'S KEY LIME CHEESECAKE **v** 20

SERVES 3-4

Graham cracker & Biscoff crust,
Italian meringue, strawberry purée

v = VEGETARIAN | VG = VEGAN | n = NUTS/SEEDS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A
PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS,
FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN
OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS
& FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT
GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF
ALLERGENS

DESSERTS

ITALIAN COFFEE

HOT TEA	2.75
ESPRESSO	3
DOUBLE ESPRESSO	4
AMERICANO	4
CAPPUCCINO	5
LATTE	5
MOCHA	5
HOT COCOA	5

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY & WHEAT. REGULAR KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS & FOOD VARIATION MAY OCCUR. FOR THESE REASONS, WE CANNOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS

COFFEE