



LIBATIONS



MASON JAR COCKTAILS '13

-Corbasil-

O.H.S.O. # Gin, fresh basil, simple syrup, soda, lime

-Dreamsicle-

Ole Smoky orange, vanilla infused 'shine, orange juice, lemon-lime soda

-Watermelon Cooler-

Ole Smokey salty watermelon, cran, sour, soda

-Strawberry Rye-

San Tan AZ Rye whiskey, muddled strawberries, ginger beer, lemon-lime soda

-Blueberry Smash-

Western Son blueberry vodka, smashed blueberries, simple syrup, lime, soda

-Whiskey 'Float'-

George Dickel 12 + vanilla 'shine, cherry, cola

-Hunch Punch-

Ole Smoky Hunch Punch 'shine, house sour, lemon-lime soda

-Smokin' Mule-

Fossil Creek Whiskey, ginger beer, amaretto, lime

-Southern Peach-

American Born Dixie 'shine, peach liquor, sweet tea, sour

-Blackberry Lime-

Ole Smoky Blackberry 'shine, lime, sour, lemon-lime soda

ON TAP

San Tan Hefe 7

Chandler, AZ - ABV 5% - IBU 8

Mother Rd Towerstation IPA 7

Flagstaff, AZ ABV 7.3% - IBU 70

San Tan JuicyJack IPA 7

Chandler, AZ - ABV 6.5% IBU 37

Papago Orange Blossom 7

Tempe, AZ ABV 5% - IBU 15

Four Peaks Kiltlifter 7

Tempe, AZ ABV 6% - IBU 21

The Shop Beer Co Crispy Blonde 7

Tempe, AZ -ABV 5.5% - IBU 10

Rotating Seasonal MKT

Ever changing

The Stillery Light Lager 6

Tempe, AZ - ABV 4%

LOCAL+REGIONAL BREWS

Huss Scottsdale Blonde 7

Tempe, AZ - ABV 4.7% - IBU 16

O.H.S.O. Popcycle Blonde 7

Phoenix, AZ, ABV 4.5% - IBU 8

Grand Canyon Sunset Amber 6

Flagstaff, AZ ABV 5.5% - IBU 25

Mud Shark Havablue Wheat 7

Lake Havasu, AZ ABV 5.5% IBU 15

Four Peaks Wow Wheat 7

Tempe, AZ ABV 5.0% - IBU 8

The Shop Beer Co Church M. IPA 7

Tempe, AZ 6.7% ABV - IBU 46

Four Peaks Hop Knot 7

Tempe, AZ ABV 6.7% - IBU 47

Mudshark Vanilla Carmel Porter 7

Lake Havasu, AZ 5.8% ABV - IBU 20

Cider Corps Cider [rotating] 8

Mesa, AZ

OTHER BREWS

Schilling London Dry Cider 7

Seattle, WA - ABV 6.5%

Anderson Valley Brew Co GOSE [sour] 7

Boonville, CA - ABV 4.2%

Modelo Especial (16oz) 6

Mexico - ABV 4.5% - IBU n/a

Bitburger Pilsner (16oz) 7

Bitburg, Germany ABV 4.8% - IBU 33

Firestone Walker 805 7

Central Coast, CA - ABV 4.7% - IBU 15

Bells 2 Hearted Ale 8

Kalamazoo, MI - ABV 7% - IBU 91

Stone Buenaveza Salt & Lime Lager 7

Escondido, CA ABV 4.7% - IBU n/a

Unibroue La Fin Du Monde 10

Chambly, Quebec - ABV 9% - IBU 15.5

High Noon Seltzer 7

Vodka based seltzer

Long Drink 7

Gin based seltzer

Santan Sun Splash 7

Vodka based seltzer

USUAL SUSPECTS '7

PBR Milwaukee, WI

Bud Light St Louis, MO

Coors Light Golden, CO

Coors Banquet, Golden, CO

Miller Lite Milwaukee, WI

Michelob Ultra St Louis, MO

16oz cans

WINE BY THE GLASS

La Marca Prosecco [187ml] 11

Daou Rose 12

Three Pears Pinot Grigio 10

Prophecy Sauvignon Blanc 11

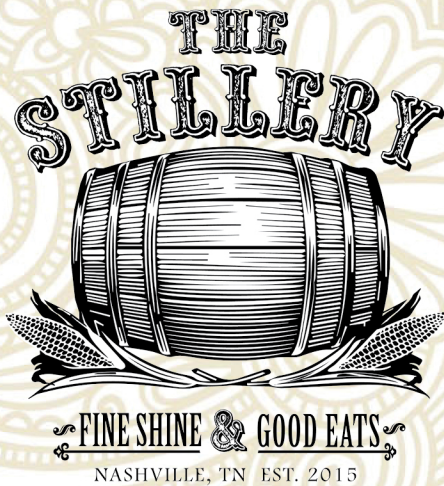
Harken Chardonnay 13

Bonanza by Caymus Cab 11

Sea Sun Pinot Noir 11

Michael David Freakshow Red Blend 12

Juggernaut Cabernet Sauvignon 15



-Nashville, TN-
113 2nd Ave N
1921 Broadway

-Chandler, AZ-
130 S Arizona Ave

-Phoenix, AZ-
2501 W Happy Valley Rd

-Goodyear, AZ-
Coming in 2024

-Westminster, CO-
Coming fall 2023

STARTERS

- Sriracha Devil Eggs 12** As the name describes, crispy prosciutto, parm, chive
- Queso 15.5** House made w/ roasted chiles + chips
- Brussel Sprouts 15** Roasted garlic, parm, served with ranch and firecracker sauce
- Baked Cheese 17** House-made gournay cheese, baked with marinara, served with pesto bread
- Pretzels 12.5** Two house-made semi-soft pretzels w/ our spicy pub cheese + honey-mustard
- Jalapeño-Bacon Rangoons 13** Inside-out jalapeno ‘poppers’ wrapped in crispy wontons w/ house ranch
- Pickle Chips 12.5** Lightly breaded & fried crispy, w/ house ranch
- Cast Iron Wings 19** One pound [house-brined] wings, choose: BBQ, House Hot, or ‘Nashville’ HOT
- Snack Board 24** Meats, cheeses, goodies + grilled bread

GREENS

Wrap it all up in an oversized tortilla +1

- Caesar 13** Romaine hearts, garlicky-dressing, house croutons, shaved parm, lemon zest
- Chop-Chop 14** Roasted tomato, brussel sprouts, roasted red bell pepper, fresh mozz, romaine, honey-balsamic vinaigrette, house croutons, shaved parm, herbs
- Kale 14** Roasted almond, dried cherry, goat cheese, cidar-shallot vinaigrette
- Strawberry Gorgonzola 14** Strawberries, Gorgonzola, candied pecans, mixed greens, crispy wonton, white balsamic vinaigrette
- Wedge 12** Iceberg, Gorgonzola, bacon, tomato, onion, buttermilk-bleu dressing
- Thai Chicken 14** Shredded chicken, napa cabbage, carrot, cilantro, spring mix, ginger-sesame vin, crispy wonton
- Hot Chicken Salad 17** Hot chicken atop chopped romaine w/ shredded cheddar, tomato, bacon, onion, house ranch

HOUSE SPECIALTIES

- Mac & Cheese 14** Cavatappi, house cheese sauce, baked with buttery breadcrumbs *top w/ hot chicken +\$5*
- Hot Chicken Tenders 18** Choose house hot or ‘Nashville’ HOT, w/ house cut fries & slaw
- Catfish & ‘Chips’ 19** Deep-fried with a light & crispy breading, served with house cut fries & slaw
- Hanger Steak* 28** Compound butter, house cut fries + mixed greens
- Blackened Salmon 26** Honey-mustard glazed, house cut fries, mixed greens

RUSTIC PIES

All **pizzas** are individual+ (8x12"-ish) sized, made using freshly sourced & house made ingredients then baked in our +/-700 degree brick oven

- Plain Jane 17** Red sauce, mozz, parm, herbs
- Spicy Sausage 19** House-made hot Italian sausage, grilled onions, red sauce, mozz, parm, herbs
- Steak & Shroom* 20** White sauce, hanger steak, roasted mushroom, bleu cheese, mozz, herbs
- Meats 20** Pepperoni, hot capocollo, soppressata, red sauce, mozz, parm, herbs
- Brussel Sprout 18** Garlic oil, caramelized onion, roasted brussel sprouts, bacon, mozz, parm, herbs
- Hot Chicken Pie 19** Hot chicken, white sauce, cheddar, mozz, bacon, ranch crust
- Tomato+Pesto 18** Roasted tomato, basil pesto, red sauce, mozz, parm, herbs
- Pepperoni 19** Roasted red pepper, confit garlic, red sauce, mozz, parm, herbs
- BBQ Chicken 19** Roasted chicken, bacon, caramelized onion, bbq sauce, cheddar, mozz, parm, chive
- Prosciutto & Arugula 19** White sauce, mozz, parm, dressed arugula
- Braised Broccoli 18** White sauce, roasted tomato, caramelized onion, mozz, parm, herbs

TWO HANDED SANDWICHES

Served w/ house cut fries, mixed greens, or baked mac & cheese (+\$3)

- Hot Chicken 17** Fried crispy, spicy sauce, fried pickles, lettuce, tomato, bleu cheese spread
- Steak ‘Sand’* 20** Seared hanger steak, grilled tomato, fresh mozz, arugula, onion, roasted garlic aioli
- Sonoran Burger 18** Roasted jalapeños, caramelized onion, bacon, pepper jack, roasted garlic aioli
- MC Burger* 19** Cheddar, bacon, prosciutto, fried egg, roasted garlic aioli on an oversized English muffin
- All-American 17.5** Cheddar, lettuce, tomato, onion, pickle
- Bacon Mushroom Bleu 18.5** Gorgonzola spread, bacon, mushroom, arugula, roasted garlic aioli
- Pretzel Burger 18.5** Spicy pub cheese, bacon, caramelized onion served inside a house-made pretzel
- The Carnivore 25** Four patties, bacon, cheddar, pepper jack, roasted garlic aioli, house BBQ sauce

*Consuming raw or undercooked protein may increase your risk of food born illness

*These items may contain raw or undercooked ingredients.