

# Signature Cocktails

## **SMOKED CHOCOLATE**

El Silencio Mezcal, Crème de Cacao, Lime Juice 13

## **SPIKED SHANDY**

Kettle One Citroen, Orange Blossom, Lemonade 12

## **BOURBONITA**

Jim Beam, Grand Marnier, Simple Syrup,  
Orange Juice, Sweet & Sour 12

## **DESERT DEW**

Titos Vodka, Cucumbers, Mint, Lime Juice, Simple Syrup 11

## **THE AGED SAINT**

St. Germain Elderflower, Cruzan Aged Rum, Pineapple,  
Ginger Ale 11

## Barrel Aged Cocktails

### **Currently Pouring**

#### **WILD HORSE PASS OLD FASHION**

Barrel Aged Jim Beam Bourbon, 12  
(ask server for current offering)

#### **WILD HORSE PASS MANHATTAN**

Barrel Aged Knob Creek Maple Bourbon, Sweet  
Vermouth 12

#### **VIH NUI (PIMA FOR WHISKEY)**

House Blend of Bourbon, Rye & Scotch Whiskey 15

## BOURBON / RYE

1792	18
ANGELS ENVY	18
ANGELS ENVY RYE	15
BAKERS	17
BASIL HAYDENS	18
BLANTONS	25
BOOKERS	22
BUFFALO TRACE	12
BULLIET	12
BULLIET RYE	15
BULLIET 10 YEAR	15
COL E.H. TAYLOR	22
COPPER CITY	12
FOUR ROSES SMALL BATCH	15
ELIJAH CRAIG	12
EVAN WILLIAMS SINGLE BARREL	12
HIGH WEST AMERICAN PRAIRIE	12
HIGH WEST CAMPFIRE	20
HIGH WEST DOUBLE RYE	12
HIGH WEST RENDEZVOUS	20
HIGH WEST YIPPEE KI-YAY	36
JACK DANIELS RYE	12
JIM BEAM	10
KNOB CREEK	12
MAKERS MARK	12
MAKERS 46	15
OLD FORESTER 1920	20
SAZERAC RYE	15
TEMPLETON RYE	15
THUMB BUTTE BLOODY BASIN	15
WOODFORD RESERVE	18
WHISTLE PIG RYE	18

## VODKA

BELVEDERE	15
SMIRNOFF	10
TITOS	12

## GIN

BEEFEATER	10
HENDRICKS	12
TANQUERAY	12

## RUM

BACARDI	10
CAPTAIN MORGAN	10
CRUZAN LT	10

## SCOTCH

J&B	10
JOHNNY WALKER BLACK	12
MCCALLAN 12	15

## TEQUILA

HERRADURA REPOSADO	12
CASA NOBLE	12
SAUZA SILVER	10

	<b>Glass</b>	<b>Bottle</b>
<b>SPARKLING</b>		
Chandon "Brut Classic" CALIFORNIA,	15	60
<b>WHITES</b>		
Wine of the Moment MANAGERS CHOICE	8	30
Saint M. Riesling PFALZ, GERMANY	9	32
Bollini, Pinot Grigio TRENTINO, ITALY	9	32
Joel Gott Pinot Gris OREGON	10	36
Banfi, Rosé, "Centine" TUSCANY, ITALY	9	32
Kim Crawford, Sauvignon Blanc MARLBOROUGH, NEW ZÉLAND	12	46
Justin, Sauvignon Blanc CENTRAL COAST	12	46
Magnolia Grove, Chardonnay CALIFORNIA	9	32
Patz & Hall, Chardonnay SONOMA COAST, CALIFORNIA	18	68
Cuvaison, Chardonnay NAPA VALLEY, CALIFORNIA	12	46
The Prisoner, White, "Blindfold" CALIFORNIA	15	56
<b>REDS</b>		
Wine of the Moment MANAGERS CHOICE	8	30
Adelshelm, Pinot Noir WILLAMETTE VALLEY, OREGON	18	67
De Loach, Pinot Noir CENTRIAL COAST, CALIFORNIA	10	38
Magnolia Grove, Cabernet Sauvignon CALIFORNIA	9	32
Chateau Ste. Michelle, Merlot, "Canoe Ridge Estate" HORSE HEAVEN HILLS, WASHINGTON	16	60
Layer Cake, Malbec MENDOZA, ARGENTINA	11	40
Tenet, Syrah, "The Pundit" COLUMBIA VALLEY, WASHINGTON	13	48
Rodney Strong, Zinfandel, "Knotty Vines", Sustainably Grown NORTHERN SONOMA, CALIFORNIA	12	44
The Prisoner, Red NAPA VALLEY, CALIFORNIA		130

# Beer

BUDWEISER | 5.5

BUD LIGHT | 5.5

COORS LIGHT | 5.5

CORONA EXTRA | 6.5

CORONA LIGHT | 6.5

FAT TIRE | 6.5

MICHELOB ULTRA | 5.5

HEINEKEN | 6.5

HEINEKEN LIGHT | 6.5

MILLER LITE | 5.5

SAM ADAMS | 6.5

SIERRA NEVADA | 6.5

STELLA ARTOIS | 6.5

ST. PAULI  
(NON ALCOHOLIC) | 5

# Craft Beer

UNCLE BEARS WOLFHOUND  
IRISH RED ALE (DRAUGHT)  
AHWATUKEE 7  
Red Ale

LUMBERYARD HEFEWEIZEN  
(DRAUGHT),  
FLAGSTAFF AZ 7  
German Style Wheat Beer

O.H.S.O BRITE (DRAUGHT),  
SCOTTSDALE AZ, 7  
Pilsner

SAN TAN MOONJUICE IPA  
(DRAUGHT),  
CHANDLER AZ, 7  
Wheat IPA

OAK CREEK NUT BROWN ALE,  
SEDONA AZ, 6.5  
English Nut Brown Ale

GRAND CANYON BLACK IRON  
IPA,  
WILLIAMS AZ, 6.5  
American Style IPA

SAN TAN DEVILS ALE,  
CHANDLER AZ, 6.5  
American West Coast Pale Ale

SAN TAN MR. PINEAPPLE,  
CHANDLER AZ, 6.5  
Wheat Beer with Natural Pineapple  
Juice

HUSS BREWING SCOTTSDALE  
BLONDE,  
SCOTTSDALE AZ, 6.5  
German Style Kolsch

UNCLE BEARS MANDARINE  
WHEAT  
AHWATUKEE 7  
American Pale Wheat Ale

# Cigars

OPUS X Dominican Republic	95	Wrapper: Dominican
COHIBA TORO: "Red Dot" Flavor: 3.5	42	Wrapper: Cameroon
MONTECRISTO: #2 Torpedo Flavor: 2.5	36	Wrapper: Connecticut Shade
ASHTON VSG: Eclipse Flavor: 5	28	Wrapper: Sun Grown
ROCKY PATEL LIMITED RESERVE: 1990 Vintage Flavor: 3.5	42	Wrapper: Maduro
MAKERS MARK CIGAR: Toro Flavor: 3	24	Wrapper: Sumatra
ROMEO Y JULIETA: Clemenceau Toro Tube Flavor: 3	19	Wrapper: Indonesian
HEMINGWAY SHORT STORY: Perfecto Robusto Flavor: 3.5	18	Wrapper: Cameroon
EXCALIBUR: Hoyo De Monterey Flavor: 4	18	Wrapper: Broadleaf Ecuadorian
ARTURO FUENTE: Chateau Flavor: 2.5	16	Wrapper: Connecticut Shade
MACANUDO: Baron De Rothschild Flavor: 2	16	Wrapper: Connecticut Shade
PUNCH: PIFLAVORED TRIOS: 3 CIGARILLOS	14	

# Bar Bites

**GARLIC ROSEMARY SMOKED ALMONDS | 3**

**MARINATED QUEEN CREEK OLIVES | 3**

**AGED CHEDDAR & CHILIES IN QUEEN CREEK OLIVE OIL | 3**

# Small Plates

**CRISPY ONION RINGS**

Chipotle Aioli | 8

**TRUFFLE & GRUYERE POPCORN | 6**

**CRISPY BUTTERMILK CALAMARI**

Basil | Charred Lemon Aioli | 8

**ASPARAGUS FRIES**

Lemon Aioli | 10

**CROWS DAIRY DIP**

Sweet Corn | Local Goat Cheese | Oregano Flatbread | 8

**SCHREINERS SUMMER SAUSAGE**

Tillamook Cheddar | Spicy Mustard | 9

# Other Offerings

**L. B. BURGER**

8oz Double Angus Beef | Porter Cheddar | Horseradish Aioli |  
Crispy Onions | Bacon | Battered Fries | 14

**BUFFALO SHEPPARDS PIE**

Buttered Root Vegetable | Whipped Potato | Beef Jus | 16

**BUFFALO CHICKEN SANDWICH**

Carrot & Celery Slaw | Bleu Cheese Crème | Battered Seasoned Fries | 14

**KNIFE & FORK CAESAR**

Crisp Romaine | Shaved Parmesan | Cracked Pepper | Torn Bread Crouton |  
House Made Dressing | 14

**POT ROAST SLIDERS**

Weck Rolls | Creamy Potato Spread | Red Wine Gravy | 12

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