



## The Bar Menu

2pm - 5pm

### Appetizers

**Chips & Salsa GF V 10**

*corn tortilla chips, roasted tomato salsa*  
**add Guacamole +4**

**Mexican Street Corn Made Easy GF V 14**

*roasted corn, butter, cilantro-lime mayo, sour cream,*  
*queso cotija, chili powder, tortilla chips*

**Cheese Quesadilla GFO VO 13**

*5 cheese blend, flour tortilla, roasted tomato salsa, sour cream*

**add grilled chicken 5, pulled pork 5, chopped brisket 7**

**Loaded Nachos GF V 16**

*nacho cheese, shredded cheddar, pinto beans, sour cream*  
*pickled jalapeños, cilantro, green onions, pico de gallo,*  
**add grilled chicken 8, pulled pork 8, chopped brisket 9**

**Chicken Wings GF**

*tossed in bbq, buffalo, Cajun seasoning, or plain*  
*served with carrots, celery & ranch dressing*

**Half dozen 10**

**Full dozen 19**

### Pizzas

**Cheese Pizza GFO \$19**

*marinara, mozzarella, provolone*

**Margherita Pizza GFO \$20**

*marinara, fresh mozzarella, sliced tomatoes, fresh basil*

**Pepperoni Pizza GFO \$21**

*marinara, mozzarella, provolone, pepperoni*

**BBQ Chicken Pizza GFO \$22**

*bourbon bbq sauce, grilled chicken, mozzarella,*  
*provolone, shaved red onion, cilantro*

**Garden Veggie & Three Cheese Pizza GFO \$21**

*marinara, roasted peppers, onions, mushrooms,*  
*spinach, mozzarella, provolone, goat cheese*

**GF = Gluten Free GFO = Gluten Free Option Available**

**V = Vegetarian VO = Vegetarian Option Available**

**\*Food items are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness**

## FROM THE WATERIN' HOLE

### Local Craft Draft Beer

16oz / 12    20oz / 15

Four Peaks Kilt Lifter  
Huss Papago Orange Blossom  
SanTan Epicenter Amber Ale  
Four Peaks Golden Lager

### Domestic Draft Beer

16oz / 10    20oz / 14

Samuel Adams Seasonal Brew  
Sierra Nevada Hazy Little Thing IPA

### Hard Seltzers 10

White Claw

Black Cherry, Mango,  
Grapefruit, Watermelon

Truly

Pineapple, Mango,  
Passion Fruit, Watermelon-Kiwi

### Whiskey & Bourbon

Arizona Local 14

Peralta Bourbon  
Sacred Stave Bourbon  
Sacred Stave Whiskey

Woodford Reserve Bourbon 16

Makers Mark Bourbon 14

Bulleit Bourbon 14

Bulleit Rye 14

### Beer

Arizona Local 10

SanTan Moonjuice IPA  
SanTan Seasonal  
Huss Blonde  
Four Peaks Killlifter

Domestic 10

Bud Light | Budweiser  
Coors Light | Coors Banquet  
Michelob Ultra | Miller Light

Premium 12

Heineken | Stella Artois  
Guinness Draught Stout | Modelo  
Dos Equis | Corona Extra

### Wine & Bubbles

*By the glass / Bottle*

House Chardonnay 12/ 42

House Pinot Grigio 11/ 39

House Cabernet 12/ 42

House Merlot 12/ 42

The Seeker Sauvignon Blanc 11/ 38

Whispering Angel Rose 16/ 48

Zonin Proseco 38

J. Roget Brut Sparkling 39

Chandon Napa Brut Sparkling 52

### Specialty Cocktails

Blueberry Gin Fizz 15

gin, fresh blueberries, lime juice,  
simple syrup, club soda, fresh mint

Peach Daly 14

sweet tea vodka, peach  
moonshine, lemonade

Dirty Horchata 15

house-made horchata,  
cold brew coffee, kahlua

Peaches & Cream 15

whipped smirnoff vodka, peach  
schnapps, peach puree, sweet & sour

Spicy Paloma 15

jalapeño infused tequila, lime juice, simple  
syrup, agave, jarritos grapefruit soda

Tres Amigos Draft Margarita 15

Strawberry & Mango Mojito 16

myer's dark rum, strawberry & mango  
infused simple syrup, fresh mint

Lavender Lemon Drop 16

ketel one citron, chambord, lavender  
syrup, fresh lemon juice, simple syrup

The Classic Margarita 16

lunazul tequila, agave nectar,  
fresh squeezed lime juice

The Cadillac Margarita 18

patron tequila, agave nectar,  
fresh squeezed lime juice, grand marnier

Mules of the World 15

moscow (vodka), kentucky (bourbon)  
or mexican (tequila)  
served with ginger beer, fresh squeezed lime

Whiskey Smash 16

local sacred stave bourbon, fresh mint,  
lime juice, simple syr