

Appetizers

Chips & Salsa GF V	10
<i>corn tortilla chips, roasted tomato salsa</i>	
add: Guacamole	+4
Cheese Quesadilla GFO VO	13
<i>5 cheese blend, flour tortilla, roasted tomato salsa, sour cream</i>	
add: grilled chicken, pulled pork	+5
add: chopped brisket	+7
Loaded Nachos GF V	16
<i>nacho cheese, shredded cheddar, pinto beans, pickled jalapeños, cilantro, green onions, pico de gallo, sour cream</i>	
add: grilled chicken, pulled pork	+6
add: chopped brisket	+7
Chicken Wings GF	
<i>tossed in bbq, buffalo, cajun seasoning or plain served with carrots, celery & ranch dressing</i>	
Half dozen	10
Full dozen	19

Salads

Southwestern Caesar GF V	17
<i>romaine, roasted corn, black beans, tomatoes, cotija cheese, crispy tortilla strips, chipotle caesar dressing</i>	
Dreamy Draw Chopped Salad GF	21
<i>romaine, honey roasted chicken, avocado, dried cranberries, candied pecans, smoked bacon, feta cheese, peppercorn ranch dressing</i>	
Hole-in-the-Wall House Salad GFO V	15
<i>spring mix, grape tomatoes, radish, cucumbers, carrots, red onion, croutons, cheddar cheese, creamy italian dressing</i>	
add: grilled chicken, pulled pork	+6
add: chopped brisket	+7

Sides

7

House Salad	Cucumber Salad
Creamy Coleslaw	Fruit Cup
French Fries	Mac & Cheese
Mashed Potatoes	(available after 5pm)
Roasted Veggies	(available after 5pm)

GF = Gluten Free GFO = Gluten Free Option Available

V = Vegetarian VO = Vegetarian Option Available

An 18-percent gratuity will be added to parties of 6 or more.

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



All-Day Dining Menu

11am to 3pm Every Day

5pm to 9pm Sunday through Thursday

5pm to 10pm Friday & Saturday

Sandwiches

sandwiches are served with your choice of one side

Turkey Club GFO	20
<i>avocado mayo, lettuce, tomato, carved turkey breast, apple-wood smoked bacon, toasted wheat</i>	
BBQ Grilled Chicken Sandwich GFO	20
<i>grilled breast of chicken, house bbq sauce lettuce, tomato, bacon, pickles, cheddar cheese</i>	
The All-American Burger* GFO VO	22
<i>8oz angus beef patty or black bean burger, lettuce, tomato, onion, cheddar cheese, potato bun</i>	
add: bacon or fried egg	+3
add: chopped brisket	+7
Pulled Pork or Chopped Brisket GFO	23
<i>12 hour slow smoked seasoned pulled pork or chopped brisket, creamy coleslaw, house bbq sauce, potato bun</i>	

Our Signature Burger

The Triple-B Burger GFO 26

8oz angus beef patty, chopped brisket applewood smoked bacon, bbq sauce, lettuce, tomato, onion, cheddar cheese, potato bun

add: fried egg +3

Smokehouse Platters, etc.

Available after 5pm

All of our high quality meats are pecan wood smoked slow & low for hours and hours.

served with two sides, sweet rolls, hot house peppers

St. Louis Ribs Half Rack	28
Sliced Beef Brisket	30
Pulled Smoked Pork	28
Beef Brisket & Pork Combo	29
add: smoked sausage to any platter	+6

Off the Grill

served with two sides

12oz New York Strip Steak *	39
8oz Atlantic Salmon *	35

FROM THE WATERIN' HOLE

Draft Beer

16oz / 12 20oz / 15

Four Peaks, Kilt Lifter Tempe, AZ

Huss Papago, Orange Blossom Tempe, AZ

SanTan, Epicenter Amber Ale Chandler, AZ

Four Peaks, Golden Lager Tempe, AZ

Mother Road Brewing, Tower Station Flagstaff, AZ

Modelo, Especial Mexico City, Mexico

Hard Seltzers & Tea 10

High Noon

prickly pear, blood orange, grapefruit, lime

White Claw

black cherry, mango, grapefruit, watermelon

Truly

pineapple, mango, passion fruit, watermelon

Twisted Tea

original

Arizona Local Bourbon Whiskey

SanTan Sacred Stave Bourbon Whiskey 14

O.H.S.O. Notary 5yr Bourbon Whiskey 16

Bourbon & Whiskey

Woodford Reserve Bourbon 16

Makers Mark Bourbon 14

Bulleit Bourbon 14

Bulleit Rye Whiskey 14

Beer

Arizona Local 10

SanTan, Moonjuice IPA

Huss, Scottsdale Blonde

Four Peaks, Kiltlifter

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

Non-Alcoholic Beer 12

Heineken 0.0

Dos Equis Lime & Salt Zero

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 12/ 42

Whispering Angel Rose 16/ 48

Zonin Proseco 38

J. Roget Brut Sparkling 39

Chandon Napa Brut Sparkling 52

Specialty Cocktails

Blueberry Coconut Mojito 16

tito's vodka, blueberries, cream of coconut, simple syrup, lime, fresh mint, club soda

Long Island Iced Coffee 17

baileys irish cream, kahlua, tequila, vodka, cold brew coffee

Spiked Raspberry Lemonade 15

tito's vodka, raspberry puree, lemonade, fresh raspberry, sugared rim

Spicy Paloma 15

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

Whiskey Smash 16

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

Strawberry & Mango Mirage 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, grand marnier

Mules of the World 15

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