

SIGNATURE COCKTAILS

RANCH WATER 10
Choice of Dulce Vida Tequila, Lime Juice, Simple Syrup, Soda Water

STRAWBERRY LIMEADE 10
Deep Eddy Lime, Simple Syrup, Lime Juice, Strawberries, Splash Soda Water

CROWN ROYAL APPLE 11
Crown Apple, Cinnamon Simple Syrup, Lime Juice, Ginger Beer

FOURTH AND LONG 12
Bulleit Rye Whiskey, Domaine de Canton Ginger Liqueur, Simple Syrup, Lemon Juice, Dash Angostura Bitters

WKP MARGARITA 12
Dulce Vida Blanco, Naranja Orange Liqueur, Agave Nectar, Lime Juice, Lemon Juice

Frozen or Rocks | Add Grand Marnier Float for \$2

LAVENDER LEMONDROP 14
Ketel One Citroen, Naranja Orange Liqueur, Lavender Syrup

BAR GENIUS

BLINDSIDE MARTINI 12
Ketel One Botanical Peach Orange Blossom, Strawberry, Simple Syrup

MERCURY MALIBU 12
Malibu Rum, Orange Liqueur, Pineapple Juice, Mango Puree

BEER COCKTAILS

MICHELADA 8
Stone Buenaveza Salt & Lime Lager, Stone Brewing Michelada Mix, Tajin Rim

DIAMONDBACK 8
Guinness Draught, Cider Corps Seasonal Cider

Party Punch

(MUST HAVE 4 GUESTS TO ORDER)
Truly Fruit Punch Hard Seltzer, Platinum 7x Vodka, Malibu Coconut Rum, Gummy Sea Creatures
40



SPORTS ENTERTAINMENT

ALL DAY MENU

WINE

RED WINE
We-Ko-Pa Cabernet 6
Heavyweight Pinot Noir 10

WHITE WINE
We-Ko-Pa Chardonnay 6
We-Ko-Pa Pinot Grigio 6

SPARKLING
Grandial Blanc de Blanc 7

BOTTLED BEER/SELTZER

BUDWEISER 6	CORONA EXTRA 7
BUD LIGHT 6	MODELO ESPECIAL 7
MILLER LITE 6	MODELO NEGRA 7
COORS LIGHT 6	HEINEKEN 7
MICHELOB ULTRA 6	SAMUEL ADAMS 6
BECKS N/A 7	TRULY PUNCH 6
WHITE CLAW 6 (Mango, Black Cherry, Grapefruit)	

PREMIUM SPIRITS

<p>VODKA Platinum 7x Stolichnaya Razberi Deep Eddy (Original, Lemon, Lime, Grapefruit, Sweet Tea) Tito's Grey Goose Ketel One (Original, Citroen) Ketel One Botanicals (Grapefruit & Rose, Cucumber Mint, Peach & Orange Blossom)</p> <p>TEQUILA/MEZCAL Campo Bravo Blanco Dulce Vida (Blanco, Pineapple Jalapeno, Grapefruit, Lime) Patron Silver Don Julio (Blanco, Reposado, Anejo) Don Julio 1942 Cincoro (Blanco, Reposado, Anejo, Ultra Anejo) Rayu Joven Mezcal</p>	<p>GIN Beefeater Tanqueray (Original, Sevilla Orange) Bombay Sapphire The Botanist</p> <p>RUM Captain Morgan Bacardi Superior Malibu Coconut Zacapa 23 Centenario</p> <p>BOURBON Buffalo Trace Jim Beam Bulleit Basil Haydens House Infused Buffalo Trace with local AZ Dates Willett Pot Still Reserve Small Batch</p>	<p>WHISKEY Seagrams 7 Jack Daniels Crown Royal Crown Royal Apple American Born Moonshine (Dixie Sweet Tea, Apple Cinnamon) Bulleit Rye Jameson Irish Fireball Skrewball Southern Comfort</p> <p>SCOTCH Dewars White Label Chivas 12 yr Scotchdale 8 yr Johnny Walker Black McCallen 12 Yr Glenlivet 18 Yr</p>	<p>COGNAC Hennessy VS Remy Martin VSOP</p> <p>CORDIALS/LIQUEUR Baileys Irish Cream Kahlua Lazzaroni Amaretto Domaine Canton Ginger Grand Marnier Chambord Godiva Chocolate Midori Melon Campari Jagermeister</p>
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APPETIZERS

BEER BATTERED ONION RINGS \$10
Horseradish Ketchup

QUESO DIP \$8
Tortilla Chips

WKP CHICKEN NACHOS \$15
Braised Chicken Breast, Spanish Chorizo, Salsa Fresca, Hatch Pepper Cheese Sauce, Guacamole, Crema, Micro Cilantro, Corn Tortilla Chips

JALAPEÑO POPPERS \$12
Buttermilk Ranch Dressing

CRISPY SHRIMP \$16
Fried Shrimp, Lemon Pepper Tartar Sauce, Cocktail Sauce

"THE DUKE" \$10
Toasted Salted Pretzel, Beer Cheese Sauce, Honey Mustard, Garlic Butter

Buffalo Cauliflower Bites \$10

WINGS

TRADITIONAL, BONELESS, ½ DOZEN \$12 DOZEN \$20
Kentucky Bourbon BBQ, Buffalo, Parmesan-Garlic, Thai Sweet & Spicy, Ghost Chili

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

ENTREES

***WKP RIB-EYE \$32**
12oz Cowboy Rib-Eye, Parmesan Truffle Steak Fries & Brandy Green Peppercorn Sauce

CHIPOTLE BBQ BISON MEATLOAF \$17
Loaded Mash Potato, Grilled Asparagus

JACK DANIELS GLAZED PORK RIBS \$20
Jack Daniels BBQ Sauce, Parmesan Garlic Fingerling Potatoes

FISH & CHIPS \$18
Crispy H'Amala Beer Battered Cod, Sedona Seasoned Fries, Malt Vinegar Slaw, Tartar Sauce

PORK TINGA \$28
Slow Cooked Pork Shank, Poblano & Corn Queso, Black Bean & Smoked Bacon Ragout, Cilantro Chimichurri, Flour Tortillas, Lime Wedges

GARDEN GRAZERS

WKP HOUSE SALAD \$9
Organic Greens, Heirloom Cherry Tomatoes, Carrots, Cucumbers, Red Onions, Pepperoncinis, Ranch Dressing
*Add: *Chicken \$7 *Shrimp \$8 *Steak \$12 *Mahi Mahi \$7*

***SEARED AHI TUNA SALAD \$15**
Togarashi Tuna, Romaine & Iceberg, Carrots, Edamame, Radish, Mandarin Oranges, Wonton Strips, Sesame-Ginger Dressing

***STEAK SALAD \$18**
Steak Bites, Iceberg & Romaine, Bacon, Avocado, Egg, Tomato, Shredded Cheese, Buttermilk Ranch Dressing

SANDWICHES

Choice of: Steak Fries, Sweet Potato Fries, Cole Slaw, Chips, Fruit, Side Salad

BLACK BEAN BURGER \$13
Green Chili Cheese, Pickled Cucumber & Onion, Crispy Onion, Cilantro Aioli, Pretzel Bun

PASTRAMI RUEBEN \$15
Sauerkraut, 1000 Island, Swiss Cheese, Marble Rye

GRILLED CHICKEN SANDWICH \$16
Grilled Chicken, Applewood-Smoked Bacon, Avocado, Cheddar Cheese, Tomato, Green Leaf Lettuce and Honey Mustard Aioli, Sourdough Toast

*BURGERS

GLUTEN FREE BREAD OR BUN AVAILABLE

Choice of: Thick Cut Fries, Sweet Potato Fries, Coleslaw, Chips, Side Salad, Fruit

THE OLD FASHIONED \$15
Angus Burger, Boston Bibb, Tomato, Red Onion, 1000 Island, Cheddar, Brioche Bun

PATTY MELT \$15
Swiss Cheese, Caramelized Onion, Roasted Peppers, Mushrooms, 1000 Island, Rye Toast

THE SMOKEHOUSE \$16
Smoked Gouda Cheese, Hickory BBQ Sauce, Jalapeño Popper, Crispy Onions

*ADDITIONS

BEAST BURGER \$6
Elk, Bison, Wagyu, Wild Boar

BACON \$4

FRIED EGG \$2

12" SPECIALTY PIES

Cauliflower Crust: Additional \$3

MARGHERITA PIZZA \$15
Roasted Tomato, Basil Pesto, Fresh Mozzarella, Balsamic Glaze

PEPPERONI \$15
House-made Sauce, Pepperoni, Three Cheese Blend

ARIZONA \$17
Marinated Carne Asada, Roasted Poblano Pepper Spread, Avocado, Pico de Gallo, Pickled Jalapeño, Cotija Cheese, Crema

CARNIVORE \$20
Herbed Tomato Sauce, Pepperoni, Sausage, Bacon, Onion, Capicola Ham

ADULT MILK SHAKES \$14

NUTTY PROFESSOR

Godiva Chocolate Liqueur, Peanut Butter Swirl Ice Cream, Reese's Peanut Butter M&M's

WILLY WONKA

Vanilla Vodka, Vanilla Bean Ice Cream, Assorted Candy, Rainbow Sprinkles, Whipped Cream

DESSERTS

WKP – WHOOPIE PIE \$10
Flavor of the Week (Ask the Server)

THE DUCHESS \$10

Warm Cinnamon Dusted Pretzel, Maple Pecan Syrup, Vanilla Icing

CHOCOLATE FONDUE FOR TWO \$15

Strawberries, Oreo's, Sponge Cake, Graham Crackers

A \$2 CHARGE WILL BE APPLIED TO ALL SPLIT ORDERS

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE