



LOUNGE MENU

Daily: 4-9 pm

CHEF'S SPECIALTY APPETIZERS

MUSSELS AHUMADO \$17.50

One pound of Chilean black mussels sautéed in clarified butter & white wine simmered in a smoky tomato coulis, served with baguette points & fresh micro greens

FISH TACOS \$16.50

Three fresh cold water Dover sole tacos with tomatoes, chives & tomatillo lime salsa served on flour tortillas

SHRIMP & AVOCADO COCKTAIL \$18.50

A refreshing cocktail of 5 succulent jumbo white shrimp, served with classic cocktail sauce, fresh avocado slices & assorted crackers

CHEF'S FRUIT & CHEESES \$16.50

An artistic & colorful presentation of cheese from the Roth cheese farm in Wisconsin, served with spiced nuts and an assortment of dried and fresh fruit
All cheeses are from rBST free cows

ROASTED RED PEPPER HUMMUS \$13-

A delectable red pepper hummus display, served with Kalamata olives, cucumbers and grilled pita bread.

CORKSCREW SHRIMP \$15.50

Fried white shrimp perfect for dipping
Served with creamy garlic herb sauce & cocktail sauce

BBQ WINGS \$17.50

One dozen crispy fried wings, tossed in our house made BBQ vinaigrette

CHORIZO & GREEN CHILI QUESADILLA \$13-

Spicy chorizo sausage, New Mexico green chiles & asadero cheese in a crispy chipotle flour tortilla served with tomatillo salsa
Add chicken \$6.50

(gf) indicates menu items that are gluten free

Consuming raw or undercooked meats or eggs may increase the risk of foodborne illness



SIGNATURE SALADS

ORGANIC TOMATO CAPRESE SALAD \$15.50

Sliced organic tomatoes with fresh mozzarella & organic micro-greens drizzled with balsamic reduction (gf)

GRILLED PEAR SALAD \$15.50

Tender Bosc pears poached & grilled, paired with pan seared goat cheeses & toasted walnuts. Served on a bed of organic spring greens with apple cider vinaigrette (gf)

PEACOCK SALAD \$18.00

Tender grilled chicken breast on a bed of organic spring greens accompanied by sliced apples, sun-dried cranberries, walnuts & raspberry vinaigrette (gf)

SPECIALTY BURGERS \$19.50 EACH

Served on a soft potato bun with choice of curly fries, sweet potato fries, waffle fries or pasta salad

VIRGIL BURGER

Roasted poblano pepper, bacon, beer cheese, crispy tortilla strips and pepperjack cheese

BRISKET BURGER

Tender beef brisket, dark ale mustard & fried onion straws

SOUTHWESTERN PATTY MELT

Mushroom, onion, pepperjack cheese and a roasted poblano pepper

CAPRESE CHICKEN SANDWICH

Grilled chicken breast, heirloom tomato, fried kale chips, and fresh mozzarella drizzled with a balsamic reduction

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MILE-HIGH COCKTAILS & MARTINIS

ABSOLUT TRUFFLE \$12.25

Absolut Vanilla, Stoli Razberi & white crème de cocoa

CHOCOLATE KISS \$12.25

Absolut Vanilla vodka, white crème de cocoa, Chocolate Liqueur & a splash of cream

OH! BANANAS \$11-

Crème de banana, white crème de cocoa, Frangelico & light cream

RASPBERRY BERET \$12.50

Stoli Razberi with splashes of Grand Marnier, Chambord & lemon juice

THE PEACOCK \$12.50

Grey Goose L'orange vodka, peach schnapps with a splash of cranberry & orange juice

LUXURY LEMON DROP \$12.50

Chopin vodka, fresh lemon juice & simple syrup served in a sugar-rimmed glass

KETEL COSMO \$12.50

Ketel One Citroen, Grand Marnier & cranberry juice

THE BENTLEY \$13.25

Nolet's Silver gin, splashes of lemon juice & simple syrup drizzled with Chambord

GOOSE BUMP \$12.50

Grey Goose L'orange vodka, Stoli Razberi vodka and a splash of cranberry juice



BEER

DRAFT BEER

CRAFT \$7-

Ask your server for draft of the day

DOMESTIC \$5.50

Budweiser, Bud Light, Coors Light,
Coors Banquet, Michelob Ultra

LOCAL MICRO-BREWS \$6.50

Four Peaks Kiltlifter, Oak Creek Nut Brown Ale

IMPORTS AND SPECIALTY \$6.50

Modelo Especial, Blue Moon Wheat Ale, Guinness Draught,
Stella Artois, Lagunitas IPA

NON-ALCOHOLIC

Stella Artois Liberté \$6.50



CLASSIC COCKTAILS

THE DON \$14-

Don Julio Añejo tequila, triple sec, simple syrup & fresh lime juice

PRESCOTT SIDECAR \$11-

Captain Morgan spiced rum, Grand Marnier, lemon juice, simple syrup, & a dash of cinnamon

HASSAYAMPA LEMONADE \$12-

Ketel One Citroen, lime juice, simple syrup & Grand Marnier

CAPONE MANHATTAN \$12-

Templeton rye, Antica sweet vermouth, bitters garnished with Amarena cherry

HEMINGWAY DAIQUIRI \$11-

Bacardi Superior rum, Pamplemousse liqueur, lemon juice & simple syrup

FLYING MULE \$10-

Flying Leap vodka, ginger beer & lime juice

PEARLY A MULE \$10-

Tito's vodka, St George spiced pear liqueur, cinnamon schnapps, lemon juice & ginger beer

SOUTHERN COLLINS \$12-

Tanqueray, Elderflower liqueur, cucumber, lemon & lime juice & simple syrup



HAPPY HOUR MENU

Everyday 4PM - 6PM

DOMESTIC BEERS \$4-

DRAFT BEERS \$5-

WELL DRINKS \$5-

HOUSE WINES \$6-

PROUDLY POURING STONE CELLARS

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio,
& White Zinfandel

BAR BITES \$10 HAPPY HOUR \$6.50

Everyday 4PM - 6PM

HASSAYAMPA FRIES

Hatch green chiles & spicy chorizo topped with Asadero cheese

CHIPS AND SALSA

House-made chips with house salsa

PAN-SEARED GOAT CHEESE

Panko breaded goat cheese seared & served on a bed of field greens with
spiced nuts & wonton chips

PRETZEL BITES

10 served with beer cheese

SPRING ROLLS

Five crispy fried spring rolls with sweet chili sauce

BUENOS NACHOS

House-made chips with beer cheese and pickled jalapenos

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SPECIALTY WINES

BY THE GLASS

HOUSE WHITES BY STONE CELLARS \$7

Chardonnay, Pinot Grigio, & White Zinfandel

PREMIUM WHITES

Matua Sauvignon Blanc	\$9
Gabbiano Pinot Grigio (Italy)	\$9
Corvo Moscato (Italy)	\$9
Kendall Jackson Chardonnay (CA)	\$10
Juliette Rose (France)	\$10
Sonoma Cutrer Chardonnay (CA)	\$13

HOUSE REDS BY STONE CELLARS \$7

Cabernet, Merlot, & Pinot Noir

PREMIUM REDS

Portillo Malbec (Argentina)	\$9
Sterling Merlot (CA)	\$9
Conundrum Red Blend (CA)	\$10
J Lohr Cabernet (CA)	\$11
Rodney Strong Pinot Noir (CA)	\$13

CHAMPAGNE & SPARKLING WHITE SPLITS

Barefoot Brut (CA)	\$10
Candoni Prosecco (Italy)	\$10
Moet & Chandon "Imperial" (France)	\$34

DESSERT WINE

Dry Sack Medium Sherry	\$8
Grahams Six Grapes Porto	\$8
Dows 20yr Tawny Porto	\$13



BRAND SELECTIONS

SINGLE MALT SCOTCH

Balvenie Doublewood 12 Year

Glenlivet 12 Year - 18 Year

Lagavulin 16 Year

Macallan 12 Year

Oban 14 Year

BOURBON

Woodford Reserve

Knob Creek

Basil Hayden

Copper City

Makers Mark

Buffalo Trace

Jim Beam

Bulleit

RYE

Templeton

Thumb Butte

Flying Leap

Old Overholt

