

Draft BEER & CIDER

CRISP & REFRESHING

COORS LIGHT - Light gold with a clean finish. 4.2% ABV | *Colorado*

DOS EQUIS LAGER ESPECIAL - A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish. 4.2% ABV | *Mexico*

FIRESTONE WALKER 805 - A light, refreshing blonde ale with subtle malt and hops. 4.7% ABV | *California*

FOUR PEAKS ARIZONA PEACH - A refreshing beer with a light peach flavor that invites you to have another. 4% ABV | *Arizona*

HUSS SCOTTSDALE BLONDE - Blonde ale with a refreshing and slightly sweet finish. 4.7% ABV | *Arizona*

KONA BIG WAVE GOLDEN ALE - A lighter-bodied golden ale with tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*

PHX BEER CO ARIZONA GOLD - Aroma of sweet malt livens up the smooth flavor in a way that is pure gold. 5.1% ABV | *Arizona*

STELLA ARTOIS - Pours a transparent straw color with a white fluffy head. Aromas of grain, wheat, pale malts & residual sugar. 5% ABV | *Belgium*

THE SHOP CRISPY BLONDE LAGER - A solid beer with tons of flavor that takes you beyond the normal light lager. 5.5% ABV | *Arizona*

HOPPY

BALLAST POINT GRAPEFRUIT SCULPIN IPA - A tart freshness of grapefruit perfectly complements the IPA's citrusy hop character. 7% ABV | 70 IBU | *California*

DESCHUTES FRESH SQUEEZED IPA - A heavy helping of citra and mosaic hops makes this a mouthwateringly delicious IPA. 6.4% ABV | 60 IBU | *Oregon*

DRAGOON BREWING IPA - A true west coast IPA, appropriately bitter with an herbal citrusy hop aroma supported by a sparse malt back bone. 7.3% ABV | 83 IBU | *Arizona*

HOP VALLEY STASH PANDA HAZY IPA - Citra® Cryo Hops® and a hefty helping of grapefruit peel. 6.5% ABV | 50 IBU | *Oregon*

LAGUNITAS IPA - A well-rounded, drinkable IPA with a richness that mellows out the twang of the hops. 6.2% ABV | 51 IBU | *California*

MOTHER ROAD TOWER STATION IPA - An unfiltered IPA with aromas of tangerine and pineapple. 7.3% ABV | 70 IBU | *Arizona*

SANTAN BREWING JUICY JACK IPA - A full-bodied hazy IPA with aromas of peach, guava and tangerine. 5.5% ABV | 37 IBU | *Arizona*

THE SHOP CHURCH MUSIC JUICY IPA - A very full body, beautiful color and a bouquet of aromatic fruity flavors. 6.7% ABV | 46 IBU | *Arizona*

WREN HOUSE SPELLBINDER IPA - Bright, bold citrus, tropical. Soft with restrained bitterness. 7% ABV | *Arizona*

RICH & MALTY

FOUR PEAKS KILT LIFTER - Amber colored and malty sweet with an underlying note of smokiness. 6.2% ABV | *Arizona*

OAK CREEK AMBER - Copper colored & medium-bodied, smooth and carefully balanced with a hint of caramel malt. 5.5% ABV | *Arizona*

Indicates a local Arizona craft beer.

*Served in a 13oz Belgian beer chalice.

DARK & ROASTED

GUINNESS STOUT - Dark coffee brown color with roasted malt grains, coffee and dark chocolate. 4.2% ABV | *Ireland*

MUDSHARK VANILLA CARAMEL PORTER - Vanilla notes are embellished by a caramel savory sweet rich nose. 5.6% ABV | *Arizona*

WHEAT

BLUE MOON BELGIAN WHITE - Light spicy citrus flavors with a smooth finish. Unfiltered, giving it more depth in flavor and color. 4.7% ABV | *Colorado*

FOUR PEAKS WOW WHEAT - Bright, sweet citrus balanced by soft wheat and notes of vanilla and apricot. 5% ABV | *Arizona*

PAPAGO ORANGE BLOSSOM WHEAT - Light wheat ale flavored with mandarin orange and vanilla. 4.5% ABV | *Arizona*

PAPAGO BLUEBERRY WHEAT - Bold & fruity with notes of fresh ripe blueberries. 5% ABV | *Arizona*

CIDERS

ACE PINEAPPLE CIDER - The addition of fresh pineapple juice creates a cider with a great pineapple nose and semi-sweet initial taste with a tart finish. 5% ABV | *California*

CIDER CORPS P.O.G.* - Passionfruit, orange and guava. Dry, smooth tasting with mild fruit taste. 7% ABV | *Arizona*

BOTTLES & CANS

BUDWEISER, BUD LIGHT, COORS LIGHT, CORONA, HEINEKEN, MICHELOB ULTRA, MILLER LITE (16 OZ. CAN), STRONGBOW CIDER, HEINEKEN 0.0 (N/A), OMISSION (GF), PBR (16 OZ. CAN), MODELO ESPECIAL

TOPO CHICO STRAWBERRY GUAVA SELTZER - (12OZ. BTL)

WHITE CLAW - MANGO OR BLACK CHERRY (12OZ. CAN)

Craft **FLIGHTS**

TASTE ANY 6 BEERS FOR \$14



THE ARIZONA FLIGHT

PAPAGO ORANGE BLOSSOM WHEAT - OAK CREEK AMBER - DRAGOON IPA
PHX BEER CO ARIZONA GOLD ALE - FOUR PEAKS KILT LIFTER
MUDSHARK VANILLA CARAMEL PORTER



Refreshers

Fresh Squeezed

BLOOD ORANGE GINGER ICED TEA

HIBISCUS BASIL LEMONADE

PASSION FRUIT & MANGO AGUA FRESCA

LEMONADE & STRAWBERRY LEMONADE

ORANGE & GRAPEFRUIT JUICE

N/A BEVERAGES & WATERS

TOPO CHICO MINERAL WATER

SAN PELLEGRINO SPARKLING WATER
(ORIGINAL, BLOOD ORANGE)

HENRY'S ROOT BEER

REED'S GINGER BEER

Coca-Cola

COKE, DIET COKE, SPRITE,
DR. PEPPER

TEAS, COFFEE & ENERGY

TAZO ICED TEA

TAZO ASSORTED HOT TEAS

ARNOLD PALMER

SEATTLE'S BEST COFFEE

RED BULL (ORIGINAL)

RED BULL (TROPICAL YELLOW)

RED BULL (WATERMELON RED)

RED BULL (SUGARFREE)

Indicates a local Arizona craft beer.

*Served in a 13oz Belgian beer chalice.

Craft COCKTAILS

BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12.95

SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 11.95

* **BLOOD ORANGE MARGARITA**

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 12.5

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 12.95

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 13.95

LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 11

PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 12.5

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 12.95



Modern CLASSICS

BOURBON OLD FASHIONED

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 13.95

THE SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 14.95

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 11.95

CUCUMBER ROSEMARY GIN & TONIC

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 12.5

* **PEAR MARTINI**

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 12.95

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 12

BACON BLOODY MARY

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, pepperoni, carrot, pepperoncini, lime and celery. 12

FRESH FRUIT SANGRIA

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 12.5

FRESH SQUEEZED MARGARITA

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 12.5

ESPRESSO MARTINI

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 13.5

Featured WINES

**Served in a glass 6oz. / 9oz. / Bottle*

WHITE & ROSÉ

UNDERWOOD ROSÉ OR | 10.5 / 14 / 37

GERARD BERTRAND COTE DES ROSÉS FR | 13 / 16.5 / 46

CAYMUS CONUNDRUM WHITE BLEND CA | 11 / 14.5 / 39

A to Z PINOT GRIS OR | 11.5 / 15 / 40

ECCO DOMANI PINOT GRIGIO IT | 9.5 / 13 / 33

MATUA VALLEY SAUVIGNON BLANC NZ | 10 / 13.5 / 35

JOEL GOTT SAUVIGNON BLANC CA | 11 / 14.5 / 39

*KIM CRAWFORD SAUVIGNON BLANC NZ | 12.5 / 16 / 44

KENDALL-JACKSON CHARDONNAY CA | 11.5 / 15 / 40

LA CREMA SONOMA CHARDONNAY CA | 14 / 17.5 / 49

SONOMA CUTRER CHARDONNAY CA | 50 (Bottle)

RED

MARK WEST PINOT NOIR CA | 10 / 13.5 / 35

SEA SUN PINOT NOIR CA | 11 / 14.5 / 39

MEIOMI SONOMA PINOT NOIR CA | 13 / 16.5 / 46

*CAYMUS CONUNDRUM RED BLEND CA | 11.5 / 15 / 40

THE PRISONER RED BLEND CA | 76 (Bottle)

ALAMOS MALBEC AR | 10 / 13.5 / 35

MICHAEL DAVID PETITE PETIT SIRAH CA | 11 / 14.5 / 39

14 HANDS CABERNET WA | 10 / 13.5 / 35

FREAKSHOW CABERNET CA | 12 / 15.5 / 42

DAOU CABERNET SAUVIGNON CA | 52 (Bottle)

SPARKLING

WYCLIFF BRUT ROSÉ CA | 9 / 12.5 / 32

*LA MARCA PROSECCO IT | 12 (6oz.) / 42 (Bottle)

MUMM NAPA BRUT PRESTIGE CA | 49 (Bottle)

Happy Hour Food

3pm - 6pm (7 Days a Week)
9pm - close (Thursday-Saturday)

\$7.95

CREAMY QUESO DIP Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

GARLIC SESAME EDAMAME Soybean pods sautéed with garlic sesame soy glaze.

FRESH HAND CUT FRIES Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

\$8.95

SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

CALIFORNIA ROLL Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

GRILLED BURGER SLIDERS* Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

PORK CARNITAS TACOS Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

BEER BATTERED CHEESE CURDS Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce.

SPICY TUNA ROLL* Ahi tuna mixed with Sriracha, green onion & cilantro rolled in sticky rice and nori. Served with fried lotus root, soy glaze, Sriracha aioli, pickled ginger and sesame.

TRADITIONAL SCOTCH EGGS* Soft-boiled egg wrapped in pork sausage, breaded and crispy-fried.

\$9.95

AHI POKE STACK* Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

OVEN BAKED SOFT PRETZEL Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

GRILLED SALMON CAKES Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces.

CRISPY CALAMARI Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

BACON WRAPPED BBQ PRAWNS With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

HAVE YOUR NEXT

Event with us!

Ask about reserving space for your
next private event!

tlevnts@ceghospitality.com

Happy Hour Bar

\$2 OFF 

ALL DRAFT BEER 16 oz. PINTS



COCKTAILS & WINES



\$7.95

THREE THIEVES Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

LION LEMONADE Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup.

\$8.95

PREMIUM WELL DRINKS

UNDERWOOD Rosé

MATUA Sauvignon Blanc

CLASSIC MIMOSA Fresh orange juice and Wycliff Brut.

RANCH WATER Sauza Hacienda Tequila, Topo Chico sparkling water, lime juice, agave and lime wedge.

\$9.95

CAYMUS CONUNDRUM Red or White Blend

MOSCOW MULE New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

PASSION FRUIT MANGO PUNCH Cruzan Light Rum, passion fruit & mango purée, agave nectar, orange & lime juice.

CLASSIC MOJITO Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

THIRSTY LION MARGARITA Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

BLOOD ORANGE MARGARITA Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour.

RASPBERRY DROP MARTINI New Amsterdam Vodka, raspberry purée and lemonade.

BOURBON OLD FASHIONED Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

Join Us For
WINE
WEDNESDAY
1/2 PRICE
ALL BOTTLES

*No substitutions - Minimum \$3.95 beverage purchase.
Happy Hour food may not be ordered to-go*