

# Draft BEER & CIDER

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## CRISP & REFRESHING

**BUD LIGHT** - A light-bodied lager. 4.2% ABV | *Missouri*

**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 RIO SALADO MEXICAN LAGER** - Brewed with malted barley, flaked maize and Vienna malt. Delicious. 4.6% 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 a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*

**MOTHER EARTH CALI CREAMIN' ALE** - Madagascar Vanilla Bean give this beer that "Cream Soda" kick. Low bitterness, medium body, and a white head. 5% ABV | *Arizona*

**MODERN TIMES FRUITLANDS TROPICAL FRUIT GOSE** - Tart, fruity & frighteningly delicious, with a dose of passion fruit and guava. 4.8% ABV | *California*

**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** - Transparent straw color with a white fluffy head with aromas of grain, wheat, and pale malts. 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*

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## 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 large amount of citra and mosaic hops give this IPA prominent grapefruit flavors. 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 malt backbone. 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*

Indicates a local Arizona craft beer.

\*Served in a 13oz Belgian beer chalice.

## RICH & MALTY

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

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

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## DARK & ROASTED

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

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

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## WHEAT

**BLUE MOON BELGIAN WHITE** - An unfiltered, citrusy witbier with a smooth finish. *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*

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## CIDERS

**ACE PINEAPPLE CIDER** - The addition of fresh pineapple juice creates a cider with a great tropical aroma 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*

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## 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)

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## 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



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](mailto: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*