

P e r c h L o u n g e

SMALL PLATES

Crab Cake Bites with Lemon Remoulade Bite-size crab cakes, lemon remoulade	\$16
Italian Meatball Single shareable blended veal-pork-beef meatball, marinara, roasted garlic bread	\$15
Chicken Wings Choice of sauce: bbq, roasted garlic parmesan, or buffalo, veggies, and your choice of ranch or blue cheese add side of French Fries \$4	\$14
Quesadilla Blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema add chicken \$6 steak \$7 shrimp \$8	\$10
Spinach & Roasted Artichoke Dip Blended cheeses, roasted garlic, toasted herb naan, tortilla chips	\$14
Grilled Shrimp Tacos Fresh pico de gallo, cabbage, cilantro-lime crema, corn tortillas	\$16
Crispy Brussels Sprouts Brussels sprouts, bacon, maple syrup, potatoes	\$15

HANDHELDS

White BBQ Grilled Chicken Sandwich Grilled chicken breast, white BBQ, Monterey Jack brioche bun	\$16
Grilled Italian Vegetable Sandwich Grilled eggplant, portabella mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta, served with lemon vinaigrette baby kale and spinach salad in place of fries/chips	\$15
Turkey Club Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	\$16
Grilled Caesar Steak Wrap Romaine, Caesar dressing, tomatoes and sirloin wrapped in flour tortilla	\$17
Mushroom Swiss Burger Grilled 8 oz. burger, sauteed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	\$17
House Burger Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	\$16
Impossible Burger Impossible plant-based burger, lettuce, tomato, onion, brioche bun	\$16
Fish and Chips Breaded Cod, French fries	\$17

SALADS & SOUP

Shrimp Tomato Bisque Tomato bisque, grilled shrimp, croutons, goat cheese	\$9
Soup DuJour Ask your server for today's offering	\$7
Caesar Crisp romaine, shaved parmesan, croutons, Caesar dressing add chicken \$6 steak \$7 shrimp \$8	\$12
House Chicken Salad House-made chicken salad, seasonal fruit, fresh berries and toasted naan	\$16
Wedge Salad Iceberg wedge, blue cheese dressing, blue cheese crumbles, bacon tomato	\$9

MAINS

Pan Seared Salmon* Roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	\$27
New York Strip 12 oz.* Choice of topping: Melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	\$40
Mediterranean Shrimp Pasta* Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream	\$25
Roasted Herb Chicken* Roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	\$24
Ravioli and Meatballs Quatro formaggi ravioli, Italian meatballs, meat sauce	\$22

DESSERTS

Brownie Sundae Warm chocolate brownie, vanilla ice cream, and chocolate sauce	\$10
Cheesecake Classic New York-style cheesecake	\$10
Ice Cream Chocolate, vanilla or strawberry	\$8

* NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 8 or more, 18% gratuity will be automatically added to bill.

Ask us about our:

Happy Hour Beer Bucket Specials

LTO COCKTAILS \$14

Crowned Jewel Mule
Titos, ginger beer, cranberry juice, blood orange bitters, fresh lime juice

Margarita
Patron tequila, cointreau, fresh lime juice, house made simple syrup

Jamaican Cuba Libre
Appleton estate rum, coke and lime wedge

Maker's Mark Old Fashioned
Maker's Mark, house made simple syrup, orange bitters

Bloody Maria
Illegal mezcal, house made bloody mary mix

Boulevardier
Maker's Mark, campari, m&r sweet vermouth

Island Breeze
Rum haven coconut rum, absolut citron, aperol, cranberry juice, fresh lime juice

Bee's Knees
Hendrick's gin, honey, fresh lemon juice

Green Tea
Jameson, peach schnapps, sweet and sour and soda

BEERS

Draft

Michelob Ultra	\$6
New Belgium Fat Tire	\$8
Huss Brewing Scottsdale Blonde	\$8
Dragon IPA	\$8
Walter Station Hazing Arizona	\$8
Papago Orange Blossom	\$8

Bottled \$6 - \$7

Angry Orchard	Heineken 0.0	
Blue Moon	Miller Lite	
Bud Light	Modelo	
Coors Light	Modelo Negra	
Corona	Stella	
Dos Equis	White Claw	
Heineken	Red Bull	
	Red Bull Blue Edition	\$5

WINES

6 oz. Bottle

White Wine

High Heaven, Riesling Columbia Valley, WA	\$14	\$45
Licia Albarino Rias Baixas, Spain	\$14	\$54
Brancott Sauvignon Blanc Pernod	\$14	\$45
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	\$14	\$50
Benvolio Pinot Grigio Friuli-Venezia Giulia, Italy	\$14	\$45
J. Lohr Chardonnay Arroyo Vista	\$14	\$50
Sea Sun by Wagner Chardonnay California	\$14	\$45

Bubbles & Rose

Mionetto, Prosecco	\$10	\$44
GH Mumm Champagne	\$12	\$42
Faire la Fete Brut	\$14	\$44
Gerard Bertrand Rose	\$15	\$60

Red Wine

Belle Glos "Dairyman", Pinot Noir California	\$15	\$75
Conundrum Red , Red Blend California	\$13	\$42
Banfi Centine Toscana Red Blend California	\$13	\$42
Catena Malbec Argentina	\$14	\$50
Decoy by Duckhorn Merlot California	\$15	\$60
Substance Cs Cabernet Sauvignon Washington	\$15	\$60
Bonanza Cabernet Sauvignon Caymus	\$14	\$45