




Classic Cocktails **Craft Kitchen** **Cold Beer**

STARTERS

Crispy Cauliflower  **10**
Sauced in Buffalo or Sweet Thai Chili

Chef's Artisan Tater Tots  **10**
Shredded Idaho Potatoes | Monterrey Jack Topped with Pico De Gallo + Sour Cream

Arancini **13**
Risotto Ball | Filled with Spicy Italian Sausage Mozzarella + Parmesan + Ricotta Cheese | Bread Crumb Coated & Deep Fried Served over Tomato Sauce


Chicken Quesadilla **13**
Shredded Chicken Stewed with Bacon, Chipotle Peppers + Onions | Flour Tortilla Melted Cheddar + Chipotle Sour Cream

Fried Calamari **14**
With Chili Garlic Aioli | Sweet Thai Chili Sauce | Wasabi Mayonnaise

Caprese Flatbread **15**
House-made Pesto Sauce | Mozzarella Cheese Scorched Cherry Tomatoes | Balsamic Glaze

Cheesesteak Egg Rolls **15**
Prime Rib | Caramelized Onions Swiss Cheese | With Jalapeño Cheese Sauce

Buffalo Chicken Wings **14**
Served with Gorgonzola Cheese Dip

Thai Chicken Lettuce Wrap  **13**
Thai Spiced + Grilled Chicken | Bibb Lettuce | Mushrooms | Sesame Soy | Toasted Cashews with a Sweet Citrus Chili Sauce

Pretzel Bites  **8**
House-made Pretzel Bites + IPA Beer Cheese Sauce

STREET TACOS

"Carnitas" Jackfruit Tacos **13**
[3] Braised Jackfruit, Pico de Gallo, Fresh Tomatillo Salsa, Micro Cilantro 

Crispy Fish Tacos  **15**
[3] Ale Battered & Fried Cod Filet Tacos Avocado | Cabbage Slaw | Queso Fresco


Carne Asada Tacos **14**
[3] Citrus and Modelo Especial® Marinated Flank Steak Tacos | Chipotle Aioli Cabbage | Queso Fresco

BURGERS

Served on House-Made Brioche Bun.
Served with French Fries.

Black Bean Burger  **15**
Black Bean Patty with Garlic + Onion + Peppers | Mashed Avocado | Caramelized Onion and Pepper Jack Cheese

Bacon Burger **17**
Beef Patty Topped with Bacon | Bacon Mayo Melted Provolone Cheese | Lettuce | Tomato

12Sixty Burger  **18**
Short Rib + Brisket + Angus Beef Chuck Grilled Burger Patty | Topped with Bacon Cheddar Cheese | 12Sixty BBQ Sauce Fried Onion Straws | House Slaw

Whiskey Burger **17**
Grilled House-Blended Burger Patty Whiskey Caramelized Onions and Mushrooms Melted Cheddar + Crispy Bacon | Pretzel Bun

Meatball Burger **16**
Italian Meatball | Provolone Cheese Pomodoro Sauce | Asiago Cheese Sauce Toasted Ciabatta

Pub Burger **16**
Grass-Fed Beef Patty | Melted Cheddar Crisp Lettuce | Red Onion | Tomato Chipotle Aioli

SANDWICHES

Served with French Fries.

Turkey Pastrami **15**
House Brined & Roasted | Smoked Gouda Cheese | Apple Coleslaw | Pretzel Bun

Chicken Caprese **16**
Pesto Sauced Roasted Chicken | Basil Aioli Sliced Mozzarella | Roma Tomatoes Balsamic Marinated Red Onions Served on Grilled Ciabatta Bread

Shaved Prime Rib Dip **19**
Provolone Cheese | Caramelized Onions Mustard Horseradish Aioli | Au Jus Served on a French Baguette

Chicken Ciabatta Sandwich **17**
Applewood Smoked Bacon | Avocado Basil Aioli | Bibb Lettuce | Roma Tomatoes Swiss Cheese

Spicy Chicken **16**
Nashville Style Buttermilk Fried Chicken Topped with Coleslaw & Chipotle Aioli Pickle Chips | Served on a Brioche Bun

Cubano **15**
Ham | Roasted Pork | Melted Swiss Cheese Ground Dijon Mustard Aioli | House Pickles Served on a Pressed French Baguette

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with your Server. 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE.

MAINS

Fish + Chips 20
Beer Battered & Fried Cod
Garlic-Caper Remoulade | French Fries

Chicken Chorizo Pasta 24
Grilled Chicken + Chorizo
Tequila Cream Sauce | Bell Peppers
Grape Tomatoes | Spinach | Penne Pasta

Miso Marinated Salmon 27
Pan Seared | Served with Coconut Rice and
Farm Fresh Vegetables

The Ribeye 37
Butter Poached & Grilled Ribeye
Smashed Potatoes | Heirloom Carrots
Sicilian Lemon Herb Sauce

New York Strip 34
Cilantro Chimichurri | Balsamic Reduction
Chorizo Hash & Seasonal Vegetables

Pan Seared Pork Chop 33
Bone-In Chop | Chipotle-Hoisin Sauce
Peaches + Onion + Bell Pepper Relish
House-made Fries

Chicken Parmesan 26
Breaded and Fried Chicken Breast
House-Made Pomodoro Sauce | Mozzarella +
Parmesan Cheese | Spaghetti

SALADS & WRAPS

+6oz Chicken Breast <\$6> +6oz Salmon <\$8>

Southwest

Smoked BBQ Chicken | Romaine Lettuce
Black Beans | Cheddar Cheese | Cilantro
Roasted Corn | Tomatoes | Tossed in
Jalapeño Ranch | Topped with Crispy
Tortilla Strips

Salad 16
Wrap with Fries 17

Rancho Steak

Chili Rubbed N.Y. Strip | Mixed Greens
Grape Tomatoes | Roasted Red Peppers
Gorgonzola Cheese | Crispy Fried Onions
Jalapeño-Honey Vinaigrette

Salad 18
Wrap with Fries 19

Grilled Salmon

Romaine Hearts | Avocado | Grape Tomatoes
Hard-Boiled Eggs | Pumpkin Seeds | Radish
Cilantro Vinaigrette

Salad 17
Wrap with Fries 18

Kale Caesar

Charbroiled Chicken Breast | Kale | Grape
Tomatoes | Crispy Quinoa | Sliced Avocado
Bread Crumbs | Avocado Caesar Dressing

Salad 16
Wrap with Fries 17

SIDES

Pozole 8
Fries 5
House Salad 5
Rice 4
Vegetables 4
Soup of the Day | Bowl 8

EXTRAS

+ Avocado 3
+ Bacon - 2 Slices 4
+ Dressing - 2oz 2

DESSERT

Cheesecake x III 10
I. Cheesecake Eggrolls | Berry Compote
II. Reese's Peanut Butter Cup® Cheesecake
III. Churro Cheesecake | Caramel Drizzle

Tiramisu 10
Amaretto® + Espresso Soaked Lady Fingers
Mascarpone Cheese | Shaved Chocolate

**Double Chocolate Chunk
Brownie a la Mode** 10
Mexican Vanilla Bean Ice Cream
Chocolate Sauce

Seasonal Cobbler 9
Ask Your Server for Today's Selection

Deep Fried Vanilla Ice Cream 7
Fresh Berries

Ice Cream 7
Ask Your Server for Today's Selection

 Gluten Free  Vegetarian  Vegan

BEVERAGES

Soda | Coke, Diet Coke, Sprite 3
Iced Tea 3
Milk | Whole-Skim-Coconut 3
Water | Bottled Still 3
Water | Bottled Sparkling 4

DRAUGHT BEER

IPAs Ballast Point Sculpin IPA
Dogfish 60 MIN IPA
Elysian Space Dust IPA
Firestone Mind Haze IPA
Golden Road Ride on 10 Hop Hazy IPA
Lagunitas IPA
Sierra Nevada Hazy Little Things IPA
Voodoo Ranger Juicy Haze IPA

Lagers Bud Light American Lager
Budweiser
Coors Light
Michelob Ultra
Stella Artois
Corona Extra
Dos Equis XX Lager
Modelo Especial
Pacífico

Blonde Ales Firestone 805 Blonde Ale
Mission Brewery Blonde

Wheat Ales Blue Moon Belgian White
Golden Road Mango Cart

Golden Ale Kona Brewing CO Big Wave Golden Ale

Red Karl Strauss Red Trolley
Stout Guinness Stout