

BREWS

DRAFTS

Barrio Blonde Ale	\$6
Moto Sonora Belly Tank Blonde Ale	\$6
Dragoon American Pilsner	\$6
Dragoon Sonoran Amber	\$6
Barrio Hipsterville Hazy IPA	\$6
Dragoon IPA	\$6

BOTTLES & CANS

Huss Papago Orange Blossom	\$6
Dos Equis	\$6
Michelob Ultra	\$6
Stella Artois Lager	\$6
Truly Seltzer Wild Berry	\$6
Angry Orchard Hard Apple Cider	\$6
Pueblo Vida Brewing Co Wildcat Cerveza Amber Lager	\$8
Fat Randy's IPA Gluten-Free	\$8
O'douls Non-Alcoholic	\$6

CORKS

SPARKLING

Mionetto Prosecco Brut \$6
Treviso, "Prestige Collection",
Veneto, Italy, NV

WHITE

Cupcake Moscato d'Asti \$8
Piedmont, Italy, 2021

Mezzacorona \$8
Pinot Grigio
Delle Venezie, Italy, 2021

Kim Crawford \$11
Sauvignon Blanc
Marlborough, NZ, 2022

CK Mondavi Chardonnay \$8
Sonoma Coast, California, 2020

Flying Leap Trio \$9
Willcox, Arizona, 2021

Provisioner White Blend \$10
Camp Verde, Arizona

RED

**CK Mondavi
Cabernet Sauvignon** \$8
California, 2019

**Campo Viejo
Tempranillo** \$9
Rioja, Spain, 2020

**Menage a Trois
Red Blend** \$8
California, 2021

**Josh Cellars
Cabernet Sauvignon** \$9
"Craftsman's Collection",
California, 2020

**7 Deadly Zins
Zinfandel** \$10
Lodi, California, 2021

**Flying Leap
Habanero Chili** \$9
Argentina 2021

CRAFTED BEVERAGES

COCKTAILS

Orange Juice Mimosa	\$7
Prickly Pear Mimosa	\$7
Michelada Bloody Mary	\$9
Red Sangria	\$9

MOCKTAILS

Strawberry Lime Spritz Topo Chico Twist of Lime, Muddled Strawberries, Lime	\$5
Caffeine Kiss Brewed Coffee, Sweet Cream	\$5
Sonoran Sunrise Topo Chico Twist of Lime, Orange Juice, Grenadine	\$5
Wilbur Blueberry Syrup, Lemonade, Fresh Blueberries	\$5
Wilma Cranberry Juice, Lime Juice, Topo Chico Twist of Lime	\$5

HAPPY HOUR MENU

MONDAY - FRIDAY 3 - 6 PM

\$1 Off Mocktails

\$1 Off Drafts, Bottles & Cans

\$2 Off Sparkling, White & Red Wine

\$2 Off Cocktails

SHAREABLES

Shoestring Fries **\$2**

Hush Puppies **\$3**

Cauliflower and Corn, Hot Honey, Sliced Serranos,
Cilantro, Corn Nuts

Charred Brussels & Jam **\$4**

Tomato Bacon Jam, Shaved Parmesan, Lemon Oil

Bread Plate **\$5**

Focaccia, Olive Tapenade, Feta Cheese, Balsamic,
Roasted Garlic

Chili Cheese Fries **\$7**

Shoestring Fries, Beef Chili, Cheddar Jack Cheese Blend

Giant Pretzel & Eggplant Dip **\$9**

Soft Pretzel, Olive Oil, Pomegranate Seeds,
Mint, Baba Ghanoush

Chips & Queso **\$10**

House Made Tortilla Chips, Spicy Chicken Chorizo
in Cheese Fondue, Cotija, Pico de Gallo

Bucket of Wings **\$12**

Chicken Wings, Hot Sauce, Carrots, Celery, Ranch

SHAREABLES

Hush Puppies \$4

Cauliflower and Corn, Hot Honey, Sliced Serranos, Cilantro, Corn Nuts

Charred Brussels & Jam \$5

Tomato Bacon Jam, Shaved Parmesan, Lemon Oil

Popcorn & Pecans \$5

Caramel Popcorn and Candied Pecans

Pork Dumplings \$6

Pork Shumai, Sweet Chili Sauce

Bread Plate \$7

Focaccia, Olive Tapenade, Feta Cheese, Balsamic, Roasted Garlic

Chili Cheese Fries \$7

Shoestring Fries, Beef Chili, Cheddar Jack Cheese Blend

Burrata Bruschetta \$8

Burrata, Smoked Bacon, Arugula, Tomato Bruschetta, Lemon Oil

Bucket of Wings \$13

Chicken Wings, Hot Sauce, Carrots, Celery, Ranch

DIPS

Giant Pretzel & Eggplant Dip \$10

Soft Pretzel, Olive Oil, Pomegranate Seeds, Mint, Ba`ba Ghanoush

Spinach Artichoke Dip \$7

Parmesan, Cream Cheese, Spinach, Marinated Artichokes, Focaccia, Pita Chips

Spicy Feta Dip \$7

Cucumber, Peruvian Peppers, Olive Oil, Pita Chips

Chips & Queso \$14

House Made Tortilla Chips, Spicy Chicken Chorizo in Cheese Fondue, Cotija, Pico de Gallo

BOARDS

Mediterranean Veggie \$9

Hummus, Jicama, Carrots, Celery, Cauliflower, Radish, Cucumber, Olive Blend, Pita Chips

Italian Classic \$12

Tomato Bruschetta, Prosciutto, Olive Blend, Burrata, Basil, Focaccia

Meats and Cheeses \$25

Prosciutto, Sopresseta, Manchego Cheese, Brie, Olive Blend, Dried Fruit, Candied Pecans, Focaccia, Preserves

SHAREABLES

CRAFT SIGNATURES

Craft Burger* **\$18**

7oz Local Premium Beef Burger, Cheddar Cheese, Secret Sauce, Caramelized Onions, Lettuce, Tomato Bacon Jam, Artisan Roll, Shoestring Fries

Black Bean Mushroom Burger **\$16**

Black Bean Patty, Portobello Mushroom, Havarti Cheese, Secret Sauce, Caramelized Onion, Lettuce, Tomato, Artisan Roll, Shoestring Fries

Chipotle Mac & Cheese **\$10**

Macaroni, Chipotle Cheese, Cilantro, Onions, Cojita Cheese
Add Chicken +\$3

Focaccia Grilled Cheese **\$10**

Three Cheese Melt, Artisan Bread, Pickle, Roasted Tomato Soup
Substitute Soup with Shoestring Fries +\$1

Pizza Pot Pie **\$8**

Deep Dish Pizza Pepperoni, Sausage, Mozzarella, Havarti, Arugula, Pepperoncini
Substitute Meats with Veggie Option (Mushroom & Bell Pepper)

Chicken Steak **\$11**

Breaded Chicken Breast, Arugula, Apricot Glaze, Shoestring Fries

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

HANDHELD

Chicken Avocado Club **\$15**

Shaved Chicken Breast, Smoked Gouda, Lime Avocado, Lettuce, Tomato, Chipotle Mayo, Artisan Sourdough Bread, Shoestring Fries

Prime Rib Dip **\$12**

Shaved Prime Rib, Caramelized Onion, Horseradish Cream, Beef Au Jus, Shoestring Fries

Hot Pastrami Reuben **\$13**

Pastrami, Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Sourdough Bread, Shoestring Fries

SALADS

Chicken Wedge Salad **\$11**

Iceberg, Arugula, Tomatoes, Smoked Bacon, Red Onion, Chicken, Feta Cheese, Pesto Ranch

Grilled Vegetable Salad **\$9**

Grilled Seasonal Vegetables, Feta, Green Goddess Dressing
Add Chicken +\$3

SIDES

Substitute Shoestring Fries with Any Side +\$2

Shoestring Fries **\$3**

Sweet Potato Fries **\$4**

Poppyseed Coleslaw **\$4**

Cup/Bowl of Beef Chili or Tomato Soup **\$4/\$6**

Side Garden Salad **\$4**

Seasonal Fruit **\$4**

MAINS

DRINKS

Select Coca-Cola Products	\$3
Fresh Brewed Iced Tea	\$3
Coffee	\$3
Decaf Coffee	\$3
Hot Tea	\$3
Lemonade	\$3
Topo Chico Mineral Water	\$4

DIRTY SODAS

Orange Creamsicle Orange Fanta, Sweet Cream	\$5
Red & Blue Fresca, Peach Syrup, Cranberry Juice, Lime Juice, Blue Curaçao	\$5
Butter Beer Barq's Root Beer, Vanilla Syrup, Butterscotch Syrup	\$5
Señor Pibb Mr. Pibb, Horchata	\$5
Campfire Barq's Root Beer, Marshmallow Syrup	\$5
Skinny Cocolime Diet Coke, Coconut Syrup, Lime Juice	\$5

DESSERTS

Café Latte Flan Espresso Flan Custard, Milk Foam, Cinnamon, Almond Orange Biscotti	\$5
House Made Warm Chocolate Chip Cookie Served with Vanilla Bean Ice Cream	\$5
Seasonal Apple Cider Donuts Cinnamon Sugar Cider Donuts, Sweetened Condensed Milk	\$5

Dining Services serves and uses the following products in meal preparation: milk, eggs, peanuts, tree nuts, soy, fish, shellfish, sesame, wheat and other products containing gluten. For allergy or special diet concerns, please contact the unit manager or Dining Services.

Please inform your server if you have a food allergy or celiac disease to decrease your risk of a reaction.

DRINKS & DESSERTS



HAND CRAFTED HOME GROWN