

## CRAFTED COCKTAILS

Secret Agent | \$15

*Gin, Lemon, Passion Fruit, Oregano, Velvet Falernum*

MacGuffin | \$14

*Rye, Campari, Dry Vermouth*

Vertigo | \$15

*Japanese Whisky, Lemon, Absinthe, Egg White, Peychaud Bitters*

Strangers on a Train | \$14

*Mezcal, Lime, Port, Agave, Ginger Beer*

Shout out to the Bee's | \$15

*Reposado, Lemon, Orange Blossom Honey, Bitters*

Pleasure Garden | \$13

*Vodka, Lemon, Green Chartreuse, Cucumber, Basil*

Old x Old Fashioned | \$14

*Bourbon, Sugar, Bitters*

Suspicion | \$14

*Gin, Lime, Pineapple, Bitters*

La Escalera | \$14

*Tequila, Lime, Agave, Red Wine*

Strangers on a Train | \$16

*Angostura, Rye, Lemon, Oregano*

## BEER

Dragoon American IPA | Tucson, AZ | \$8

Wrenhouse Big Spills Pilsner | Phoenix, AZ | \$8

SanTan Juicy Jack Hazy IPA | Chandler, AZ | \$8

Borderlands Prickly Pear Wheat Ale | Tucson, AZ | \$8

## WINE

Drusian Prosecco Extra Dry DOGG | Italy | \$12

Ant Moore Estate Sauvignon Blanc | Marlborough, NZ | \$12

Val Ravn Pino Noir | Sonoma Coast, CA | \$15

Banshee Chardonnay | Sonoma County, CA | \$14

Bench Cabernet Sauvignon | Sonoma County, CA | \$16

## LIGHT BITES

Hummus | \$11

Arizona Citrus Marinated Olives | \$8

Quinoa Crusted Firecracker Shrimp | \$15

Pepperoni Flatbread | \$13

Chicken Wings | \$13

Caesar Salad | \$13