

Cocktails

CROWN JEWEL

• 18 •

Ketel One Peach & Orange Blossom Vodka
Prickly Pear · Hibiscus · French Grapefruit · Lemon · Cava

BEGINNER'S LUCK

Volcan Blanco Tequila · Mango · Ancho Chile · Lime · Orange

LOCK & KEY

Los Vecinos Mezcal · Ginger · Orange Curacao · Lime
Pineapple · Pomegranate · Big Marble Ginger Beer

HARD DAYS OFF ** *Contains Nuts*

Scarlet Ibis Gold Rum · Crème of Coconut
Apricot · Herbal Liqueur · Lemon · Nutmeg

CHECKS & BALANCES ** *Contains Nuts*

Zephyr Gin · Lychee · Floral Liqueur · Orgeat · Lemon · Bitters

TELLER'S TALE

Four Roses Small Batch Bourbon · Passion Fruit
Genepy · Lemon · Grapefruit · Egg White · Bitters Design

POCKET FULL OF GREENBACKS

St. George Green Chile Vodka · Smoked Jalapeno Liqueur
Garden Cantaloupe · Citrus

THE VAULT KEEPER

Four Roses Small Batch Bourbon
Spiced Brown Sugar · Bitters · Cherry Smoked

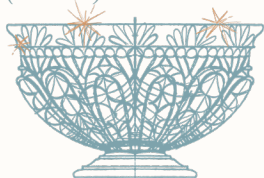
GOLD FREE (Non-Alcoholic)

• 14 •

Seedlip Spice #94 · Ginger · Elderflower · Citrus · Soda Water

THE BANKER'S BOWL

(Serves 3+)



NO1 *Choice of Base Spirit...*

VODKA · BLANCO TEQUILA · GIN · RUM

NO2 *Served with...*

STRAWBERRY · PEACH APRICOT TEA
LEMON · GRAPEFRUIT · GENEPY
PINEAPPLE AMARO

NO3 *Served with...*

CAVA · 110 « DR » CHAMPAGNE · 180

Beer

Corona Extra

7

Dragoon American IPA

8

Michelob Ultra

7

Guinness

8

Miller Lite

7

Huss Scottsdale Blonde

8

Papago Orange Blossom

8

Bites

TWICE BAKED POTATO SKINS

Chives · Stracciatella · Roasted Tomato · Basil · Lemon Evoo
Add Short Rib 5

• 22 •

BRUSCHETTA

Pesto · Roasted Pepitas · Cherry Heirloom Tomato
Green Apple · Lemon Zest · Evoo

• 21 •

CHICKEN CLUB FLATBREAD

Chicken Breast · Bacon · Avocado · Roasted Tomato
Mozzarella · Tomato Sauce

• 22 •

CHILLED FRENCH ONION DIP

Fried Shallots · Chives · Potato Chips · Roasted Carrots · Celery · Crackers
Add Short Rib 5

• 19 •

CHICKEN & WAFFLES

Chicken Lollipops · Buttery Waffle · Maple Syrup

• 23 •

STEAK SLIDERS

Brioche Buns · Chimichurri · Burnt Lemon Aioli · Fried Shallot

• 24 •

CHARCUTERIE BOARD* (Serves 2-3)

Chefs Choice of Imported Cured Meats · Local & Imported Cheeses
Housemade Jams · Artisanal Rustic Sourdough · Nuts & Fruit

• 28 •

SEASONAL SALAD

• 18 •

Inquire With Your Server

Desserts

LEMON CURD CAKE

• 14 •

Raspberries
Honey

CHOCOLATE BOMB

• 18 •

Orange Jam
Sponge Cake
Chocolate Mousse

Wine

Drusian Prosecco Extra Dry DOCG 13 / 16

Ant Moore Estate Sauvignon Blanc 13 / 16

Juggernaut Cabernet Sauvignon 14 / 17

Valravn Pinot Noir 15 / 18

Lioco Chardonnay 16 / 19

Curator Red Blend 15 / 18

Pavette Cabernet Sauvignon 16 / 19

BY THE BOTTLE

Matias Cabernet Sauvignon 55

Trig Point Diamond Dust 65

Vineyard Cabernet Sauvignon 65

Averaen Willamette 55

Valley Chardonnay 70

Seresin Sauvignon Blanc 70

Veuve Clicquot Champagne 180

Please Drink Responsibly



Auto gratuity fee of 18% *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain, or come into contact with Crustacean Shellfish, Eggs, Fish, Milk, Peanuts, Soybeans, Tree Nuts and Wheat. For guests with special dietary requirements, or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.