



HAPPY HOUR

Buffalo Cauliflower | 12

Rogue blue cheese crème, scallions (VG)

Kabocha Hummus | 12

Cucumbers, heirloom carrots, radish, golden raisins, pomegranate seeds, grilled date walnut loaf (V, BZ)

Loaded Guacamole & Charred Tomato Salsa | 12

Gotija cheese, roasted pepitas, pickled onions, jicama, radish, tortilla chips (VG, GF)

Ancho Chile Braised Beef Tacos | 15

Smoked beef short rib, orange pico de gallo, micro cilantro, lime crème

Buffalo Wings | 15

Frank's red - hot wings, celery sticks, ranch dip

Prickly Pork Belly | 15

Jicama, raspberry, prickly pear glaze, micro salad (GF)

Crujiente Crab Tacos | 16

Blue corn shell, crab escabeche, lime crème, jicama (GF)

Girl Dinner | 25

Moody blue flatbread with grilled pear, prosciutto, roth moody blue cheese, arugula, hot honey drizzle & petite caesar salad paired with your choice of a house vodka or gin martini

Draft Beer | 8

Urban Sunset, **Mexican Lager**

Spellbinder, **Hazy IPA**

Michelob Ultra, **American Lager**

Wines

Silvergate, **Sparkling**, Spain | 8

Prisoner, **Chardonnay**, California | 10

Whitehaven, **Sauvignon Blanc**, California | 10

Fleurs de Prairie, **Rosé**, Washington | 10

Unknown Author, **Cabernet Sauvignon**, California | 10

Archetype, **Pinot Noir**, California | 10

Cocktails | 10

Bridge & Tunnel

Roku Gin, Watermelon Real, Ginger Monin, Lime, Mint

Painted Desert

Titos's Vodka, St. Germain, Cucumber, Mint Syrup, Lime

The Phoenix

Corazon Reposado, Chitepines Mesquite Honey Syrup, Lemon, Pricky Pear

Today's Crafted Cocktail

Ask your bartender about our featured creation

18% service charge will be added to parties of six or more

Please inform us of any allergies or aversions. *Maricopa County suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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