



**STARTERS**

- Gorgonzola Bruschetta** \$9  
Gorgonzola, Tomato, basil, onion, garlic, French roll  
Add chicken \$2
- Crispy Roasted Brussels Sprouts** \$9  
Preserved lemon, crushed red pepper, olive oil, parmesan GF  
Add bacon \$2
- Grilled Chicken Skewers (5)** \$11.5  
Spicy Thai Peanut Dipping Sauce
- Taos Egg Rolls** \$13  
Chicken, cilantro, corn, avocado, cheese, roasted red peppers, onion, avocado cream and chipotle ketchup
- Ale Battered Chipotle Tenders** \$12  
House bleu cheese dressing
- Asian Sweet & Spicy Tenders** \$12  
Sriracha ranch
- Ahi Poke** \$15  
Avocado, cucumber, garlic chili oil, onion, wontons
- Fire Grilled Artichoke** GF \$13  
Balsamic, roasted garlic aioli
- Ale Battered Pickle Chips** \$8  
Sriracha ranch
- Spinach & Artichoke Dip** \$12.5
- Portabello Mushroom Fries** \$8  
Sriracha ranch, chimichurri aioli
- Chicken & Potato Taquitos** \$13  
Green onion, cilantro, salsa and avocado cream, chipotle mayo, sour cream
- Road House Sliders** \$13  
Grilled onion, mushroom, cheddar, pickles on 3 grass-fed-beef sliders, rolls
- Housemade Empanadas** \$11.5  
CHOOSE: chicken with apple; or beef picadillo, sour cream, cilantro
- Ale Battered Calamari** \$13  
Roasted garlic aioli & horseradish cocktail sauce

**LUNCH SPECIALS**

Available daily 11-3

- Lunch Pizza & Salad** \$16  
Caesar, Greens & Gorgonzola or Garden salad
- Sandwich & Soup or Salad** \$12.5  
½ House-roasted Turkey breast, Tuna salad or Caprese with choice of soup, Caesar, Greens & Gorgonzola or Garden salad
- Sandwich, Soup and Salad** \$14

**PIZZA**

All pizzas are made with a blend of mozzarella and fontina cheese

- Leonardo** \$15.5  
Pepperoni, chili flakes, chicken, tomato, basil, marinara, parmesan
- Spicy Thai** \$15.5  
Chicken, red onion, almonds, carrots, sprouts, cilantro, peanut sauce, gouda
- Roma Tomato-Basil** \$14.5  
Roasted garlic, marinara, parmesan
- Sausage & Pepperoni** \$15.5  
Marinara sauce, parmesan
- BBQ Chicken** \$15.5  
Red onion, smoked gouda, cilantro
- Four Cheese** \$13.5  
Marinara sauce, oregano, parmesan
- Mediterranean** \$15.5  
Kalamata olives, tomato, spinach, red onion, artichoke hearts, goat cheese
- Sundried Tomato Pesto** \$15.5  
Chicken, tomato, roasted garlic, basil, pine nuts, parmesan

**TACOS**

- Lime Chicken Tacos** \$13 | \$16.5  
Jack cheese, tomatoes, cilantro, lettuce, salsa fresca, spicy rice Guacamole \$2
- Grilled Steak Tacos** \$15 | \$19.5  
Jack cheese, tomatoes, cilantro, lettuce, salsa fresca, spicy rice Guacamole \$2
- Ale Battered Fish Tacos** \$13 | \$16.5  
Jack cheese, tomatoes, cilantro, coleslaw, cilantro cream sauce, onion, corn tortillas, spicy rice
- “Squashos”** \$13  
Sweet & spicy roasted butternut squash, wasabi-apple slaw, guacamole  
\*Approximately 540 calories
- Blackened Ahi Tacos** GF \$20  
Build-your-own style with sushi-grade ahi, flour tortillas, pico de gallo, jack cheese, guacamole, lettuce, spicy rice

All our chicken is hormone and antibiotic free!

GF GLUTEN FREE | VEGAN

\*We are not a gluten free restaurant. Please notify your server of any allergies.

**SALAD**

- Italian** \$15 | \$17.5  
Romaine, chicken breast, roasted red peppers, red onion, tomato, gorgonzola, artichoke hearts, basil, balsamic vinaigrette
  - Smoky Ranch** \$15 | \$17.5  
Romaine & iceberg, chicken breast, tomato, jack cheese, avocado, “cactus thorns,” BBQ ranch
  - Mexican Ahi** \$19  
Diced ahi seasoned with our Southwest spices tossed
  - Asian Chicken** \$15 | \$17.5  
Iceberg, chicken breast, red cabbage, spring onion, carrots, bean sprouts, wontons, rice noodles, pea pods, mandarin oranges, almonds, Asian-sesame dressing
  - Avocado & Grilled Veggie** GF \$14.5  
Baby greens, almonds, goat cheese, grapefruit vinaigrette  
\*Under 500 calories
  - Cobb** \$15 | \$17.5  
Romaine, chicken breast, bacon, red onion, tomato, hard-boiled egg, jack cheese, avocado, cucumber, bleu cheese dressing
  - Greens & Gorgonzola** \$12 | \$16.5  
Toasted walnuts, tomato, balsamic vinaigrette
  - Cilantro Caesar** \$11.5 | \$16  
Romaine, cotija cheese, cilantro, pepitas, tortilla strips, cilantro caesar dressing
  - Classic Caesar** \$11.5 | \$16  
Romaine, parmesan-romano, housemade garlic croutons
  - Southwest** \$15 | \$17.5  
Baby lettuces, chicken, corn, red onion, jack cheese, tomato, cilantro, tortilla strips, pepitas, citrus cilantro dressing
- Chicken \$4 | Shrimp \$5  
Tri-tip \$6 | Salmon \$6**

**TAKEOUT DEAL**

Available TO-GO only

**Family Meal** Feeds 4-6 \$45 & up

**You choose a family-sized salad, a generous meat option and a loaf of bread with 12 oz. of our tapenade!**  
\*Ale marinated, BBQ or Santa Maria tri-tip, or Mustard Thyme, BBQ or Picatta chicken

**\*Add desserts, pastas, pizza, ribs, side dishes, 6 packs of beer**



## SANDWICHES

With Cajun Garlic Fries  
Sub Sweet Potato Fries \$2.50

- California Cobb** \$16  
Chicken breast, tomato, lettuce, avocado, bacon, gorgonzola cheese, spicy remoulade sauce, whole wheat
- Vaquero** \$20  
Flat-iron steak, grilled asparagus, cilantro pesto, tomato, goat cheese, fried onion strings, ciabatta
- Ale Marinated Tri-Tip** \$20  
Tomato, red onion, lettuce, roasted garlic mayo, jack cheese, Bollilo roll
- Chicken & Brie** \$16  
Sundried tomatoes, guacamole, oregano, chipotle mayo, ciabatta
- Blackened Chicken** \$16  
Lettuce, tomato, avocado, "cactus thorns," chipotle mayo, Bollilo roll
- Caprese** \$15  
Fresh mozzarella, eggplant, tomato, basil, balsamic vinaigrette, greens, sundried tomato pesto, ciabatta
- Kickin' Chicken** \$14  
Golden Eagle Ale-battered chicken, chipotle sauce, cucumber, tomato, bleu cheese dressing, brioche bun
- Tri-Tip Flatbread** \$20  
Caramelized onions, lettuce, tomato, gorgonzola, blue cheese dressing
- Turkey & Avocado Melt** \$16  
Red onion, tomato, cheddar cheese, roasted garlic mayo, sourdough

## BURGERS

Sub a "Beyond Beef" Burger for \$3

- Chop House** \$18.5  
¾ lb. grass-fed ground Angus, red onion, lettuce, tomato, cheddar and choice of (1) guacamole, bacon, BBQ sauce, sautéed mushrooms, avocado, caramelized onions, ciabatta  
Additional items \$1
- Sedona Turkey** \$16.5  
White cheddar, tomato, onion, lettuce, avocado, chipotle mayo, brioche bun
- Portabello Avocado Burger** \$14.5  
Chimichurri, arugula, red onion, tomato, ciabatta
- Wolf Creek** \$15.5  
6 oz. grass-fed ground Angus, caramelized onions, tomato, cheddar, brioche bun

Add a starter salad to any entrée \$4  
Caesar, Garden or Greens & Gorgonzola

## PASTA

- Pasta alla Checca** \$13.5 | \$17.5  
Spaghetti, tomato, garlic, olive oil, basil
- Santa Fe** \$16.5 | \$20.5  
Penne, chicken, peppers, corn, tomato, red onion, gouda, cilantro southwestern cream sauce
- Pasta Fresca** \$15.5 | \$19.5  
Penne, broccoli, sundried tomato, carrots, red onion, peppers, pine nuts, garlic, thyme, basil, parmesan-romano
- Sundried Tomato Pesto** \$15.5 | \$20.5  
Linguini, chicken, artichoke hearts, red onion, sundried tomato pesto cream sauce, basil, pine nuts, parmesan
- Lemon Grilled Vegetable** \$16.5  
Organic red lentil penne, olive oil, preserved lemon, grilled vegetables, fresh herbs  
*\*Approximately 500 calories*
- Jumbo Shrimp Scampi** \$24.5  
Spaghetti, tomatoes, roasted garlic, chili flakes, basil, parsley
- Spicy Thai** \$16.5 | \$20.5  
Penne, chicken, carrots, red onion, bean sprouts, cilantro, almonds, peanut cream sauce
- Pasta Carbonara** \$16.5 | \$20.5  
Linguini, chicken, peas, bacon, caramelized onions, herbed cream sauce, parsley, parmesan-romano
- Blackened Chicken** \$16.5 | \$20.5  
Linguini, peppers, red & green onion, carrots, tomatoes, cajun cream sauce
- Jambalaya** \$21.5  
Linguini, chicken, shrimp, andouille sausage, onions, tomatoes, peppers, parsley
- Chicken Ravioli** \$16.5 | \$21.5  
Tomatoes, mushrooms and spinach, garlic, parmesan-romano  
CHOOSE: White wine sauce -OR- Sundried tomato pesto cream sauce

Chicken \$4 | Shrimp \$5  
Goat Cheese \$2

## BEVERAGES to-go!

- Iced Tea - Black or Tropical \$1.75
- Coca-Cola Fountain Drinks \$1.75
- IBC Root Beer Bottle \$3.5
- Fresh, Fruit Juice \$3.5  
*Cranberry, Apple, Orange*
- Pellegrino \$4
- Panna \$4

## CHICKEN

- Chicken al Mattone** \$19.5  
Herb crusted chicken, grilled vegetables, roasted garlic mashed potatoes GF
- Chicken Crustada** \$15.5 | \$19.5  
Sundried tomato pesto cream sauce, linguini, tomato, basil, parmesan
- Margarita Chicken** \$15.5  
Tequila lime marinated chicken breast, avocado-confetti salsa, wilted spinach  
*\*Approximately 475 calories* GF
- Chicken Piccata** \$16 | \$19.5  
Capers, mushrooms, roasted garlic mashed potatoes, broccoli
- Mustard Thyme Chicken** \$16 | \$19.5  
Carrots, shallots, wine, dried apricots, grilled asparagus, butternut squash
- Citrus Chipotle Chicken** \$19.5  
Baby red potatoes, grilled veggies
- Country French Chicken** \$16 | \$19.5  
Sundried tomato brie sauce, roasted garlic mashed potatoes, broccoli
- Bayou Chicken** \$16 | \$19.5  
Andouille sausage, bell peppers, mushrooms, green onion, cajun cream sauce, rice
- Orange Cashew Chicken** \$16 | \$19.5  
Broccoli, snow peas, green onion, carrots, orange cashew sauce, rice\*  
**Sub Shrimp \$2 | Combo \$3**  
*\*For option sub butternut squash*

## SPECIALTIES

- Fish & Chips** \$14.5 | \$18.5  
French fries, chipotle coleslaw, cilantro
- Fresh Salmon** \$17.5 | \$23.5  
Choose tomato-basil topping or blackened, with grilled vegetables, baby red potatoes
- Quinoa Bowl** \$11.5  
Warm veggies, white beans, cilantro, honey vinaigrette. Add protein:  
**Chicken \$4 | Shrimp \$5  
Tri-Tip \$6 | Salmon \$6**
- Baby Back Ribs** \$20.5 | \$29.5  
House ale-molasses bbq sauce, grilled vegetables, cajun garlic fries
- Flat Iron Steak** \$26.5  
Caramelized onions, gorgonzola, mushrooms, roasted garlic mashed potatoes, broccoli
- Fire Grilled Tri-Tip** \$18.5 | \$24.5  
Choice of Santa Maria or Ale Marinated with Cajun garlic fries, grilled veggies
- Pesto Salmon** \$18.5  
Butternut squash, asparagus, spinach, tomato, roasted peppers, feta cheese  
*\*Approximately 450 calories*