

Est.



1997

STARTERS

- Gorgonzola Bruschetta** \$8.5
Gorgonzola, Tomato, basil, onion, garlic, French roll
Add chicken \$2
- Crispy Roasted Brussels Sprouts** \$8.5
Preserved lemon, crushed red pepper, olive oil, parmesan
Add bacon \$2 **GF**
- Grilled Chicken Skewers (5)** \$10.50
Spicy Thai Peanut Dipping Sauce
- Taos Egg Rolls** \$12.5
Chicken, cilantro, corn, avocado, cheese, roasted red peppers, onion, avocado cream and chipotle ketchup
- Ale Battered Chipotle Tenders** \$11.5
House bleu cheese dressing
- Asian Sweet & Spicy Tenders** \$11.5
Sriracha ranch
- Ahi Poke** \$14.5
Avocado, cucumber, garlic chili oil, onion, wontons
- Fire Grilled Artichoke** \$12.5
Balsamic, roasted garlic aioli **GF**
- Ale Battered Pickle Chips** \$7.5
Sriracha ranch
- Spinach & Artichoke Dip** \$12
- Portabello Mushroom Fries** \$7.5
Sriracha ranch, chimichurri aioli
- Chicken & Potato Taquitos** \$12.5
Green onion, cilantro, salsa and avocado cream, chipotle mayo, sour cream
- Road House Sliders** \$11.5
Grilled onion, mushroom, cheddar, pickles on 3 grass-fed-beef sliders, rolls
- Housemade Empanadas** \$10
CHOOSE: chicken with apple; or beef picadillo, sour cream, cilantro
- Ale Battered Calamari** \$12.5
Roasted garlic aioli & horseradish cocktail sauce

LUNCH SPECIALS

Available daily 11-3

- Lunch Pizza & Salad** \$15
Caesar, Greens & Gorgonzola or Garden salad
- Sandwich & Soup or Salad** \$12
½ House-roasted Turkey breast, Tuna salad or Caprese with choice of soup, Caesar, Greens & Gorgonzola or Garden salad
- Sandwich, Soup and Salad** \$13.50

PIZZA

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

- Leonardo** \$15
Pepperoni, chili flakes, chicken, tomato, basil, marinara, parmesan
- Spicy Thai** \$15
Chicken, red onion, almonds, carrots, sprouts, cilantro, peanut sauce, gouda
- Roma Tomato-Basil** \$14
Roasted garlic, marinara, parmesan
- Sausage & Pepperoni** \$15
Marinara sauce, parmesan
- BBQ Chicken** \$15
Red onion, smoked gouda, cilantro
- Four Cheese** \$13
Marinara sauce, oregano, parmesan
- Mediterranean** \$15
Kalamata olives, tomato, spinach, red onion, artichoke hearts, goat cheese
- Sundried Tomato Pesto** \$15
Chicken, tomato, roasted garlic, basil, pine nuts, parmesan

TACOS

- Lime Chicken Tacos** \$12.50 | \$16
Jack cheese, tomatoes, cilantro, lettuce, salsa fresca, spicy rice Guacamole \$2
- Grilled Steak Tacos** \$13.50 | \$18
Jack cheese, tomatoes, cilantro, lettuce, salsa fresca, spicy rice Guacamole \$2
- Ale Battered Fish Tacos** \$12.50 | \$16
Jack cheese, tomatoes, cilantro, coleslaw, cilantro cream sauce, onion, corn tortillas, spicy rice
- "Squashos"** \$12.5
Sweet & spicy roasted butternut squash, wasabi-apple slaw, guacamole
**Approximately 540 calories*
- Blackened Ahi Tacos** \$19.5 **GF** **V**
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 | **V** VEGAN

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

SALAD

- Italian** \$14.5 | \$17
Romaine, chicken breast, roasted red peppers, red onion, tomato, gorgonzola, artichoke hearts, basil, balsamic vinaigrette
 - Smoky Ranch** \$14.5 | \$17
Romaine & iceberg, chicken breast, tomato, jack cheese, avocado, "cactus thorns," BBQ ranch
 - Mexican Ahi** \$18
Diced ahi seasoned with our Southwest spices tossed
 - Asian Chicken** \$14.5 | \$17
Iceberg, chicken breast, red cabbage, spring onion, carrots, bean sprouts, wontons, rice noodles, pea pods, mandarin oranges, almonds, Asian-sesame dressing
 - Avocado & Grilled Veggie** \$14 **GF**
Baby greens, almonds, goat cheese, grapefruit vinaigrette
**Under 500 calories*
 - Cobb** \$14.5 | \$17
Romaine, chicken breast, bacon, red onion, tomato, hard-boiled egg, jack cheese, avocado, cucumber, bleu cheese dressing
 - Greens & Gorgonzola** \$11 | \$16
Toasted walnuts, tomato, balsamic vinaigrette
 - Cilantro Caesar** \$10.5 | \$15
Romaine, cotija cheese, cilantro, pepitas, tortilla strips, cilantro caesar dressing
 - Classic Caesar** \$10.5 | \$15
Romaine, parmesan-romano, housemade garlic croutons
 - Southwest** \$14.5 | \$17
Baby lettuces, chicken, corn, red onion, jack cheese, tomato, cilantro, tortilla strips, pepitas, citrus cilantro dressing
- Chicken \$4 | Shrimp \$5**
Tri-tip \$5 | 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** \$15.50
Chicken breast, tomato, lettuce, avocado, bacon, gorgonzola cheese, spicy remoulade sauce, whole wheat
- Vaquero** \$18.50
Flat-iron steak, grilled asparagus, cilantro pesto, tomato, goat cheese, fried onion strings, ciabatta
- Ale Marinated Tri-Tip** \$18.50
Tomato, red onion, lettuce, roasted garlic mayo, jack cheese, Bollilo roll
- Chicken & Brie** \$15.50
Sundried tomatoes, guacamole, oregano, chipotle mayo, ciabatta
- Blackened Chicken** \$15.50
Lettuce, tomato, avocado, "cactus thorns," chipotle mayo, Bollilo roll
- Caprese** \$14.50
Fresh mozzarella, eggplant, tomato, basil, balsamic vinaigrette, greens, sundried tomato pesto, ciabatta
- Kickin' Chicken** \$13.50
Golden Eagle Ale-battered chicken, chipotle sauce, cucumber, tomato, bleu cheese dressing, brioche bun
- Tri-Tip Flatbread** \$18.50
Caramelized onions, lettuce, tomato, gorgonzola, blue cheese dressing
- Turkey & Avocado Melt** \$15
Red onion, tomato, cheddar cheese, roasted garlic mayo, sourdough

BURGERS

- Chop House** \$17
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
White cheddar, tomato, onion, lettuce, avocado, chipotle mayo, brioche bun
 - Portabello Avocado Burger** \$14
Chimichurri, arugula, red onion, tomato, ciabatta
 - Wolf Creek** \$13.5
6 oz. grass-fed ground Angus, caramelized onions, tomato, cheddar, brioche bun
- Sub a "Beyond Beef" Burger for \$3

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

PASTA

- Pasta alla Checca** \$13|\$17
Spaghetti, tomato, garlic, olive oil, basil
 - Santa Fe** \$16|\$20
Penne, chicken, peppers, corn, tomato, red onion, gouda, cilantro southwestern cream sauce
 - Pasta Fresca** \$15|\$19
Penne, broccoli, sundried tomato, carrots, red onion, peppers, pine nuts, garlic, thyme, basil, parmesan-romano
 - Sundried Tomato Pesto** \$15|\$19
Linguini, chicken, artichoke hearts, red onion, sundried tomato pesto cream sauce, basil, pine nuts, parmesan
 - Lemon Grilled Vegetable** \$16
Organic red lentil penne, olive oil, preserved lemon, grilled vegetables, fresh herbs
**Approximately 500 calories*
 - Jumbo Shrimp Scampi** \$24
Spaghetti, tomatoes, roasted garlic, chili flakes, basil, parsley
 - Spicy Thai** \$16|\$20
Penne, chicken, carrots, red onion, bean sprouts, cilantro, almonds, peanut cream sauce
 - Pasta Carbonara** \$16|\$20
Linguini, chicken, peas, bacon, caramelized onions, herbed cream sauce, parsley, parmesan-romano
 - Blackened Chicken** \$16|\$20
Linguini, peppers, red & green onion, carrots, tomatoes, cajun cream sauce
 - Jambalaya** \$21
Linguini, chicken, shrimp, andouille sausage, onions, tomatoes, peppers, parsley
 - Chicken Ravioli** \$16|\$21
Tomatoes, mushrooms and spinach, garlic, parmesan-romano
CHOOSE: White wine sauce -OR- Sundried tomato pesto cream sauce
- Chicken \$4 | Shrimp \$5**

BEVERAGES

- Iced Tea - Black or Tropical** \$3
- Coca-Cola Fountain Drinks** \$3
- IBC Root Beer** \$3.5
- Juice** \$3.5
Cranberry, Apple, Orange
- Green Star Organic Coffee & Decaf** \$3
- Assorted Hot Teas** \$3
- Pellegrino** \$4
- Panna** \$4

CHICKEN

- Chicken al Mattone** \$19
Herb crusted chicken, grilled vegetables, roasted garlic mashed potatoes **GF**
- Chicken Crustada** \$14|\$19
Sundried tomato pesto cream sauce, linguini, tomato, basil, parmesan
- Margarita Chicken** \$15
Tequila lime marinated chicken breast, avocado-confetti salsa, wilted spinach
Approximately 475 calories* **GF
- Chicken Piccata** \$15.50|\$19
Capers, mushrooms, roasted garlic mashed potatoes, broccoli
- Mustard Thyme Chicken** \$15.50|\$19
Carrots, shallots, wine, dried apricots, grilled asparagus, butternut squash
- Citrus Chipotle Chicken** \$19
Baby red potatoes, grilled veggies
- Country French Chicken** \$15.50|\$19
Sundried tomato brie sauce, roasted garlic mashed potatoes, broccoli
- Bayou Chicken** \$15.50|\$19
Andouille sausage, bell peppers, mushrooms, green onion, cajun cream sauce, rice
- Orange Cashew Chicken** \$15.50|\$19
Broccoli, snow peas, green onion, carrots, orange cashew sauce, rice*

Sub Shrimp \$2 | Combo \$3
**For option sub butternut squash*

SPECIALTIES

- Fish & Chips** \$14|\$18
French fries, chipotle coleslaw, cilantro
- Fresh Salmon** \$17|\$23
Choose tomato-basil topping or blackened, with grilled vegetables, baby red potatoes **GF**
- Quinoa Bowl** \$11
Warm veggies, white beans, cilantro, honey vinaigrette. Add protein: **GF**
Chicken \$4 | Shrimp \$5
Tri-Tip \$5 | Salmon \$6
- Baby Back Ribs** \$19|\$28
House ale-molasses bbq sauce, grilled vegetables, cajun garlic fries
- Flat Iron Steak** \$25
Caramelized onions, gorgonzola, mushrooms, roasted garlic mashed potatoes, broccoli
- Fire Grilled Tri-Tip** \$17|\$23
Choice of Santa Maria or Ale Marinated with Cajun garlic fries, grilled veggies
- Pesto Salmon** \$18
Butternut squash, asparagus, spinach, tomato, roasted peppers, feta cheese **GF**
**Approximately 450 calories*