

Est.



1997

STARTERS

- Gorgonzola Bruschetta** \$10
Gorgonzola, Tomato, basil, onion, garlic, French roll
Add chicken \$2
- Crispy Roasted Brussels Sprouts** \$10
Preserved lemon, crushed red pepper, olive oil, parmesan
Add bacon \$2
- Grilled Chicken Skewers** 🍷 GF \$12
Spicy Thai Peanut Dipping Sauce
- Taos Egg Rolls** \$13.5
Chicken, cilantro, corn, avocado, cheese, roasted red peppers, onion, avocado cream and chipotle ketchup
- Ale Battered Chipotle Tenders** \$12.5
House bleu cheese dressing
- Asian Sweet & Spicy Tenders** 🍷 \$12.5
Sriracha ranch
- Ahi Poke** 🍷 \$15.5
Avocado, cucumber, garlic chili oil, onion, wontons
- Fire Grilled Artichoke** GF \$13.5
Balsamic, roasted garlic aioli
- Ale Battered Pickle Chips** 🍷 \$9
Sriracha ranch
- Spinach & Artichoke Dip** \$13
- Portabello Mushroom Fries** \$9
Sriracha ranch, chimichurri aioli
- Chicken & Potato Taquitos** \$13.5
Green onion, cilantro, salsa and avocado cream, chipotle mayo, sour cream
- Road House Sliders** \$13.5
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** \$14
Roasted garlic aioli & horseradish cocktail sauce
- Truffle Fries** \$9
Golden brown fries tossed in truffle oil and truffle salt, with fresh rosemary, parsley and parmesan cheese.

LUNCH SPECIALS

Available daily 11-3

- Lunch Pizza & Salad** \$17
Caesar, Greens & Gorgonzola or Garden salad
- Sandwich & Soup or Salad** \$13.5
½ House-roasted Turkey breast, Tuna salad or Caprese with choice of soup, Caesar, Greens & Gorgonzola or Garden salad
- Sandwich, Soup and Salad** \$14.5

PIZZA

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

- Leonardo** 🍷 \$16
Pepperoni, chili flakes, chicken, tomato, basil, marinara, parmesan
- Spicy Thai** 🍷 \$16
Chicken, red onion, almonds, carrots, sprouts, cilantro, peanut sauce, gouda
- Roma Tomato-Basil** \$15
Roasted garlic, marinara, parmesan
- Sausage & Pepperoni** \$16
Marinara sauce, parmesan
- BBQ Chicken** \$16
Red onion, smoked gouda, cilantro
- Four Cheese** \$14
Marinara sauce, oregano, parmesan
- Mediterranean** \$16
Kalamata olives, tomato, spinach, red onion, artichoke hearts, goat cheese
- Sundried Tomato Pesto** \$16
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"** GF \$13
Sweet & spicy roasted butternut squash, wasabi-apple slaw, guacamole
**Approximately 540 calories*
- Blackened Ahi Tacos** \$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** \$15.5 | \$18
Romaine, chicken breast, roasted red peppers, red onion, tomato, gorgonzola, artichoke hearts, basil, balsamic vinaigrette
 - Smoky Ranch** \$15.5 | \$18
Romaine & iceberg, chicken breast, tomato, jack cheese, avocado, "cactus thorns," BBQ ranch
 - Mexican Ahi** \$19.5
Diced ahi seasoned with our Southwest spices, avocado, onion, quinoa, corn, tossed in Citrus Cilantro dressing.
 - Asian Chicken** \$15.5 | \$18
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 \$15
Baby greens, almonds, goat cheese, grapefruit vinaigrette
**Under 500 calories*
 - Cobb** \$15.5 | \$18
Romaine, chicken breast, bacon, red onion, tomato, hard-boiled egg, jack cheese, avocado, cucumber, bleu cheese dressing
 - Greens & Gorgonzola** \$12.5 | \$17
Toasted walnuts, gorgonzola cheese, tomato, balsamic vinaigrette
 - Cilantro Caesar** \$12 | \$16.5
Romaine, cotija cheese, cilantro, pepitas, tortilla strips, cilantro caesar dressing
 - Classic Caesar** \$12 | \$16.5
Romaine, parmesan-romano, housemade garlic croutons
 - Southwest** \$15.5 | \$18
Baby lettuces, chicken, corn, red onion, jack cheese, tomato, cilantro, tortilla strips, pepitas, citrus cilantro dressing
- Chicken \$4.5 | Shrimp \$6**
Tri-tip \$7 | Salmon \$7

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

Served with Cajun Garlic Fries
Sub Sweet Potato Fries \$2.50

- California Cobb** \$17
Chicken breast, tomato, lettuce, avocado, bacon, gorgonzola, spicy remoulade, whole wheat
- Vaquero** \$20.5
Flat-iron steak, grilled asparagus, cilantro pesto, tomato, goat cheese, fried onions, ciabatta
- Ale Marinated Tri-Tip** \$20.5
Tomato, red onion, lettuce, roasted garlic mayo, jack cheese, French roll
- Chicken & Brie** \$17
Sundried tomatoes, guacamole, oregano, chipotle mayo, ciabatta
- Blackened Chicken** \$17
Lettuce, tomato, avocado, "cactus thorns," chipotle mayo, French roll
- Caprese** \$16
Fresh mozzarella, eggplant, tomato, basil, balsamic vinaigrette, greens, sundried tomato pesto, ciabatta
- Kickin' Chicken** \$15
Golden Eagle Ale-battered chicken, chipotle sauce, cucumber, tomato, bleu cheese dressing, brioche bun
- Tri-Tip Flatbread** \$20.5
Caramelized onions, lettuce, tomato, gorgonzola, blue cheese dressing
- Turkey & Avocado Melt** \$17
Red onion, tomato, cheddar cheese, roasted garlic mayo, sourdough
- Grilled Cheese & Tomato Soup** \$14
Gouda, mozzarella, brie and fontina grilled with our Cajun butter. Served with homemade tomato basil soup.
- Club Sandwich** \$16
Toasted sourdough, roasted turkey breast, applewood smoked bacon, tomato, avocado, green leaf lettuce and roasted garlic aioli
- BURGERS**
Sub a "Beyond Beef" Burger for \$3
- Rob's Big Boy** \$18
Two beef patties, Monterey jack & white cheddar, applewood smoked bacon, caramelized onions, lettuce, tomato, brioche bun
- Chop House** \$19
¼ lb. grass-fed ground Angus, red onion, lettuce, tomato, cheddar and choice of (1) guacamole, bacon, BBQ sauce, sautéed mushrooms, avocado, caramelized onions, ciabatta
- Sedona Turkey** \$17
White cheddar, tomato, onion, lettuce, avocado, chipotle mayo, brioche bun
- Portobello Avocado Burger** \$15
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 \$4.5
Caesar, Cilantro Caesar, Garden, or Greens & Gorgonzola

PASTA

- Pasta alla Checca** \$14.5 | \$18
Spaghetti, tomato, garlic, olive oil, basil
- Santa Fe** \$17 | \$21
Penne, chicken, peppers, corn, tomato, red onion, gouda, cilantro southwestern cream sauce
- Pasta Fresca** \$16 | \$20
Penne, broccoli, sundried tomato, carrots, red onion, peppers, pine nuts, garlic, thyme, basil, parmesan-romano
- Sundried Tomato Pesto** \$16 | \$21
Linguini, chicken, artichoke hearts, red onion, sundried tomato pesto cream sauce, basil, pine nuts, parmesan
- Lemon Grilled Vegetable** \$17
Organic red lentil penne, olive oil, preserved lemon, grilled vegetables, fresh herbs
**Approximately 500 calories*
- Jumbo Shrimp Scampi** \$25
Spaghetti, tomatoes, roasted garlic, chili flakes, basil, parsley
- Spicy Thai** \$17.5 | \$21
Penne, chicken, carrots, red onion, bean sprouts, cilantro, almonds, peanut cream sauce
- Pasta Carbonara** \$17.5 | \$21
Linguini, chicken, peas, bacon, caramelized onions, herbed cream sauce, parsley, parmesan-romano
- Blackened Chicken** \$17.5 | \$21.5
Linguini, peppers, red & green onion, carrots, tomatoes, cajun cream sauce
- Jambalaya** \$22
Linguini, chicken, shrimp, andouille sausage, onions, tomatoes, peppers, parsley
- Chicken Ravioli** \$17.5 | \$22
Tomatoes, mushrooms and spinach, garlic, parmesan-romano
CHOOSE: White wine sauce -OR- Sundried tomato pesto cream sauce

**Chicken \$4.5 | Shrimp \$6
Goat Cheese \$3**

Substitute Lentil Pasta for \$3

BEVERAGES to-go!

- Iced Tea - Black or Tropical** \$2.75
- Coca-Cola Fountain Drinks** \$2.75
- IBC Root Beer Bottle** \$3.5
- Fresh, Fruit Juice** \$3.5
Cranberry, Apple, Orange
- Pellegrino** \$4.5
- Panna** \$4.5

CHICKEN

- Chicken al Mattone** \$20
Herb crusted chicken, grilled vegetables, roasted garlic mashed potatoes
- Chicken Crustada** \$16.5 | \$20
Sundried tomato pesto cream sauce, linguini, tomato, basil, parmesan
- Margarita Chicken** \$16.5
Tequila lime marinated chicken breast, avocado-confetti salsa, wilted spinach
**Approximately 475 calories*
- Chicken Piccata** \$16.5 | \$20
Capers, mushrooms, roasted garlic mashed potatoes, broccoli
- Mustard Thyme Chicken** \$16.5 | \$20
Carrots, shallots, wine, dried apricots, grilled asparagus, butternut squash
- Citrus Chipotle Chicken** \$20
Baby red potatoes, grilled veggies
- Country French Chicken** \$16.5 | \$20
Sundried tomato brie sauce, roasted garlic mashed potatoes, broccoli
- Bayou Chicken** \$16.5 | \$20
Andouille sausage, bell peppers, mushrooms, green onion, cajun cream sauce, rice
- Orange Cashew Chicken** \$16.5 | \$20
Broccoli, snow peas, green onion, carrots, orange cashew sauce, rice*

Sub Shrimp \$3 | Combo \$4

**For option sub butternut squash*

SPECIALTIES

- Fish & Chips** \$15.5 | \$19.5
French fries, chipotle coleslaw, cilantro
- Fresh Salmon** \$18.5 | \$24
Choose tomato-basil topping or blackened, with grilled vegetables, baby red potatoes
- Quinoa Bowl** \$12.5
Warm veggies, white beans, cilantro, honey vinaigrette. Add protein:
**Chicken \$4.5 | Shrimp \$6
Tri-Tip \$7 | Salmon \$7**
- Baby Back Ribs** \$22.5 | \$29.5
House ale-molasses bbq sauce, grilled vegetables, cajun garlic fries
- Flat Iron Steak** \$27.5
Caramelized onions, gorgonzola, mushrooms, roasted garlic mashed potatoes, broccoli
- Fire Grilled Tri-Tip** \$19.5 | \$25.5
Choice of Santa Maria or Ale Marinated with Cajun garlic fries, grilled veggies
- Pesto Salmon** \$19.5
Butternut squash, asparagus, spinach, tomato, roasted peppers, feta cheese
**Approximately 450 calories*