

Snack the Planet

BOTTOMLESS POPCORN (GF /V) \$9.50

With Clarified Butter Upon Request, One Order per 4 Guests
Specialty Flavorings \$1 - Truffle Parmesan, Herb Parmesan, Spicy Cheddar

PICKLE FRIES (V) \$9

Served with Buttermilk Ranch Dressing

CRISPY CAULIFLOWER (VG*) \$9.50

Tossed in Your Choice of Buffalo, BBQ, or Sweet Thai Chile
Served with Vegan Ranch

BAKED PRETZEL (V) \$10

Served with Whole Grain Mustard & Hatch Green Chile Queso

LOADED FRIES (GF) \$12

Hatch Green Chile Queso, Cheddar, Smoked Bacon, Sriracha Sour Cream, Cotija, Cilantro

HATCH GREEN CHILE PORK FRIES (GF) \$12 Adam R's Favorite

Hatch Green Chile Pork Stew, Cotija, Cilantro

SOUTHWEST CHICKEN QUESADILLA \$12

Flour Tortilla, Six Cheese Blend, Corn, Black Beans, Peppers, Green Chiles, Served with Chipotle Salsa and Sour Cream

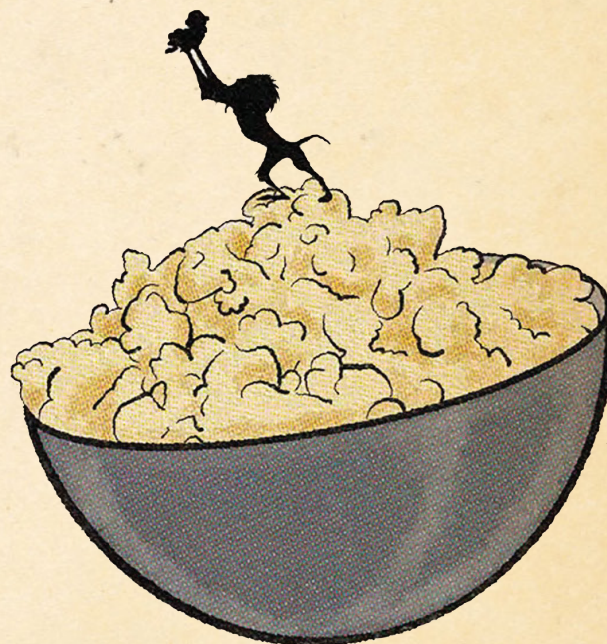
Vegetarian (V) \$9

CHIPS & QUESO (GF /V) \$10

House-Made White Corn Tortilla Chips, Hatch Green Chile Queso, Cotija, Cilantro

MOZZ STICKS (V) \$9

Served with Marinara Sauce



The Big Greens

CHICKEN CAESAR SALAD \$13

HOUSE GARDEN SALAD \$12

Mixed Greens, Roma Tomatoes, Pizza Cheese Blend, Lemon Vinaigrette

BURGER BOWL \$15

Mixed Greens, Cherry Tomatoes, Prime Rib Beef Patty, Cheddar Cheese, Spicy Aioli



Mystically Cheesy Pizza

SPICY SPICOLI \$15

Pepperoni, Roasted Garlic, Pickled Jalapenos, Crushed Red Pepper Flakes, Fresh Basil, Parm Romano Blend

THE LONG HALLOWEEN \$14

Olive Oil Base, Roasted Garlic, Roasted Mushrooms, Caramelized Onions, House Pizza Cheese Blend, Truffle Parmesan, Truffle Aioli Drizzle, Parsley

FILTHY ANIMAL \$16

Spicy Italian Sausage, Pepperoni, Salami, Parm Romano Blend

QUEEN MARGHERITA (V) \$14

Pizza Sauce Base, Fresh Roma Tomatoes, Roasted Garlic, Fresh Basil, Parm Romano Blend



SERVED
ALL DAY

The Wild Brunch

BREAKFAST TACOS (3) \$13

Jennifer's Favorite

Flour Tortillas, Bacon, Scrambled Egg, Tillamook Cheddar, & Hatch Green Chile Queso. Served with House-Made White Corn Tortilla Chips & Chipotle Salsa

CHICKEN N WAFFLES \$15 Adam F's Favorite

Two Caramelized Pearl Sugar Belgian Waffles Topped with Chicken Tenders, Side of Maple Syrup

HUEVOS MAJESTIC (GF) \$12.50

Same as Loaded Fries, But with Scrambled Eggs Too

WHERE THE BUFFALO ROAM \$15

Buffalo Sauce Base, Grilled Chicken, Six Cheese Blend, Ranch Drizzle

MA, HE'S EATING MY PEPPERONI AGAIN \$14

Just Pepperoni & Cheese...

THE NEED FOR CHEESE \$12.00

You guessed it!

** Substitute Vegan Daiya Shreds (VG*) or Caulipower Gluten-Free Crust (GF)**



FRIED EGG BLT \$13

Sourdough, Green Leaf Lettuce, Tomato, Two Fried Eggs, Lemon Garlic Aioli, Bacon, Served with Seasoned Fries & Ketchup

MIMOSA \$9

House Sparkling Wine, Orange, Pineapple, or Cranberry Juice

BLOODY MARY \$12

Tito's Vodka or Hanson Habanero Vodka, Major Peter's Bloody Mix, Salted Rim

BOOZY TOPO \$12

Vodka or Tequila, Cherry, Blackberry, Mango, Raspberry, Watermelon, or Blood Orange, Topo Chico, Lime Juice



Stuff on Bread



YEAR ONE \$17

Grilled Chicken Breast, Caramelized Pineapple, Teriyaki Glaze, Green Leaf Lettuce, Tomato, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

THE BACON CHEDDAR \$16.50

Prime Rib Beef Patty, Cheddar, Caramelized Onions, Green Leaf Lettuce, Tomato, Smoked Bacon, Lemon Garlic Aioli, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

SHROOM'S DUDE \$15

Prime Rib Beef Patty, Roasted Mushrooms, Caramelized Onions, Swiss Cheese, Lemon Garlic Aioli, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

MONSTER MELT \$17

Pressed Prime Rib Beef Patty, Sourdough, Caramelized Onions, Swiss Cheese, Chipotle Aioli, Served with Seasoned Fries and Ketchup

WELL-PRESSED GRILLED CHEESE \$13

Cooked on the Rayon Setting! Sourdough, Six Cheese Blend, Caramelized Onions, Roasted Tomatoes, Served with Seasoned Fries & Ketchup

CLUCK THE LINE \$16 Rio's Favorite

Crispy Fried Chicken Nashville Style, Tossed in Buffalo Sauce & A Secret Spice Blend, Green Leaf Lettuce, Dill Pickle Chips, Fresh Onion, Maple Dijonnaise, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

EL DIABLO \$17 Created by Chef Sam of Tempe

Prime Rib Beef Patty, Smoky Ghost Pepper Jack, Crispy Jalapenos, Spicy Aioli, Toasted Potato Bun, Served with Seasoned Fries & Ketchup

Substitute Vegan Beyond Meat Burger (VG*), Grilled Chicken, Crispy Chicken, Gluten Free Sesame Seed Bun (GF), or Vegan Daiya Shreds (VG*)

CHICKEN TENDERS \$14 Sydney's Favorite

Served with Ranch, Seasoned Fries & Ketchup

CRISPY CAULIFLOWER BASKET (VG*) \$13

Tossed in Your Choice of Buffalo, BBQ, or Sweet Thai Chile
Served with Seasoned Fries, Ketchup & Vegan Ranch

FISH AND CHIPS \$14

Beer Battered Cod, Served with Seasoned Fries, Ketchup, Tartar Sauce & Lemon
Malt Vinegar by Request

HATCH GREEN CHILE PORK STEW (GF) \$12 Craig's Favorite

Served with House-Made White Corn Tortilla Chips, Cotija, Cilantro



The Classics

Menu Key

GLUTEN FRIENDLY = GF

VEGAN = VG

VEGETARIAN = V

Skillet Cookies



SNICKERDOODLE \$12

Snickerdoodle Skillet Cookie Topped with Vanilla Bean Ice Cream, Monin Caramel Sauce & Cinnamon Sugar

CHOCOLATE CHUNK \$12

Chocolate Chunk Skillet Cookie Topped with Vanilla Bean Ice Cream, Monin Caramel & Chocolate Sauces

M&M SUGAR \$12

M&M Sugar Skillet Cookie Topped with Vanilla Bean Ice Cream & Rainbow Sprinkles

PEANUT BUTTER \$12 Steve's Favorite
Peanut Butter Skillet Cookie Topped with Vanilla Bean Ice Cream & Reese's Pieces

There Will Be Shakes

& FLOATS!

Adults Only

FROSTY PALACE \$11

Orange Fanta, Tito's Vodka, Soft Serve

THE DEATH BOX \$11

Bomani Alcoholic Cold Brew Coffee, Soft Serve

CAN'T FEEL MY FEET \$11

Root Beer, Brown Sugar Bourbon, Soft Serve

GOOSE \$11

Dr Pepper, Sailor Jerry Spiced Rum, Soft Serve

GRASSHOPPER \$12

Creme de Menthe, Creme de Cacao

BRANDY ALEXANDER \$12

Courvoisier Cognac, Creme de Cacao, Nutmeg

CHOCOLATE CHERRY \$12

Cherry Heering, Monin Dark Chocolate Sauce

THE KING \$12

Blue Chair Bay Banana Rum, Crunchy Peanut Butter, Bacon

IRISH COFFEE \$12

Bailey's Irish Coffee, Press Roastery Nitro Cold Brew Coffee

CHOCOLATE COVERED PRETZEL \$12

Frangelico, Monin Dark Chocolate Sauce, Sea Salt



ALL AGES

CHOCOLATE \$11

VANILLA \$11

Add Cinnamon

CHOCOLATE PEANUT BUTTER \$11

STRAWBERRY \$11

ESPRESSO CHOCOLATE \$11

SALTED CARAMEL \$11

COOKIES N CREAM \$11

FLOAT Choose Any Soda \$10



Bottles and Cans

WHITE CLAW MANGO SELTZER \$7

BOMANI ALCOHOLIC COLD BREW \$11

ACE JOKER DRY APPLE CIDER \$7

BROOKLYN SPECIAL EFFECTS \$7

Non-Alcoholic Hoppy Amber

Coffee



PRESS COFFEE ROASTERS

Bottomless Hot Coffee **MADE TO ORDER \$6**

PRESS COFFEE ROASTERS

Cold Brew \$6



Boozeless Beverages

BOTTOMLESS BEVERAGES \$5.50

Coca-Cola, Diet Coke, Coke Zero, Dr. Pepper, Barq's Root Beer, Fanta Orange, HiC Fruit Punch, Blue Powerade, Sprite, Lemonade, Top Hat Ginger Beer, White Lion Iced Black Tea

ORANGE JUICE, CRANBERRY JUICE \$4

BOTTLED WATER \$3

TOPO CHICO MINERAL WATER \$5

RED BULL, SUGAR FREE RED BULL \$6

BOTTOMLESS ITALIAN SODA \$4

Flavors: Cherry, Blackberry, Mango, Raspberry, Watermelon, Blood Orange

Add Sweet Cream \$.50

Wine

JOSH CELLARS CHARDONNAY \$10

KIM CRAWFORD SAUVIGNON BLANC \$10

JOSH CELLARS CABERNET SAUVIGNON \$10

MEIOMI PINOT NOIR \$10

FLEURS DE PRAIRIE ROSE \$10

GEMMA DI LUNA PROSECCO \$10

Candy is Dandy



MILK CHOCOLATE M&M'S \$6

PEANUT M&M'S \$6

SOUP PATCH KIDS \$6

COOKIE DOUGH BITES \$6

TWIZZLERS STRAWBERRY TWISTS \$6

REESE'S PIECES \$6

ICEE \$6.50

Wild Cherry, Blue Raspberry, Coca-Cola

WATERMELON 'MOJITO' \$6

Watermelon, Fresh Mint, Soda Water

CRANBERRY REFRESHER \$7

Cranberry, Lime, Topo Chico

MINT 'JULEP' \$5

Mint, Ginger Beer

STRAWBERRY CUCUMBER MULE \$7

Strawberry, Basil, Cucumber, Lime, Top Hat Ginger Beer



Draft Beers



House Favorites

SKA BREWING

Pink Vapor Stew Tropical Sour \$12

ROTATING CIDER

Market

SIERRA NEVADA

Hazy Lil Thing Hazy IPA \$8

NINKASI BREWING

Dawn of the Red Red IPA \$7

DRAGOON

IPA West Coast IPA \$8

PIZZA PORT BREWING

California Honey Blonde Ale \$8

PIZZA PORT BREWING

Chronic Ale Amber Ale \$8

BRECKENRIDGE

Vanilla Porter Porter \$7

21ST AMENDMENT

Brew Free or Die Blood Orange IPA \$8

MUDSHARK BREWING CO

Full Moon Belgian White \$8

LEFT HAND

Nitro Milk Stout Stout \$9

BELLS

Two Hearted American IPA \$7

NITRO TAP

Rotating Market

Local Craft

THE SHOP BEER CO

Church Music American Hazy IPA \$9

FOUR PEAKS

Jow Bus Wow Orange Wheat \$8

CIDER CORPS

Rotating Cider Market

FOUR PEAKS

Kiltlifter Scottish Ale \$8

THE SHOP BEER CO

F.Y.I.T.M. Double IPA (Limit 2 Per Guest) \$8

HUSS BREWING CO

Koffee Kolsch Blonde Ale \$8

HUSS BREWING CO

Scottsdale Blonde German Style Kolsch \$8

Must Haves

DOS XX LAGER ESPECIAL

Mexican Lager \$6

MICHELOB ULTRA

Light Lager \$6

COORS LIGHT

American Light Lager \$6

BUD LIGHT

Light Lager \$6

MILLER LITE

Light Lager \$6

Rated Cocktails



CASH SMUGGLER \$12

Light Rum, Spiced Rum, Lime, Grenadine, Pineapple

**RATED
G**

GIGGLE WATER \$14

Hendrick's Gin, Earl Grey Tea Syrup, Lemon, Gemma di Luna Prosecco

SURPRISE, SIDNEY \$13

Cabernet, Courvoisier Cognac, Black Raspberry Liqueur, Sparkling Wine **(Limit 2 Per Guest)**

**RATED
PG**

A LITTLE SUNSHINE \$12

Teremana Blanco Tequila, Rosemary Syrup, Grapefruit, Lime, Topo Chico

STAY AWAKE \$14

Red Bull, Bacardi Light Rum, Disaronno Amaretto, Coconut Cream, Orange, Pineapple, Grenadine

**RATED
PG-13**

CRUEL TO BE KIND \$13

Tito's Vodka, Lemon, Black Raspberry Liqueur, Sugar Rim

THE GENIUS \$14

Bacon-Washed Brown Sugar Bourbon, Maple Syrup, Aztec Chocolate Bitters

TUCCI'S NEGRONI \$14

Aviation Gin, Sweet Vermouth, Campari

**RATED
R**

STELLA AAAA \$14

Wild Turkey 101 Rye Whiskey, Absinthe, Peychud's Bitters

YOUR FRIEND, DAVID LYNCH \$14

Mulholland Distilling Vodka, Kahlua, Bomani Alcoholic Cold Brew

Margaritas

**Upgrade your tequila
to Espolon Blanco or
Teremana Blanco**

HOUSE ROCKS \$12

Naranja Orange Liqueur,
House Rocks Mix, Salt Rim

SPICY PINEAPPLE \$13

Pineapple, Ancho Reyes Verde
Liqueur, Tajin Salt Rim

WOODSBORO \$14

Naran Mezcal, Naranja Orange
Liqueur, Orange, Lemon, Lime

MARGARITA ME, B*TCH \$13

It's blue, like that other stuff.
Salt Rim.

Mules

MOSCOW MULE \$12

Tito's Vodka, Lime, Top Hat
Ginger Beer

BLACKBERRY MINT MULE \$13

Sailor Jerry's Spiced Rum,
Fresh Mint, Blackberry Syrup,
Lime, Top Hat Ginger Beer

BLOODY FLOWERS MULE \$13

Tito's Vodka, Blood Orange,
Lime, Elderflower Liqueur, Top
Hat Ginger Beer, Tajin Salt Rim

SCOTCHDALE MULE \$14

Scotchdale Blended Scotch,
Lime, Top Hat Ginger Beer,
Angostura Bitters