



| MATCH HOURS |

BREAKFAST

Daily 6:30am-10:30am

LUNCH

Daily 11am-3pm

DINNER

Daily 5pm-10pm

HAPPY HOUR

Mon-Fri 3pm-6pm

BRUNCH

Sat-Sun 10:30am-3pm

COCKTAILS 5

House Margarita
Tequila, Triple Sec, lime juice

Dirty Martini
Vodka, Dry Vermouth, olive juice

Moscow Mule
Vodka, ginger beer, lime juice

WINES5

- House Rosé and Bubbles**
Provisioner White, Wilcox, AZ
- Perrin, Cotes du Rhone Blanc Reserve, Rhone Valley, FR**
- Dipinti, Trentino-Alto Adige, IT, 2016**
Provisioner Red, Wilcox, AZ
- Delas, Cotes du Ventoux, Rhone Valley, FR**
- Michele Chiarlo, D’Asti, Piedmont, IT, 2014**

BEER ON TAP 5

- Kolsch Wren House Brewing Co., Phoenix, AZ**
- Pilsner Bud Light, Anheuser Busch, St. Louis, MO**
- IPA Camelback, Phoenix Ale Brewery, Phoenix, AZ**
- IPA Raj, Four Peaks Brewery, Tempe, AZ**
- Nut Brown Ale Oak Creek Brewing Co., Sedona, AZ**
- Belgian White, Blue Moon, Blue Moon Brewing Co., Golden, CO**
- Summer Ale, Lime Leaf, San Tan Brewing Co., Chandler, AZ**
- Summer Release, Siason Blue, Dragoon Brewing Co., Tucson, AZ**

SMALL PLATES7

- Hummus - garlic flatbread, extra virgin olive oil**
- Meatballs – tomato sauce, parmigiano, grilled flatbread**
- Chicken Wings – apricot habanero sauce, buttermilk ranch, crudité**
- Mac and Cheese Bites - white cheddar sauce**
- Truffle Fries – white truffle oil, fresh herbs, parmigiano cheese**
- Corn Tortillas and Guacamole - green and red salsa**
- Smoked Salmon Dip - toasted bread, capers, parsley, egg**
- Pancetta Wrapped Dates - apple mustard sauce**

Items cooked to order may be served with raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.