



DESSERTS

Brûlée Cheese Cake 9

Pomegranate Seeds

Churros Beignets 9

Prickly Pear syrup & Chocolate Sauce

Port

Fonseca Bin 27 10

Sandeman 20 Year 17

Warres Otima 10 Year 12

Taylor Fladgate 20 Year 20

Sherry

Lustau East India Cream 12

Cognac

Grand Marnier 14

Grand Marnier 100 38

Grand Marnier 150 48

Grand Marnier 1880 75

Hennessy VS 11

Hennessy VSOP 17

Hennessy XO 32

Courvoisier VS 14

Courvoisier XO 29

Remy V.S.O.P 21

Remy X.O 32

Louis XIII 300

Beer

16oz | 8

Modelo Especial Michelob Ultra

16oz | 9

Barrio Seasonal 1730 Lager

Dragoon IPA Barrio Blonde

Domestic Beers 7

Budweiser Michelob Ultra Bud Light

Miller Light Coors Light Heineken o.o

Import/Cervezas 7.5

Corona Pacifico

Corona Light Modelo Negra

Tecate Dos XX Lager

Specialty 8

Heineken Hoegaarden Angry Orchard

Sam Adams Sierra Nevada Sam Adams Seasonal

Stone IPA Bass Ale Blue Moon

New Castle Kiltlifter Whiteclaw

Cocktails

Grand Margarita 16

Grand Marnier, Tamarindo Infused Tequila, Orange Liqueur

Fresh Lime Juice, Agave Nectar, Served Over Ice

Ask for the Spicy, Mango, or Strawberry Version!

Sonoran Heat 14

Infused Cucumber Tequila, Infused Jalapeno Tequila

Fresh Lime Juice, Agave Nectar, Orange Liqueur,

Served Over Ice

Cucumber Fresca 14

Orange Vodka, Elderflower, Fresh Cucumber, Fresh Lime

Agave Nectar, Soda, Served Over Ice

El Carlotini 13

Malibu Coconut Rum, Cruzan Mango Rum,

Pineapple Juice, Fresh Orange Juice, Shaken And Served Up

Ask for it Spicy....

Cherries In Fashion 15

Cherry Infused Makers 46, Dash of Bitters, Orange Peel

Served Over One Large Cube

Salud! Paloma 14

Blanco tequila, Fresh Lime Juice, and Squirt® Soda, Served Over Ice

La Pasión 15

Gin, Passion Fruit Liqueur, Fresh Lemon Juice, House Made

Simple Syrup, Topped With Club Soda, Served Over Ice

SALUD! Sangria 14

Our Mixology Teams' Rotating Sangria

with Freshly Squeezed Juices and Seasonal Ingredients

*Ask Your Server for Today's Rotating Offering

Tia's Old Fashion 14

House Bourbon, Lillet Blanc, House made Honey Syrup, A Dash

of Bitters, Two Dash's of Ancho Reyes Liqueur. Garnished with a

Flower for Tia. Served Over One Large Cube.

Blue Desert 11

House Gin, Chateau Aloe Liqueur, Peach Syrup, Blue Curacao,

Fresh Lemon Juice, Peach Bitters.

Starr Pass Margarita 16

Partida Reposado Tequila, Cointreau,

Passõa Liqueur, Fresh Lime Juice.

Old Tio 19

Macallan 12, Pomegranate Juice, Pama Liqueur, Fresh Lime

Juice, Agave Nectar.

NIGHT CAPS

ON TAP

BOTTLES AND CANS

Wine

Sparkling

	GLS	BLT
Schramsberg, Brut, California	15	56
La Perlina, Moscato, Italy	11	44
Rustico Nino Franco, Prosecco, Italy	13	48

Whites and Rose

Santa Julia, Pinot Grigio, Argentina	10	39
Dr. Konstantin Frank, Riesling, Finger Lakes, USA	12	45
Kim Crawford, Sauv Blanc, Marlborough, NZ	14	54
Sonoma Cutrer, Chardonnay Russian River	15	55
Conundrum, White Blend, California	11	44
Gassier, Rose, France	13	48

Reds

Chemistry, Pinot Noir, Willamette valley	11	42
Hahn SLH, Pinot Noir, Santa Lucia Highlands	14	54
Spellbound, Merlot, California	12	44
Catena, Malbec, Mendoza, Argentina	14	54
Estancia, Cabernet Sauvignon, Paso Robles	12	48
Justin, Cabernet Sauvignon, Paso Robles	17	64
Ridge "Three Valleys", Zinfandel, Sonoma	15	56
The Prisoner, Zinfandel, Napa	23	81
Conundrum, Red Blend, California	11	42

Bottle List

Sparkling

Moët & Chandon, Champagne	133
Veuve Clicquot, Champagne	181
Perrier-Jouët, Champagne	100

Whites

Pighin, Pinot Grigio, Italy	42
Chasing Venus, Sauvignon Blanc, Marlborough	40
Matanzas Creek, Sauvignon Blanc, Sonoma	45
Patient Cottat, Sancerre, France	60
Coppola Director's Cut, Chardonnay, Napa	52
Cakebread, Chardonnay, Napa	95
Grgich Hills Blue Beret, Chardonnay, Napa	84

Reds

Hangtime, Pinot Noir, CA	39
Eola Hills La Creole Reserve, Pinot Noir, Oregon	48
Matanzas Creek, Merlot, Sonoma	70
Heritage, Cabernet Sauvignon, Napa	74
Caymus, Cabernet Sauvignon, Napa	200
Stone Street Estate, Cabernet Sauvignon, Alexander	80
Robert Mondavi 50th, Cabernet Sauvignon, To Kalona	300
Mitolo Jester, Shiraz, McLaren Vale, Australia	48
Dos Cabezas, Red Blend, Arizona	48

Small Plates

Chips & Salsa v **10**

Add guacamole 5

Elote Tamal **12**

Tempura corn tamal, butter Sweet corn, chipotle mayo, cotija cheese, cilantro Lime

Mesquite Baked Pretzel **11**

Spicy cheese sauce

Caesar Salad v, *GF **12**

Romaine, parmesan, garlic croutons
Add chicken 7 Add chile crusted tuna 9

Carnitas Chilorio Empanada **13**

Spicy braised pork, crema roja, queso fresco

Chicken Wings **17**

Buffalo sauce, or tamarind whisky sauce
pickled vegetables, blue cheese dressing

Crispy Brussel Sprouts **12**

Roasted chorizo, pecan, cotija
agridolce agave vinaigrette,

Chicken Tinga Quesadilla **16**

Mexican cheese blend, sour cream,
guacamole, pico de gallo

Nachos **14**

Black beans, pico de gallo, black olives,
jalapeños, onions
Add chicken 6
Add birria 7

Al Pastor Pork Belly Flat Bread **15**

Al pastor achiote pork belly, chili guajillo pineapple,
chihuahua cheese, pickled red onions

Angus Burger* **17**

Double stacked 4oz angus beef patties, lettuce, tomato,
smoked bacon onion jam, brioche bun, fries

Tacos **18**

Corn tortillas, apple slaw, salsa

Braised Beef Birria Cilantro crema

Chicken Tinga, Pineapple salsa

Crispy White Fish Chipotle aioli

Calabacitas V

Roasted squash, zucchini, red Onion, cherry tomatoes,
queso fresco, mole negra

**Pima County Food Code requires us to inform you that undercooked eggs, meat, and fish may increase your risk of food borne illness*

*V-Vegetarian, GF-Gluten Friendly, *GF-can be prepared GF*

Please see your server with any dietary restrictions

18% Gratuity Added to Parties of 6+