

STARTERS

Smoked Catalina Wings 17
Choice of Original, Buffalo, Chipotle Prickly Pear

Smoked Aged Cheddar Dip 14
House Made BBQ Chips, Scallion, Bacon

Loaded Potato Skins 15
Pulled Pork, Roasted Green Chilies and Onions, Cheddar Cheese, + Sour Cream

Buffalo Chicken Tenders 15
Crispy Buttermilk Tenders, Buffalo Sauce Celery, Blue Cheese

Crispy BBQ Cauliflower 14
Crispy fried cauliflower tossed in our Catalina seasoning, Alabama White Sauce

SALADS

Caesar Salad 12
Romaine, Parmesan, Croutons, Caesar Dressing

Catalina BBQ Salad 14
Corn, Pico de Gallo, Shredded Cheddar, Cornbread, Smoked Tomato Ranch

Sweet Potato + Arugula (GF) 15
Roasted Sweet Potato, Bacon, Baby Arugula, Spiced Candied Pecans, Goat Cheese, Bacon Vinaigrette

Enhancements
Herb Grilled Chicken 6
Pulled Pork 5
Brisket 6

HOME-STYLE FAVORITE

Baked Mac n’ Cheese 16

Enhancements
Smoked Chicken 6
Pulled Pork 5
Burnt Ends 7
Jack Fruit (V) 6

DESSERTS

ALL DESSERT ITEMS WILL BE SERVED WITH VANILLA ICE CREAM

Apple Crumble Tart 9
Granny Smith Apples Served Warm

Chocolate Cake 9
Five Layers of Decadent Chocolate

Bread Pudding 9
Served Warm Bread Pudding, Bourbon

CRAFTED SANDWICHES (INCLUDES A SIDE)

Chopped Brisket Sandwich 18
Provolone, Caramelized Onion, Piloncillo BBQ Sauce

*Angus Burger 17
Lettuce, Tomato, House Bacon, Cheddar, Piloncillo Caramelized Onions

Catalina Grilled Chicken 15
Pepper Jack, Onion Rings, Sweet BBQ

Turkey + BLT 15
Sliced Roast Turkey, Applewood Bacon

BBQ Jack Fruit Sandwich (V) 16
Smoked Jack Fruit, Vegan Cole Slaw

Pulled Pork Sandwich 16
Smoked Pork, Cole Slaw

Sonoran Hot Dog 15
All Beef Frank, Applewood Bacon, Pinto Beans, Pico de Gallo, Chipotle Crema

BARBEQUE PLATES (GF) (INCLUDES A SIDE)

One Meat, 1/2 lb. 23

Two Meat, 2/3 lb. 27

Three Meat, 3/4lb. 30

Choose From the Following Meat Options:

Pulled Pork Shoulder
Smoked Chicken Thighs
Beef Brisket
1/4 Baby Back Rib
Brisket Burnt Ends (add 3)
Jack Fruit (V)

Catalina Picnic 79 (Feeds 3-4 ppl)
1/2 lbs. each of four smoked meats served with a choice of 4 sides and a family style Caesar Salad
Children (Under 12) 12

SIDES 6

Side Salad (House or Caesar)
Baked Beans (GF)
Onion Rings
Crispy BBQ Cauliflower
Mac n’ Cheese
Sweet Potato Fries
Potato Chips
French Fries
Cole Slaw (GF)
Fresh Fruit (GF)
(GF)=Gluten Friendly
(V) Vegan



**Arizona state food code requires us to inform you that raw meat and fish may increase your risk of food-borne illness.
**18% gratuity will be added for parties of 6 or more.
Straws available on request.*

BEER

ON TAP	16oz 7	PITCHER 23
	Dos Equis Lager	Blue Moon
	Negra Modelo	
	16oz 8	PITCHER 27
BOTTLES AND CANS	Dragoon Seasonal	
	Dragoon IPA	
	16oz 5	PITCHER 15
	Coors Light	
Everyday Beers 7 Import/		
	Budweiser	Coors Light
	Bud Light	Heineken
	Michelob Ultra	Stella Artois
	Miller Lite	O'Douls -6
Specialty Beers 7.50		
	Corona	Twisted Tea
	Corona Light	Modelo Especial
	Sam Adams '76	Pacifico
	Angry Orchard Cider	Tecate
Craft Beers 8		
	Barrio Tucson Blonde (Local)	
	PHX IPA (Local)	
	Guinness Irish Stout	
	Dogfish Head 60 Minute IPA	
	Fat Tire Amber	
	Papago Orange Blossom	

COCKTAILS

The Sunflower	14
Pilar Rum Diplomatico Rum Pineapple Juice	
Fresh Lime Juice Luxardo Maraschino Liqueur	
Smoke in the Desert	13
Mezcal Agave Nectar Lemon Smoked Salt Rim	
Kentucky Mule	14
Buffalo Trace Fresh Lime Juice Ginger Beer	
Arnold Palmer's Favorite	12
Sweet Tea Vodka Iced Tea Lemonade	
The Spicy Flower	14
Corazon Blanco Tequila Monin Desert Syrup	
Fresh Jalapeno Fresh Lime Juice Fresh Orange Juice Cointreau	
Starr Pass Blueberry Peach	15
Hardy Le CoQ D'Or Wheatley Vodka Blueberry Puree Finest Call Pressed Lemon Juice	
Peach Liqueur Orange Bitters	
Basil Grapefruit Collins	14
Mile London Dry Gin Giffard's Pamplemousse	
Finest Call Single Pressed Lemon Juice	
Soda Water Fresh Basil Leaves	
The Fresh Mule	15
Fresh Cucumber Mango Syrup Fresh Lime Tito's Vodka Topped with Ginger Beer	
Starr Pass Bramble	18
Noble Oak Rye Monin Desert Pear Tempus Fugit	
Crème De cacao Fresh Lemon Juice Dash	
Australian Chocolate Bitters	
Smokey Almond	16
Wyoming OutRyder Giffard Orgeat Fresh Lemon	
Dash Australian Aromatic Bitters	

WINE

WHITE WINE	Beringer , White Zinfandel California <i>Light, Fresh Strawberry, Fun</i>	9	33
	Simi , Sauvignon Blanc <i>Dry, Lime and Tropical Notes, Clean</i>	10	40 🔥
	Kris , Pinot Grigio Venizie Italy <i>Floral and Citrus Notes, Refreshing</i>	11	44 🔥
	Clean Slate , Riesling Mosel, Germany <i>Fresh Peach, Crisp Lime</i>	9	33 🔥
	Cline , Viognier California <i>Bright, Ripe Fruits, Floral</i>	9	33
	Sterling , Chardonnay Napa Valley <i>Butter, Oak, Slight Floral Notes, Rich</i>	15	60
	Kendall Jackson , Chardonnay California <i>Buttery, Tropical</i>	11	44
	Moscato Veneto , Gambellara, Italia <i>Fruit-Forward, Melon, Citrus</i>	9	33
Moscato Luisi Moscato d’Asti, Italia	10	40	
RED WINE	Mark West , Pinot Noir California <i>Plums, Dark Berries, Smooth</i>	10	40 🔥
	Cline , Mourvedre Contra Costa County <i>Black Fruit, Lush Earth, Supple</i>	11	44 🔥
	Pillars Of Hercules , Red Blend Dunnigan <i>Cocoa, Blackberry, Supple</i>	14	56 🔥
	Bonanza , Cabernet Sauvignon <i>Lush fruit, dark chocolate, silky tannins.</i>	12	48 🔥
	Louis Martini , Cabernet Napa Valley <i>Jammy Plum, Baking Spices, Elegant</i>	18	72 🔥
	Greg Norman Estates , Shiraz <i>Plum, Cherry & Hints of Vanilla</i>	12	50 🔥
	D’Arenberg , Footbolt Shiraz McLaren Vale <i>Plum, Leather, Earth, Black Pepper</i>		56
	ZINFANDELS		
<i>These bold zinfandels pair wonderfully with our smoked meats</i>			
Layer Cake , Primitivo-Zinfandel Italy <i>Black Cherries, Truffles, Espresso</i>	12	48	
The Federalist , Sonoma Dry Creek <i>Raspberries, Blackberries, Cherries Firm Tannins, Long Finish</i>	15	60	
Opolo , Mountain Zinfandel Paso Robles <i>Floral with Notes of Roses , Violets Jammy Raspberry, Plum, Bold</i>	14	56	
The Walking Fool , Caymus-Suisun, 2019 <i>Juicy Raspberry, Cocoa, Cranberry, Espresso and Hints of Smoke, Silky</i>	16	64	
Earthquake , Lodi <i>Blackberries, Spices, Powerful Flavors Dry with Medium Tannins, Medium Oak</i>		64	
Fritz , Sonoma County Dry Creek Valley <i>Blackberry, Plum, Leather, Oak, Cedar</i>		44	
Ridge , Sonoma County East Bench <i>Bright Red Fruit, Spicy New Oak Firm Tannins, Complex and Elegant</i>		80	

