

STARTERS

- Smoked Catalina Wings** 16
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
- Summer Peach Salad (GF)** 15
Bourbon Grilled Peaches, Bacon, Baby Arugula, Spiced Candied Pecans, Herb Goat Cheese, Bourbon Sorghum Vinaigrette

Enhancements

- Herb Grilled Chicken 6
Pulled Pork 5
Brisket 6

HOME-STYLE FAVORITE

- Baked Mac n' Cheese** 15

Enhancements

- Smoked Chicken 6
Pulled Pork 5
Burnt Ends 7
Jack Fruit 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** 17
Provolone, Caramelized Onion, Piloncillo BBQ Sauce
- *Angus Burger** 16
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 (GF)** 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. 22

Two Meat, 2/3 lb. 26

Three Meat, 3/4lb. 29

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

- 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
Choice of Three Meats and Three Sides
Minimum 2 People

SIDES 5

- 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



**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
	Dragoon Seasonal	
	Dragoon IPA	
	16oz 5	PITCHER 15
	Coors Light	

Everyday Beers 7 Import/

BOTTLES AND CANS	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)
 Grand Canyon IPA (Local)
 PHX IPA (Local)
 Guinness Irish Stout
 Dogfish Head 60 Minute IPA
 Fat Tire Amber
 Papago Orange Blossom

COCKTAILS

The Sunflower	13
Pilar 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	13
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 Agua Fresca	15
Wheatley Vodka Watermelon Juice Finest call single pressed Lime Juice Giffard's Grenadine Bittermen's Winter Melon Bitters Dash of Salt Mint	
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	
Catalina Wine Mixer	15
Clos Du Bois, Cabernet Sauvignon Hardy Pineau des Charentes Gran Gala Orange Liqueur Freshly Squeezed Orange Juice Giffard's Gomme Syrup Bitterman's Transatlantic Bitters Fresh Seasonal Fruit Steeped & Served Over Ice	

WINE

WHITE WINE	Beringer, White Zinfandel California	8	32
	<i>Light, Fresh Strawberry, Fun</i>		
	Simi, Sauvignon Blanc	10	40 🔥
	<i>Dry, Lime and Tropical Notes, Clean</i>		
	Kris, Pinot Grigio Venizie Italy	11	44 🔥
	<i>Floral and Citrus Notes, Refreshing</i>		
	Clean Slate, Riesling Mosel, Germany	8	32 🔥
	<i>Fresh Peach, Crisp Lime</i>		
	Cline, Viognier California	8	32
	<i>Bright, Ripe Fruits, Floral</i>		
RED WINE	Sterling, Chardonnay Napa Valley	15	60
	<i>Butter, Oak, Slight Floral Notes, Rich</i>		
	Kendall Jackson, Chardonnay California	11	44
	<i>Buttery, Tropical</i>		
	Moscato Veneto, Gambellara, Italia	8	32
	<i>Fruit-Forward, Melon, Citrus</i>		
	Moscato Luisi, Moscato d'Asti, Italia	10	40
	Mark West, Pinot Noir California	9	36 🔥
	<i>Plums, Dark Berries, Smooth</i>		
	Cline, Mourvedre Contra Costa County	11	44 🔥
<i>Black Fruit, Lush Earth, Supple</i>			
Clos Du Bois, Cabernet Sauvignon	10	40 🔥	
<i>Cocoa, Blackberry, Supple</i>			
Louis Martini, Cabernet Napa Valley	18	72	
<i>Jammy Plum, Baking Spices, Elegant</i>			
Greg Norman Estates, Shiraz	12	50 🔥	
<i>Plum, Cherry & Hints of Vanilla</i>			
D'Arenberg, Footbolt Shiraz McLaren Vale	56	🔥	
<i>Plum, Leather, Earth, Black Pepper</i>			

ZINFANDELS

These bold zinfandels pair wonderfully with our smoked meats

Layer Cake, Primitivo-Zinfandel Italy	12	48
<i>Black Cherries, Truffles, Espresso</i>		
The Federalist, Sonoma Dry Creek	15	60
<i>Raspberries, Blackberries, Cherries Firm Tannins, Long Finish</i>		
Opolo, Mountain Zinfandel Paso Robles	14	56
<i>Floral with Notes of Roses, Violets Jammy Raspberry, Plum, Bold</i>		
Brazin, Old Vine Zin, Lodi, 2010	12	48
<i>Dark Plum, Cocoa, Intense and Bold Spice and Hints of Smoke</i>		
Earthquake, Lodi		64
<i>Blackberries, Spices, Powerful Flavors Dry with Medium Tannins, Medium Oak</i>		
Fritz, Sonoma County Dry Creek Valley		44
<i>Blackberry, Plum, Leather, Oak, Cedar</i>		
Ridge, Sonoma County East Bench		80
<i>Bright Red Fruit, Spicy New Oak Firm Tannins, Complex and Elegant</i>		

🔥 = BBQ Friendly Wines

