



# EAT

## ***Fine Sausages***

{ **LOCALLY MADE** }

<b>FRESH BRATWURST</b>	<b>5</b>
<b>SMOKED POLISH</b>	<b>6</b>
<b>HOT ITALIAN</b>	<b>5</b>
<b>SOUTHWEST SMOKED TURKEY</b>	<b>5</b>
<b>CHICKEN &amp; APPLE</b>	<b>5</b>
<b>BEEF WIENER</b>	<b>4</b>

{ **PICK ANY TWO TOPPINGS** }

Sauerkraut, Grilled White Onions,  
Pickled Fresno Peppers, Sweet Peppers

## ***Handlebar Burger***

Locally Raised & Grass Fed 1/3 LB Patty Served with Aged Cheddar, Lettuce, Tomato, Onion & Pickles.	<b>8</b>
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## ***Handlebar Hand Cut Fries***

<b>SMALL</b> One Dipping Sauce Included	<b>3</b>
<b>LARGE</b> Two Dipping Sauces Included	<b>5</b>

{ **DIPPING SAUCES** }

**.50 EACH**

Blue Cheese Bacon  
Sundried Tomato Basil Aioli  
Black Pepper Ranch  
Spicy BBQ  
Thai Ketchup

## ***House-Made Pretzels***

Made Fresh Daily, Comes with Stone Ground Spicy Mustard & Beer Cheese	<b>6</b>
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***Drink Local***



## *Featured Beers*

Lost Abbey Red Barn (Saison) - 10oz	6.5
St. Bernardus Abt 12 - 10oz	9.5
Monk's Cafe Flemish Ale - 10oz	8.5
San Tan Negro Nitron - 12oz	6
Sonoran White Chocolate Ale - 12oz	5.5
Odell Cutthroat Porter (Nitro) - 12oz	7
Deschutes Mirror Pond Pale Ale - 12oz	6.5
Epic Brainless Belgium Golden Ale - 10oz	5.5

## *Handlebar Beer Cocktails*

<b>HANDLEBAR SHANDY</b> Stiegl Goldbrau lager, San Pellegrino Limonata, Agave Nectar, Rosemary	6
<b>COURIER</b> Crispin cider, Stirrings Organic Ginger Liqueur, Agave Nectar, Bitters	7
<b>PEACH TANDEM</b> Blue Moon Belgian White, Stirrings Organic Peach Liqueur, Lindenman's Framboise	7
<b>GOOSENECK (AKA Hopped Collins)</b> Dogfish Head 60 Minute IPA, Beefeater Gin, Fresh Lemon, Simple	7
<b>APE HANGER</b> Sailor Jerry Spiced Rum, Odell Cutthroat Porter Reduction, Fresh Orange, Bitters	8
<b>PAPER ROUTE</b> PBR Can, Shot of Jameson, Marlboro Red	7

## *Upcoming Events*

**TOUR DE FAT WARM UP PARTY**  
Tuesday, October 2nd, 6pm to 8pm

**HANDLEBAR OKTOBERFEST**  
Monday, Oct 1 - Sunday, Oct 14.  
Two Weeks of Giveaways, Specials, and Events

Keep Up With Us On Facebook For More Details!

[WWW.HANDLEBARAZ.COM](http://WWW.HANDLEBARAZ.COM)

# BEER

## Draughts

## On Tap

Bell's Two Hearted	5
Blue Moon - 14oz	5
Coors Light - 14oz	4
Crispin Cider	5.5
Delirium Tremens	10
Dogfish Head 60 Minute IPA	5.5
Firestone Walker DBA5	5.5
Four Peak's Kiltlifter	5
Green Flash Hop Head Red	5.5
Lagunitas IPA	5.5
Leffe Blonde	6
New Belgium Abbey	5
New Belgium Trippel	5
San Tan Devil's Ale	5
Stiegl Goldbrau	6
Weihenstephaner Weiss - 14oz	6.5

## Red Wines

Alberti 154 Malbec, Mendoza 2010	9	32
The Immortal Zinfandel, Lodi, CA 2010	8.5	30
Nugan Estate Cabernet, Australia 2010	8	28
Chateau Julien Merlot, Monterey, CA 2009	8	28
Bodegas Palacio Crianza, SPN 2007	9	32
Byron Pinot Noir, Santa Barbara, 2010	10	36

# **BEER** *in Bottles*

## ***Bottles (& Cans)***

<b>Celebrator Doppelbock</b>	<b>6.5</b>
<b>Chimay Premiere</b>	<b>9</b>
<b>Four Peaks 8th Street Ale</b>	<b>5</b>
<b>Four Peaks Hop Knot</b>	<b>5</b>
<b>Konig Ludwig</b>	<b>7</b>
<b>Left Hand Nitro Milk Stout</b>	<b>6</b>
<b>Lindeman's Framboise</b>	<b>9.5</b>
<b>Orval Trappist</b>	<b>10.5</b>
<b>Oskar Blues Dale's Pale Ale</b>	<b>5</b>
<b>Oskar Blues G'Knight</b>	<b>6</b>
<b>Pabst Blue Ribbon</b>	<b>3.5</b>
<b>Rochefore 10</b>	<b>10.5</b>
<b>Rochefort 8</b>	<b>9.5</b>
<b>San Tan Epicenter</b>	<b>5</b>
<b>San Tan Hop Shock</b>	<b>5</b>
<b>Westmalle Tripel</b>	<b>9.5</b>

## ***White Wines***

<b>Peirano Estate Chardonnay, Lodi CA, 2011</b>	<b>8.5</b>	<b>32</b>
<b>The Ned Sauvignon Blanc, Marlborough, NZ 2011</b>	<b>9</b>	<b>32</b>
<b>Girasol Pinot Blanc, Mendocino, CA 2010</b>	<b>8</b>	<b>28</b>
<b>Leitz Out Riesling, Rheingau, Germany 2009</b>	<b>10</b>	<b>35</b>
<b>Gundlach Bundshu, Gewurztraminer Sonoma Coast, CA 2011</b>	<b>12</b>	<b>42</b>

***Drink Local***