

PROOF '19

EAT

WINGS

Mango-Habanero • Honey-Chipotle • Strawberry-Serrano

MARGHERITA PIZZA

Mozzarella • Pomodoro Sauce • Basil • Roasted Tomatoes • Garlic • Parmesan

CARNE ASADA NACHOS

Tricolor Tortilla Chips • Asadero Cheese • Nacho Cheese • Black Olives • Refried Beans • Pico de Gallo • Guacamole • Salsa

GRILLED CHICKEN QUESADILLA

Shredded Asadero Cheese • Green Chiles • Green Onions • Folded In A Flour Tortilla • Fresh Guacamole • Diced Tomatoes • Sour Cream • Salsa

10	STREET TACOS	15
	Two Tacos • Southwest Skirt Steak • Onions • Cilantro • Salsa • Beans • Spanish Rice & Tortilla Chips	
15	SHRIMP CEVICHE	12
	Avocado • Sweet Corn • Grilled Lime • Cilantro	
10	GAUCAMOLE	10
	Tortillas and Tomato Salsa	
	TOASTED MARCONA ALMONDS	4
	Wild Rosemary • Sea Salt • Cracked Pink Peppercorns	
15	ROASTED QUEEN CREEK OLIVES	4
	Citrus Peel • Candied Fennel	
	CHARCUTERIE	8
	Spanish Cured Meats • AZ Cheese Company Selections • Dried Fruits and Nuts • Local Honey Comb	

DRINK

AMERICAN CRAFTS

▮ indicates draft selections

BLONDE & PILSNER | 7

Grand Canyon American Pilsner, Grand Canyon Brewing, Williams, AZ, 5.0%
Mamma's Little Yella Pills, Oskar Blues, Longmont, CO, 5.3%
▮ Scottsdale Blonde, Tempe AZ, 4.75%

BROWN & RED | 7

▮ Grand Canyon Sunset Amber, Grand Canyon Brewing, Williams, AZ, 5.4%

PALE ALE | 7

Dale's Pale Ale, Oskar Blues Brewing, Boulder, CO, 6.5%

WHITE & WHEAT | 7

Blue Moon Belgian Wheat, Miller Coors Brewing, Golden, CO, 5.4%
▮ San Tan Hefeweizen, San Tan Brewing, Chandler, AZ, 5.0%

IPA | 7

Grand Canyon Black Iron, Grand Canyon Brewing, Williams, AZ, 6.5%
▮ Copperstate, Huss Brewing, Tempe, AZ, 6.5%
Pinner Throw Back, Oskar Blues Brewing, Boulder, CO, 4.9%

DOUBLE IPA | 8

Ruinination 2.0, Stone Brewing, Escondido, CA., 6.2%
Resin, Six Point Brewery, Brooklyn, NY., 9.1%

WEE HEAVY | 7

Dirty Bastard, Founders Brewing Co., Grand Rapids, MI, 8.5%

PORTER & STOUT | 7

Big Blue Van, 5.4%
Death Before Disco, Left Handed Brewing, Longmont, CO., 6.0%
▮ San Tan Seasonal, San Tan Brewing, Chandler, AZ, 6.9%

CIDER | 6

Angry Orchard, Boston Beer, Walden, NY 5.0%
White Claw, United States, 5.0%

IMPORT | 7

Amstel, Amstel Brewery, Amsterdam, Netherlands, 5.0%
Heineken, Heineken Brewing Co, Amsterdam, Netherlands, 5.0%
▮ Dos Equis, Guauhtemoc Montezuma Brewery, Monterey, Mexico, 4.2%
Modelo Especial, Grupo Modelo Brewer, Mexico City, MX, 4.4%
Corona Light, Grupo Modelo Brewer, Mexico City, MX, 4.5%
Corona Premier, Grupo Modelo Brewer, Mexico City, MX, 4.5%
Stella Artois, Anheuser Busch, Leuvenic, Belgium, 5.0%

DOMESTIC | 5

Bud Light, Anheuser-Busch, St. Louis, MO, 4.2%
Budweiser, Anheuser-Busch, St. Louis MO, 5.0%
Coors Light, Coors Brewing Co., Golden, CO, 4.2%
Miller Lite, Miller Brewing Co., Milwaukee, WI, 4.2%
Michelob Ultra, Anheuser-Busch, St. Louis, MO, 4.2%

COCKTAILS & TEQUILAS

CLASSIC CREATIONS

Ask our Mixologists for any of your favorites.

CONTEMPORARY CREATIONS | 15

The Javelina

Tanteo Haberno Pepper Tequila • Pineapple Juice • Prickly Pear Syrup

Pick Your Pepper Margarita

Jalapeno • Strawberry • Chipotle-Pineapple • Habanero-Mango • Tanteo Pepper Tequila REAL Puree • Lime Juice • Agave Nectar

Aperol Spritz

Aperol • Prosecco • Soda Water • Orange Half Moon

Espresso Martini

Absolut Vodka • Kahlua • Espresso • Vanilla Infused Syrup • Espresso Beans

Prickly Pear Sour

Buffalo Trace Bourbon • Lemon • Prickly Pear Puree • Dehydrated Lemon Wheel

Grapefruit Rose Collins

Ketel One Grapefruit Rose • Lemon • Sugar • Soda Water • Dehydrated Grapefruit Half Moon & Rose Petal

Aztec Old Fashioned

Cazadores Tequila • Sombra Mezcal • Agave • Angostura Bitters • Lime Swath • Brandied Cherry

TEQUILA

Patron Silver	14	Don Julio Blanco	12
Patron Reposado	15	Don Julio Reposado	13
Patron Anejo	16	Don Julio Anejo	14
Casamigos Blanco	15	Don Julio 1942	25
Casamigos Reposado	17	Don Julio 70th Anniversary	17
Casamigos Anejo	18	Tanteo Jalapeno	9
Clase Azul Silver	22	Tanteo Chipotle	9
El Jimador Silver	12	Tanteo Habanero	9
Herradura Silver	12	Suerte Blanco	9
Herradura Reposado	13	Suerte Extra Anejo	17
Herradura Anejo	14	Volcon Silver	9
Herradura Selection Suprema	50	Camarena Silver	9
Herradura Ultra Anejo	15	Camarena Reposado	10
Herradura Selection de casa Port	18		

MEZCAL

Vida Mezcal	9
Union Mezcal	10
Mayalyn Machtetazo	10
Marca Negra Dobadan	17
Mezcal Carreño	18

WINE

WHITES

SPARKLING

SEGURA VIUDA, BRUT, CAVA, "ARIA", CATALONIA, SPAIN 42 B
pineapple, almonds, honey and straw, with hints of pears

LAMARCA, PROSECCO, EXTRA DRY, VENETO, ITALY 13 G 52 B
citrus with hints of honey and white flowers

MUMM NAPA, BRUT, "PRESTIGE, CHEFS DE CAVES", NAPA 70 B
white blossom aromas, creamy vanilla, citrus, stone fruit and melon

MOET & CHANDON, BRUT, "IMPERIAL", EPERNAY, FRANCE 80 B
peaches and a floral scent of roses and peonies

PINOT GRIGIO

CASTELLO DI GABBIANO 10 G 40 B
green apple, pear, citrus, floral

PIGHIN, FRIULI-VENEZIA GIULIA, ITALY 14 G 52 B
delicate bouquet marked by floral & crisp white fruit flavors

SAUVIGNON BLANC

BRANCOTT ESTATE, MARLBOROUGH, NEW ZEALAND 13 G 52 B
mix of citrus, floral, pear and tropical fruit

PROVENANCE VINEYARDS, NAPA VALLEY, CALIFORNIA 16 G 64 B
lemon grass, lime peel, and elderflower, notes of red pepper

CHARDONNAY

CHATEAU ST. JEAN, NORTH COAST, CALIFORNIA 12 G 48 B
meyer lemon, fresh kiwi, white peach, green tea notes

KENWOOD VINEYARDS, "SIX RIDGES", SONOMA COUNTY 16 G 64 B
lime and Fuji apple, with notes of vanilla, tropical fruit and allspice

SONOMA CUTRER, "RUSSINA RIVER RANCHES", SONOMA COUNTY 16 G 72 B
white peach & oak spice, toasted nuts & a touch of butterscotch

COMPELLING WHITES

CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY, WASHINGTON 12 G 48 B
fruit flavors, crisp acidity and an elegant finish

TUCK BECKSTOFFER WINES, GRENACHE ROSE, "HOGWASH", CALIFORNIA 15 G 60 B
summer fruits, white pepper, lavender, underbrush

MINUTY PROVENCE ROSE 16 G 64 B
very intense of greedy aromas of orange peels and red currant

MURRIETA'S WELL THE WHIP WHITE BLEND, LIVERMORE 16 G 64 B
magnolia blossom with lime peel and lychee fruit

REDS

PINOT NOIR

MARK WEST, RUSSIAN RIVER VALLEY, CALIFORNIA 12 G 48 B
aromas of strawberry-rhubarb pie with raspberry preserves & cranberry

WENTE RIVA RANCH PINOT NOIR, ARROYO SECO 17 G 68 B
baked red apples and cherries with vanilla notes

MERLOT

CANOE RIDGE VINEYARD, "THE EXPEDITION", WASHINGTON 15 G 60 B
dark cherry fruit character, dusty tannins

J. LOHR ESTATES, "LOS OSOS", PASO ROBLES, CALIFORNIA 16 G 64 B
black cherry and anise, hazelnut, dark chocolate

CABERNET SAUVIGNON

ESTANCIA, PASO ROBLES, CALIFORNIA 15 G 60 B
hints of blackberry and chocolate

AVALON, NAPA, CALIFORNIA 15 G 60 B
red cherries and blackberries, vanilla and toasted oak

AQUINAS, NORTH COAST, CALIFORNIA 16 G 64 B
oak blend with black cherry and sweetened cranberry

FERRARI-CARANO, ALEXANDER VALLEY, SONOMA COUNTY 19 G 76 B
mocha, dried cherries, mint, cola and smoky leather

ALLURING REDS

AUSTIN HOPE WINERY, "TROUBLEMAKER", CENTRAL COAST, CALIFORNIA 16 G 64 B
rich aromatics that display hints of smoke and violets, bright fruit

MURRIETA'S WELL THE SPUR RED BLEND, LIVERMORE 18 G 72 B
blackberry and dark fruit aromas with a touch of vanilla and spice

WINE ON TAP

ARIZONA STRONGHOLD 10 G 15 G^{1/2}

PROVISIONER WHITE

PROVISIONER RED