

Palo Verde

RESTAURANT & LOUNGE

IN THE KNOW

Weekday Lunch Special

\$13

Grilled Cheese & Tomato
Bisque

TUESDAY - FRIDAY | 11:00 AM - 4:00 PM

Tuesday (10/20)	11:00am - 6:00pm Lunch Menu Only 1:00pm - 4:00pm Happy Hour 11:00am - 6:00 pm Taco Tuesday Crispy Fish \$15
Wednesday (10/21)	1:00pm - 4:00pm Happy Hour 4:00pm Chef's Special NY Strip \$35 6:00pm Splash - Live Music
Thursday (10/22)	1:00pm - 4:00pm Happy Hour 4:00pm Pasta Station \$20 5:00pm Live Music by Cheryl Thurston
Friday (10/23)	1:00pm - 4:00pm Happy Hour 4:00pm Cocktail Corner Buffet Sirloin Carving Station \$20 4:00pm Fish & Chips
Saturday (10/24)	1:00pm - 4:00pm Happy Hour 4:00pm Prime Rib Special Starting \$25 4:00pm Build Your Own Pizza
Sunday (10/25)	10:00am - 7:00pm Happy Hour 10:00am - 1:30pm Brunch Buffet \$19 (Kitchen Closes After Brunch)
Monday (10/26)	10:00am - 7:00pm Happy Hour Kitchen Closed All Day
Tuesday (10/27)	11:00am - 6:00pm Lunch Menu Only 1:00pm - 4:00pm Happy Hour Taco Tuesday All Day Carne Asada \$15

Monthly Martini

OCTOBER

Purple
Haze

Vodka
Razzmatazz
Lemonade
Cranberry Juice

Reservations or
Curbside Pickup
(480) 895-1981

Happy Hour
Tuesday – Saturday | 1pm–4pm
Sunday & Monday | All Day

Last Call
Sun - Tue | 6:45pm
Wed - Sat | 8:45pm

October 2026

Palo Verde
RESTAURANT & LOUNGE

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
				4pm Pasta Station \$20 5-8pm Cheryl Thurston	4-7pm Cocktail Corner Buffet Garlic Butter Shrimp \$20 - Fish Fry	4pm Oktoberfest Celebration \$35
		Lunch Special: Cold Salad Trio \$13				
4	5	6	7	8	9	10
- All Day Happy Hour 10am - 1:30pm Brunch \$19	All Day Happy Hour Kitchen Closed	Taco Tuesday All Day Al Pastor \$15 Kitchen Closes 6:00pm	- Special: Orange Chicken \$25 6-9pm Campbell's Band	4pm Pasta Station \$20 5-8pm Cheryl Thurston	4-7pm Cocktail Corner Buffet Beef Stroganoff \$20 - Fish Fry	- Prime Rib Special \$25+ - BYO Pizza
		Lunch Special: Open Faced Meatloaf Sandwich \$13				
11	12	13	14	15	16	17
- All Day Happy Hour 10am - 1:30pm Brunch \$19	All Day Happy Hour Kitchen Closed	Taco Tuesday All Day Grilled Chicken \$15 Kitchen Closes 6:00pm	- Special: Pork Milanese \$30 6-9pm Thaddeus Rose	4pm Pasta Station \$20 5-8pm Cheryl Thurston	4-7pm Cocktail Corner Buffet Chicken Parmesan \$20 - Fish Fry	- No Lunch Service 4pm October Wine Dinner \$65 4-7pm John Demand
		Lunch Special: Birria Torta \$13				
18	19	20	21	22	23	24
- All Day Happy Hour 10am - 1:30pm Brunch \$19	All Day Happy Hour Kitchen Closed	Taco Tuesday All Day Crispy Fish \$15 Kitchen Closes 6:00pm	- Special: NY Strip \$35 6-9pm Splash	4pm Pasta Station \$20 5-8pm Cheryl Thurston	4-7pm Cocktail Corner Buffet Sirloin Carving Station \$20 - Fish Fry	- Prime Rib Special \$25+ - BYO Pizza
		Lunch Special: Grilled Cheese & Tomato Bisque \$13				
25	26	27	28	29	30	31
- All Day Happy Hour 10am - 1:30pm Brunch \$19	All Day Happy Hour Kitchen Closed	Taco Tuesday All Day Carne Asada \$15 Kitchen Closes 6:00pm	- Special: Seared Scallops \$37 6-9pm Shaky Ground Band	4pm Pasta Station \$20 5-8pm Cheryl Thurston	4-7pm Cocktail Corner Buffet Fried Chicken \$20 - Fish Fry	- Prime Rib Special \$25+ - BYO Pizza
		Lunch Special: Spooky Brisket Sandwich \$13				



MARTINI MENU

LEMON DROP MARTINI | 7

Vodka | Triple Sec | Sweet N Sour | Lemon | Sugar Rim

ESPRESSO MARTINI | 7

Vodka | Kahlua | Espresso Syrup

MANHATTAN | 7

Bourbon or Whiskey | Sweet Vermouth | Grenadine | Bitters

CHOCOLATE MARTINI | 7

Vodka | Creme De Cocoa | Cream | Chocolate Drizzle

BRONX MARTINI | 7

Gin | Sweet Vermouth | Dry Vermouth | Orange Juice

PRICKLY PEAR COSMOPOLITAN | 7

Vodka | Triple Sec | Prickly Pear Syrup | Cranberry Juice | Lime Juice



MARTINI OF THE MONTH | 7

Rotating martini curated by the Palo Verde team

October Martini of the Month

Purple Haze

Vodka | Razzmatazz | Lemonade | Cranberry Juice



Palo Verde

RESTAURANT & LOUNGE

\$13

Oct 20-
Oct 23

STAFF SPOTLIGHT & WEEKLY LUNCH SPECIAL



THE DISH: **Grilled Cheese & Tomato Bisque**

Grilled panini bread filled with melted provolone and American served with house-made tomato bisque

PRESENTED BY: Brandon Baldwin

(Palo Verde - Server, Bartender, Kitchen Backup)

DID YOU KNOW?

Brandon keeps himself very busy here in both Cottonwood and Palo Verde restaurants across bartending, serving, banquets, and helping back of the house when needed. During the hot summer months, like many of us, Brandon travels outside of Arizona working in cooler states like Maine, Wisconsin and even Alaska. Stop by Palo Verde this week for lunch and tell Brandon hello!

Learn About the Grilled Cheese

A Billions-Dollar Industry: Americans eat an estimated 2.2 billion grilled cheese sandwiches every year. If you laid them all end-to-end, they would wrap around the Earth multiple times—and a massive percentage of those are enjoyed right alongside a steaming bowl of tomato soup!

*Available Tuesday 11:00am - 6:00pm & Wednesday - Friday 11:00am - 4:00pm

Palo Verde
RESTAURANT & LOUNGE

ALL DAY

\$15

TACO TUESDAY

OCTOBER 20
CRISPY
FISH

CHOOSE EITHER
Beef Tacos
or Rotating Special

◆ FOOD SERVICE ◆



11:00am-6:00pm
| Lunch Menu Only



1:00pm - 4:00pm
| Happy Hour



11:00am-6:00pm
| Lunch Special -
Grilled Cheese &
Tomato Bisque



WEDNESDAY NIGHT

October 21

Chef's Special

New York Strip

\$35



Live Music
6 - 9 pm

Splash Band



[Learn More](#)

Palo Verde
RESTAURANT & LOUNGE

Live Music

Thursday, October 22

Palo Verde
RESTAURANT & LOUNGE

5 - 8 pm

Cheryl Thurston



[Learn More](#)

Palo Verde
RESTAURANT & LOUNGE

Pasta Station

\$20 per person

Indulge in all your favorite classic Italian dishes and custom creations at our pasta buffet, where every craving is catered to

4:00pm



Thursday

Palo Verde

FRIDAY NIGHT COCKTAIL CORNER



4:00pm

Cocktail
Corner
Buffet

*Sirloin
Carving
Station*

\$20

Plus, Fish N Chips every Friday



Available while
supplies last!

Palo Verde Country Club

PRIME RIB

Saturday's we will be offering slow roasted aged prime rib
with your choice of soup or salad, vegetable and starch

King Cut - 12oz - \$30

Queen Cut - 8oz - \$25

Call for Reservations

480-895-1981

*pizza will still also be available



Cottonwood Palo Verde
at Sun Lakes

Palo Verde

**Sunday
Brunch Buffet**



\$19

10:00am - 1:30pm

Every Sunday

The Classics

Fresh eggs, thick-cut bacon, savory sausage, and crispy seasoned potatoes available every single week

From the Griddle

A weekly rotating favorite featuring fluffy pancakes, golden waffles, or cinnamon-infused French toast

Chef's Weekly Feature

A rotating lunch/dinner specialty crafted fresh by our culinary team each Sunday

Bakery & Fresh Fruit

Assorted fresh pastries, warm breakfast treats, and vibrant seasonal fruit spreads



**Mimosa
\$5**



**Bloody
Mary Bar
\$8**

Palo Verde
RESTAURANT & LOUNGE

ALL DAY

\$15

TACO TUESDAY

CHOOSE EITHER
Beef Tacos
or Rotating Special

OCTOBER 27
CARNE
ASADA

◆ FOOD SERVICE ◆



11:00am-6:00pm
| Lunch Menu Only



1:00pm - 4:00pm
| Happy Hour



11:00am-2:00pm
| Lunch Special -
Spooky Brisket
Sandwich | \$13



Annual Celebration of Golf

A Cottonwood & Palo Verde Community Celebration

Dinner Ticket Info

Price | \$95

- **Admission to Palo Verde Dinner Event**
- **1 Voucher** valid for **one round of golf** at either course thru 10/31/2027

Tickets on Sale Starting October 8 at Homeowner Services.

Oct. 8: annual golf members only

Oct. 9 annual members & Phase 2

Oct. 15+: all Sun Lakes
HO cards will be checked

Invest in Our Greens, Take Home Incredible Prizes!

1 for \$10 or 3 for \$25

Play a direct role in improving our community's golf facilities. Special raffle during dinner, with 100% of proceeds dedicated to golf course upgrades.

Don't miss your chance to win incredible prizes while investing in the future of our course.

Grab your raffle tickets at dinner and help us make our fairways better than ever!

Golf Tournaments

Palo Verde Country Club

Monday, **November 9**
8:30am Shotgun

Cottonwood Country Club

Wednesday, **November 11**
8:00am Shotgun

Sign up at either Pro Shop,
call for additional details

Dinner Info

November 9, 4:00pm

Palo Verde Restaurant & Lounge

Dinner Ticket Required

Drinks

Access to select beverages curated by our front of house team and ready to sip as you enter

Appetizers / Salads

Shrimp Cocktail with Cocktail Sauce, Tartar & Chimichurri

Imported & Domestic Meats & Cheeses

Pasta Salad

Roasted Vegetable Salad with Orzo

Salad Bar

Pork Belly Bao with Cucumber & Pickled Cabbage

Leek & Potato Soup

Entrees

Cioppino with Mussels, Clams, Shrimp, Cod,
French Bread & Garlic Rouille

BBQ Chicken with Red Cabbage Slaw & Elote
Slow Roasted Prime Rib with Whipped Scallion
Potatoes, Asparagus & Red Wine Demi-Glace

Dessert

Pumpkin Panna Cotta
Dark Chocolate Cake with Raspberry Compote
Cheesecake



STARTERS

SHRIMP COCKTAIL

10 poached shrimp | cocktail sauce | herb aioli | 16

CHICKEN WINGS

sauce: bbq | sweet chili | buffalo | golden | diablo | celery & carrot stick | (6) 15 | (12) 22

TEMPURA SHRIMP

6 hand battered shrimp | asian slaw | sweet chili | 15

BEEF SLIDERS

2 all beef patties | burger sauce | tomato | american cheese | pickle | brioche roll | 13

SPICY CHICKEN SLIDERS

2 chicken patties | southwest slaw | pickle | brioche roll | 13

WISCONSIN CHEESE CURDS

white cheddar cheese curds | house-made marinara | ranch | 13

PRETZEL BITES

bite sized pretzels | butter | coarse salt | whole grain mustard | cheese sauce | 14

HAND-CRUSHED GUACAMOLE

avocado | lime | cilantro | tomato | jalapeno | house fried chips | 13

SMOKED SALMON BOARD

atlantic salmon | dill cream cheese | capers | pickle | hard-boiled egg | purple onion | rye toast | 17

QUESADILLA GRANDE

seasoned beef or roasted chicken | flour tortilla | pico de gallo | oaxaca cheese | sour cream & salsa | 15 (guacamole +2)

ESCARGOT

escargot | herb garlic butter | crostini | 16

LOADED POTATO SKINS

potato skins | bacon | cheddar jack | pico de gallo | sour cream | southwest slaw | 14

PHILLY EGGROLLS

shaved ribeye | roasted peppers | provolone | vinegar slaw | au jus | 15

GARLIC KNOTS

golden baked knots | garlic infused butter | parmesan | fresh herbs | house made marinara | 12

CRAB CAKES

crab cakes | vinegar slaw | chipotle aioli | fresh herbs | 15

CLAM STRIPS & FRIED OYSTERS

clam strips | breaded oysters | tartar sauce | cocktail sauce | lemon | 16

LEAN & GREEN

Served as full or half

Dressings: Ranch, Oil and Vinegar, Thousand Island, Honey Mustard, Raspberry Vinaigrette, Bleu Cheese, Southwest, Balsamic Vinaigrette, Green Goddess, French, Italian.

CRISPY CHICKEN SALAD

crispy chicken breast | romaine | spring mix | egg | bacon | cheddar jack | tomato | 18 | 14

GARDEN COBB SALAD

roasted chicken breast | romaine | spring mix | avocado | tomato | bacon | black olive | egg | bleu cheese | 18 | 14

CHEF SALAD

ham | turkey | romaine | spring mix | cheddar jack | tomato | bacon | egg | cucumber | 18 | 14

FRY BREAD TACO SALAD

chicken breast or ground beef | romaine | cheddar jack | salsa | pico de gallo | black olives | purple onion | sour cream | fry bread | 17

STRAWBERRY SALMON SALAD

salmon | spring mix | strawberry | cucumber | candied pecan | bleu cheese | 19 | 16

CRAB CAKE SALAD

crab cake | romaine | spring mix | tomato | bacon | black olive | egg | 19 | 16

GREEN GODDESS

roasted chicken breast | romaine | spring mix | avocado | cucumber | basil | tomato | candied pecan | parmesan | 18 | 14

GYRO SALAD

lamb & beef gyro meat | romaine | spring mix | purple onion | cucumber | tomato | feta | kalamata olive | 18 | 14 (naan +2)



Vegetarian



Signature Dish



Gluten Free



Gluten Free Options

*Maricopa County Health Environmental Services Department warns that the consumption of raw or undercooked meats, chicken, seafood and eggs increases the risk of food borne illness. Not a gluten free kitchen.



HANDHELDS

All sandwiches served with choice of french fries, coleslaw, house-made chips, fruit. substitute sweet potato fries or onion rings +2 or white cheddar mac and cheese +3

PALO VERDE BURGER* GFO 🌱

½ pound wagyu beef | american cheese | lettuce | tomato | purple onion | pickle | special sauce | brioche bun | 17
(make it a diablo burger +1)

CRISPY FISH SANDWICH

battered cod | lettuce | pickle | tartar sauce | american cheese | schiacciata roll | 17

PRIME RIB FRENCH DIP GFO 🌱

shaved prime rib | provolone | horseradish aioli | au jus | italian roll | 17 (giardiniera +1)

CLUB SANDWICH GFO

turkey | ham | lettuce | tomato | dijon aioli | avocado | bacon | provolone cheese | schiacciata roll | 17

HOGFATHER PANINI GFO

grilled pork loin | bacon | swiss | american | lettuce | tomato | purple onion | pickle | bbq aioli | panini bread | 17

CRISPY CHICKEN SANDWICH

breaded chicken cutlet served spicy or tame | lettuce | tomato | purple onion | pickle | dijon aioli | brioche bun | 17

FISH AND CHIPS

atlantic cod | coleslaw | house-made tartar sauce | french fries | 20 (additional piece of fish +4)

FRIED SHRIMP BASKET

8 tempura battered shrimp | coleslaw | house made tartar sauce | cocktail sauce | french fries | 20

REUBAN OR RACHEL GFO

corned beef or turkey | swiss | sauerkraut | thousand island dressing | rye bread | 17

CRAB BURGER

crab patty | provolone | lettuce | tomato | purple onion | pickle | chipotle aioli | brioche bun | 18
(make it a diablo crab burger +1)

DIABLO CHICKEN SANDWICH GFO

grilled chicken breast | roasted jalapeno cream cheese | onion ring | bacon | diablo sauce | schiacciata roll | 17

PASTRAMI SANDWICH 🌱

pastrami | provolone | pickle | purple onion | herb aioli | schiacciata roll | 17

GYRO

lamb and beef gyro meat | romaine | purple onion | tomato | feta | kalamata olive | pickle | tzatziki | naan | 17

CHICKEN SALAD SANDWICH 🌱

chicken | dried cranberry | candied pecans | lettuce | tomato | purple onion | schiacciata roll | 17

CAPTAIN’S RESERVE

atlantic cod | tempura battered shrimp | clam strips | fried oysters | coleslaw | house made tartar sauce | cocktail sauce | french fries | 28 (additional piece of fish +4)

FEATURED ENTRÉES & PASTAS

TUSCAN TORTELLACCI

shrimp | italian sausage | artichokes | sun dried tomato | capers | mushroom | bell pepper | caramelized onion | cheese tortellacci | blush sauce | garlic knot | 27
pairs perfectly with pinot noir | heineken

CHICKEN PICCATA

chicken breast | lemon | white wine | caper | broccoli | tomato | parsley | spaghetti | parmesan | garlic knot | 26
pairs perfectly with pinot grigio | lemon drop martini | strongbow

SHORT RIB 🌱🌱

braised short rib | red wine demi glace | mashed potato | carrot | bell pepper | purple onion | 28
pairs perfectly with cabernet | bronx martini | guinness

VEGAN VEGETABLE STIR FRY 🌱

mushroom | broccoli | green bean | mushroom | onion | teriyaki glaze | sesame seeds | jasmine rice | 25
pairs perfectly with pinot grigio | prickly pear martini | pilsner

CHOPPED STEAK STACK* GFO

chopped steak | mashed potatoes | beef gravy | sauteed onions | buttermilk fried onions | carrot | bell pepper | purple onion | scallions | 25
pairs perfectly with malbec | espresso martini | kilt lifter

MEDITERRANEAN GRILLED CHICKEN 🌱🌱

grilled chicken | sun dried tomato | tomato | cucumber | fingerling potatoes | bell pepper | tzatziki | 26
pairs perfectly with pinot grigio | lemon drop martini | corona

CHICKEN PARMESAN

chicken breast | marinara | caper | broccoli | tomato | parsley | spaghetti | parmesan | basil | garlic knot | 26
pairs perfectly with pinot noir | bronx martini | pilsner

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PRIME CUTS & COASTAL PLATES

served with choice of soup or salad and two side dishes

side choices: jasmine rice, mashed potatoes, vegetable of the day, french fries, fresh fruit, baked potato, loaded baked potato +2, onion rings +2, sweet potato fries +2, white cheddar mac and cheese +3

GRILLED RIBEYE* **GFO**
12oz ribeye | garlic butter | buttermilk fried onions | 39
pairs perfectly with cabernet sauvignon | manhattan | IPA

FILET MIGNON* **GFO**
7oz beef tenderloin | garlic butter | buttermilk fried onions | 42
pairs perfectly with merlot | manhattan | stella artois

CANADIAN WALLEYE
pan seared walleye | beurre blanc | sun-dried tomatoes | capers | 27
pairs perfectly with chardonnay | bronx martini | pilsner

SHRIMP DEJONGHE 
shrimp | white wine | lemon | garlic butter breadcrumbs | 26
pairs perfectly with chardonnay | prickly pear martini | stella artois

PORK RIBEYE* **GFO**
12oz duroc ribeye | garlic butter | buttermilk fried onions | 31
pairs perfectly with pinot grigio | prickly pear martini | strongbow

BUILD YOUR OWN PLATE

choose one protein GRILLED SALMON 27 GRILLED CHICKEN BREAST 25 SAUTEED SHRIMP 25 LIVER WITH BACON & ONION 25	choose one sauce <table><tr><td>BEEF GRAVY</td><td>TZATZIKI</td></tr><tr><td>BEURRE BLANC</td><td>GARLIC BUTTER</td></tr><tr><td>BOURSIN CREAM SAUCE</td><td>TERIYAKI GLAZE</td></tr></table>	BEEF GRAVY	TZATZIKI	BEURRE BLANC	GARLIC BUTTER	BOURSIN CREAM SAUCE	TERIYAKI GLAZE						
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choose one soup or salad SOUP OF THE DAY LOBSTER BISQUE SIDE SALAD CAESAR +2	choose two sides <table><tr><td>VEGETABLE OF THE DAY</td><td>FINGERLING POTATOES</td></tr><tr><td>BAKED POTATO</td><td>SWEET POTATO FRIES +2</td></tr><tr><td>FRENCH FRIES</td><td>LOADED BAKED POTATO +2</td></tr><tr><td>JASMINE RICE</td><td>ONION RINGS +2</td></tr><tr><td>MASHED POTATOES</td><td>WHITE CHEDDAR MAC & CHEESE +3</td></tr><tr><td>FRESH FRUIT</td><td></td></tr></table>	VEGETABLE OF THE DAY	FINGERLING POTATOES	BAKED POTATO	SWEET POTATO FRIES +2	FRENCH FRIES	LOADED BAKED POTATO +2	JASMINE RICE	ONION RINGS +2	MASHED POTATOES	WHITE CHEDDAR MAC & CHEESE +3	FRESH FRUIT	
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BAKED POTATO	SWEET POTATO FRIES +2												
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JASMINE RICE	ONION RINGS +2												
MASHED POTATOES	WHITE CHEDDAR MAC & CHEESE +3												
FRESH FRUIT													



Vegetarian



Signature Dish



Gluten Free

GFO

Gluten Free Options

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MARTINIS

LEMON DROP MARTINI | 7

Vodka | Triple Sec | Sweet N Sour | Lemon |
Sugar Rim

ESPRESSO MARTINI | 7

Vodka | Kahlua | Espresso Syrup

MANHATTAN | 7

Bourbon or Whiskey | Sweet Vermouth |
Grenadine | Bitters

CHOCOLATE MARTINI | 7

Vodka | Creme De Cocoa | Cream |
Chocolate Drizzle

BRONX MARTINI | 7

Gin | Sweet Vermouth | Dry Vermouth |
Orange Juice

PRICKLY PEAR COSMOPOLITAN | 7

Vodka | Triple Sec | Prickly Pear Syrup |
Cranberry Juice | Lime Juice

MARTINI OF THE MONTH | 7

Rotating martini curated by
the Palo Verde team. Ask
your server for more info or
scan here to see what's
featured this month



DRAFTS | BOTTLES | CANS

DRAFT SPECIAL | 4

16oz Pint Busch Lite

DOMESTIC DRAFT | 5 | 9 | 17

16oz Pint | Half Pitcher | Full Pitcher
Miller Lite | Michelob Ultra | Coors
Light

PREMIUM DRAFT | 6 | 10 | 19

16oz Pint | Half Pitcher | Full Pitcher
Stella Artois | Kilt Lifter | Church
Music | 1 Rotating Craft Handle*

DOMESTIC BOTTLES | 5

Budweiser | Bud Light | Coors Light |
Coors Banquet | Miller Lite | Miller 64 |
Michelob Ultra | Ultra Zero NA |
O'Doul's Green NA

PREMIUM BOTTLES | 6

Corona | Corona Premier | Dos XX
Lager | Dos XX Amber | Heineken |
Heineken Zero NA

16OZ CANS

Bud Light Chelada | 6
Guinness Stout | 7
Strongbow Cider | 7

SELTZERS | 6

Nutrl Variety



WINE LIST

HOUSE

Silvergate by James Foster	8 22
Chardonnay	
Pinot Grigio	
Sauvignon Blanc	
Moscato	
Cabernet	
Merlot	

WHITE

Chateau St Michelle Chardonnay	13 36
Oyster Bay Sauvignon Blanc	14 40
Stemmari Moscato	10 28
Sutter Home White Zinfandel	8 22
Chateau St Michelle Riesling	11 32

RED

Intrinsic Red Blend	14 40
J. Lohr Merlot	13 36
Columbia Crest Cabernet	11 32
Sea Sun Pinot Nior	13 36
Uno Antigal Malbec	13 37
Beso Sangria	8

SPARKLING

Archer Roose Sparkling Wine	8
Le Grand Courtage Brut	10

NON-ALCOHOLIC

Ariel Chardonnay	10
Ariel Cabernet	10



PREMIUM SPIRITS

SINGLE MALT SCOTCH

Macallan 12 yr	18
Glenfiddich 15 yr	16
Glenlivet 12 yr	16

BLENDED SCOTCH WHISKY

Chivas	12
Johnnie Walker Black	11
Johnnie Walker Red	9

SMALL BATCH & SINGLE BARREL BOURBON

Jefferson's Ocean Aged at Sea	20
Larceny Barrel Proof	14
Basil Hayden	14
Whistlepig Piggyback 6yr	14
Jefferson's Reserve	12
Knob Creek	12
Elijah Craig Small Batch 94 Proof	10
Bulleit	10
Buffalo Trace	9
Makers Mark	9

RYE

Whistlepig Canadian Rye	14
Knob Creek Rye	12
Bulleit Rye	10
Jefferson's Rye	10

TEQUILA

Casamigos Anejo	13
Casamigos Reposado	12
Patron Silver	11
Lalo Blanco	10



DESSERTS

DESSERT BLOSSOM FRY BREAD | 9

Navajo Fry Bread | Cinnamon Sugar |
Vanilla Bean Ice Cream | Local Honey

BREAD PUDDING | 9

Artisan Bread | Egg Custard | Blue
Berries | Whipped Cream | Berry
Compote

HANK'S BIRCH BEER FLOAT | 8

Hank's Birch Beer | Real Vanilla Ice
Cream | Frosted Mug

HOT BROWNIE COBBLER | 9

House-made Brownie Cobbler | Vanilla
Ice Cream | Whipped Cream |
Chocolate Sauce

RASPBERRY WHITE CHOCOLATE CHEESECAKE | 10

White Chocolate and Raspberry
Cheesecake | Raspberry Sauce |
Whipped Cream

GLUTEN FREE CHOCOLATE TORTE | 9

Flourless Chocolate Torte | Vanilla Ice
Cream | Whipped Cream | Chocolate
Sauce

TWO SCOOPS | 6

Chocolate Ice Cream | Vanilla Ice
Cream | Strawberry Ice Cream |
Sherbert | Whipped Cream | Chocolate
or Berry Sauce



AFTER DINNER COCKTAILS

IRISH COFFEE | 7

Brendan's Irish Cream | Fresh Brewed
Coffee | Whipped Cream

SAMBUCA | 7

Iced Cold Sambuca (Light or Dark) |
3 Espresso Beans

RUSTY NAIL | 9

Dewar's Scotch Whisky | Drambuie | On
the Rocks | Twist of Lemon

CLASSIC SIDECAR | 9

Korbel Brandy | Cointreau | Fresh
Lemon Juice | Twist of Orange

BIN 27 FONSECA RUBY RED PORTO | 8

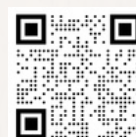
A rich, full-bodied port with vibrant notes
of dark cherry, blackberry, and subtle
spice. Smooth and warm with a velvety
finish—ideal with rich chocolate desserts.

GRAHAMS 10YR TAWNY PORTO | 10

Oak-aged with rich notes of ripe fig,
toasted nuts, and orange peel. Smooth,
honeyed, and perfectly paired with fruit
tarts or aged cheeses.

TELL US HOW WE'RE DOING

GENERAL
COMMENTS



FOOD &
BEVERAGE
COMMENTS

