



APPETIZERS

PRETZEL BITES 11
Oaxaca Beer Cheese

QUESADILLA
CHICKEN 17, CARNE 18, GRILLED SHRIMP 19
Oaxaca Cheese, Onions, Peppers, Pico, Sour Cream & Guacamole

SMOKED CHICKEN WINGS 16
Buffalo or House BBQ, Carrots, Celery & Radish

CANTINA CHIPS 15
Topped with Black Beans, Pico, Oaxaca Cheese Sauce, Chipotle Aioli, Serrano Vinaigrette & Guacamole Add Pork 6, Chicken, 7, Carne 7

BBQ BRISKET POTATO SKINS 18
House Smoked Brisket, Smoked Bacon, Oaxaca Cheese & Chipotle Aioli

CHIPS & SALSA 5
House Made Tortilla Chips & Club Salsa

CRISPY BRUSSEL SPROUTS 14
Tossed in Sriracha Agave

SOUPS, SALADS & BOWLS

Add BBQ Pork 6, Chicken 7, Carne 7, Brisket Burnt Ends 8, Shrimp 8, Salmon 9

COBB SALAD 16
Romain Lettuce, Tomatoes, Bacon, Avocado, Egg Blue Cheese Crumbles, Ranch Dressing

CLASSIC CAESAR 15
Baby Romaine, Anchovy Dressing, Parmesan Croutons

THE OLD PUEBLO 14
Spring Mix, Black Beans, Roasted Corn, Roasted Poblano Pico, Avocado, Tortilla Strips, Southwest Spicy Dressing

VEGAN BOWL 15
Cauliflower Rice, Black Beans, Roasted Corn, Radish, Heirloom Tomatoes and Avocado

SOUP OF THE DAY Cup 6 | Bowl 12
Chef's Selection of Seasonal Soup

SIDES

6

| SIDEWINDER FRIES | FRENCH FRIES |

| SWEET POTATO FRIES | ONION RINGS |

| COLE SLAW | HOUSE SALAD |

| CEASAR SALAD | SEASONAL FRUIT |

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.**

BETWEEN BREAD

Served with Choice of Side

SMOKE HOUSE BURGER* 22
8oz Angus Patty Grilled to Order Topped with Smoked Brisket, Chilis, Bacon Onion Jam, Smoked Gouda, Salsa Rojo, Lettuce & Tomato on a Toasted Brioche Bun

CLASSIC CHEESEBURGER* 18
8oz Angus Patty Grilled to Order with Lettuce, Tomato & Onion on a Toasted Brioche Bun. Choose American, Cheddar, Swiss, Provolone or Smoked Gouda. Add Bacon 2, Avocado 2, Caramelized Onions 1, Make it a Double 10

BLACK BEAN BURGER 14
Vegan Burger with Lettuce, Tomato & Red Onion on a Toasted Brioche Bun

REUBEN 17
Smoked Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island on Grilled Marble Rye. Option to a Raychel with Smoked Turkey

SONORAN HOT DOG 13
Topped with Pinto Beans, Pico, Crispy Smoked Bacon Chipotle Aioli & Grilled Hot Yellow Peppers

TURKEY CLUB 17
Smoked Turkey, Bacon, Lettuce, Tomato, Mayo, Avocado & Cheddar on Grilled White or Whole Wheat Bread

SMOKE HOUSE DIP* 22
Shaved Smoked Beef Rib topped with Caramelized Onions, Swiss Cheese & Creamy Horseradish on a Crispy Baguette with Au Jus

SMOKED PULLED PORK SANDWICH 17
Smoked Pork Shoulder with House BBQ Sauce, Crunchy Slaw on a Toasted Ciabatta

BRISKET SANDWICH 19
Smoked Beef Brisket with House BBQ & Crunchy Slaw on a Toasted Ciabatta Roll

BUFFALO CHICKEN SANDWICH 18
Crispy Chicken Breast, Buffalo Sauce, Ranch Pickles & Chipotle Aioli on a Toasted Ciabatta

STARR PASS CLUB 19
Grilled Chicken Breast, Smoked Bacon, Avocado, Tomato, Pepper Jack & Chipotle Aioli on a Toasted Ciabatta

ENTREES

CATALINA MAC AND CHEESE 21
Cavatappi with Smoked Oaxaca Cheese Sauce, Green Chilis & Picos. Topped with Smoked Pork Shoulder or Beef Brisket Burnt Ends

GREEN CHILI PORK STEW 17
Corn Tortilla topped with a Fried Egg

GRILLED SALMON* 26
Grilled 8oz Salmon Filet on Cilantro Rice Pilaf & Roasted Vegetable Medley

PAN FRIED WALLEYE 22
Panko Breaded & Pan Fried with Sidewinder Fries, Cole Slaw & Tartar Sauce



SIGNATURE COCKTAILS

POMEGRANATE PALOMA 14
*Casa Noble | Fresh Lime Juice | Pomegranate Syrup
Grapefruit Soda | Tajin*

CADILLAC MARGARITA 17
*Patron | Grand Marnier | Agave Syrup | Fresh Lime Juice
| Sparkling Wine*

WARD 8 15
*Oak & Eden Bourbon | Orange Juice | Lemon Juice
Simple Syrup | Grenadine*

FRESH MANGO MULE 14
*Titos Vodka | Mango Syrup | Cucumber Fresh Lime Juice
| Ginger Beer*

BLOOD ORANGE GIN AND TONIC 13
*Tanqueray Gin | Blood Orange Syrup | Aperol Orange
Bitters | Tonic*

DOMESTIC BEER

BUDWEISER 7 MILLER LIGHT 7
BUDLIGHT 7 MICHELOB ULTRA 7
COORS LIGHT 7

IMPORT BEER

CORONA 8 HEINEKEN 8
MODELO ESPECIAL 8 HEINEKEN 0.0 6
MODELO NEGRA 8 GUINNESS 9
FIRESTONE 805 8

LOCAL BEER

TUCSON BLONDE 9 BARRIO ROJO 9
HIPSTERVILLE HAZY DRAGOON IPA 9
IPA 9

BEER ON TAP/PITCHER

DRAGOON IPA 8 | 27
COORS LIGHT 8 | 27
DOS EQUIS XX 8 | 27
BLUE MOON 8 | 27

WHITE WINE

DAOU ROSE 10 | 40
Paso Robles, CA

BREAD & BUTTER PROSECCO 10 | 40
Italy

CLEAN SLATE RIESLING 12 | 45
Mosel, Germany

SUBSTANCE SAUVIGNON BLANC 12 | 45
Washington State

ZONIN GRAN CUVEE BRUT 12 | 45
Italy

KENDALL JACKSON CHARDONNAY 12 | 45
California

CLINE VIOGNIER 15 | 50
California

RED WINE

MARK WEST PINOT NOIR 10 | 44
California

FABLE ROOTS RED BLEND 12 | 45
Italy

PESSIMIST BLEND 15 | 50
Paso Robles, CA

CLINE MOUVEDRE 48
California

ALEXANDER BROWN UNCAGED RED BLEND 48
California

GREG NORMAN SHIRAZ 52
Australia

YANGARRA SHIRAZ 52
Blewitt Springs, McLaren Vale

THE FOOTBOLT SHIRAZ 52
Australia

PILLARS OF HERCULES BLEND 60
Yolo County, CA

THE FEDERALIST BLEND 64
North Coast, CA

EARTHQUAKE ZINFANDEL 68
Lodi, CA

THE WALKING FOOL BLEND 68
Suisun Valley, CA

DAOU BODYGUARD BLEND 124
Paso Robles, CA

HOUSE WINE BY THE GLASS

PINOT GRIGIO | CHARDONNAY | PINOT NOIR |
MERLOT | CABERNET | 7