




APPETIZERS

PRETZEL BITES 11.00
Oaxaca Beer Cheese

QUESADILLA 10.00
Oaxaca Cheese | Pico | Sour Cream | Guacamole
Add BBQ Pork \$6 | Chicken \$7 | Carne* \$7

SMOKED CHICKEN WINGS 16.00 
Carrots | Celery | Radish
Fried or Grilled
Choice of
Buffalo | House BBQ | Nashville Hot

KITCHEN SINK CHIPS 14.00
Black Beans | Pico | Oaxaca Cheese Sauce | Spicy Aioli
Serrano Vinaigrette | Guacamole
Add BBQ Pork \$6 | Chicken \$7 | Carne* \$7

BBQ BRISKET POTATO SKINS 18.00 
Green Chili BBQ Short Rib | Bacon |
Oaxaca Cheese | Spicy Aioli

SOUPS, SALADS & BOWLS

Add BBQ Pork \$6 | Chicken \$7 | Carne \$7 | Shrimp \$8 |
Salmon \$8

COBB SALAD 16.00
Tomatoes | Bacon | Avocado | Egg
Blue Cheese Crumbles | Ranch Dressing

CLASSIC CAESAR 15.00
Baby Romaine | Anchovy Dressing | Parmesan
Corn Bread Crouton

THE OLD PUEBLO 14.00
Spring Mix | Black Beans | Roasted Corn | Roasted Poblano
Pico | Avocado | Tortilla Strips | Southwest Spicy Dressing

VEGAN BOWL 15.00
Cauliflower Rice | Black Beans | Roasted Corn | Radish |
Heirloom Tomatoes | Avocado |
Shaved Fried Sweet Potatoes

SOUP OF THE DAY 6.00 Cup | 12.00 Bowl
Chef's Selection of Seasonal Soup

SIDES

\$6

FRENCH FRIES | SWEET POTATO FRIES


ONION RINGS | COLE SLAW


HOUSE SALAD

*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

SHORT RIB CHEESEBURGER* 22.00 
Green Chillies | Bacon Onion Jam | Smoked Gouda
Salsa Rojo | Butter Lettuce | Tomato | Brioche Bun

BBQ BACON CHEESEBURGER* 18.00 
Smoked Cheddar | Bacon Wrapped Onion Rings |
House BBQ Sauce | Butter Lettuce | Tomato |
Brioche Bun

BLACK BEAN BURGER 14.00
Avocado | Butter Lettuce | Tomato | Red Onion
Brioche Bun

REUBEN 17.00
House Smoked Pastrami | Swiss Cheese | Sauerkraut |
Thousand Island | Marble Rye

SONORAN HOT DOG 13.00
Pinto Beans | Pico | Crispy Bacon
Spicy Aioli | Grilled Yellow Hot Pepper

TURKEY CLUB SANDWICH 16.00
Bacon | Lettuce | Tomato | Mayonnaise |
*Avocado | *Choice of White or Wheat Bread*

PRIME DIP* 22.00
Caramelized Onions | Swiss Cheese | Creamy Horseradish
Au Jus | Baguette

SMOKED PULLED PORK SAMMY 15.00 
Gold BBQ Sauce | Housemade Slaw
Brioche Bun

BRISKET SANDWICH 17.00 
House BBQ Sauce | Housemade Slaw
Brioche Bun

BUFFALO FRIED CHICKEN SANDWICH 18.00
House Buffalo | Ranch Pickles | Spicy Aioli | Brioche Bun

FRIED WALLEYE SANDWICH 22.00
Remoulade | Shredded Lettuce | Tomato | Baguette

ENTREES

SHORT RIB MAC & CHEESE 21.00 
Smoked Oaxaca Cheese Sauce | Green Chillies
Pico | Cavatappi Pasta

GREEN CHILI PORK STEW 17.00
Fried egg | Corn Tortilla

GRILLED SALMON* 22.00
Corn Succotash | Bacon | Asparagus | Spinach | Pico

WALLEYE & SIDEWINDER FRIES 22.00
Beer Battered Sidewinder Fries | Tartar Sauce

CHORIZO & BRISKET MEATBALLS 20.00 
Southwest Red Gravy | Bucatini |
Parmesan Cheese



Hickory and Mesquite BBQ Smoked



COMPANY COCKTAILS

POMEGRANATE PALOMA 14.00
*Corzo Silver | Fresh Lime Juice | Pomegranate Syrup
Grapefruit Soda | Tajin*

BENZ MARGARITA 16.00
*Casa Noble Reposado | Grand Marnier | Agave Syrup
Fresh Lime Juice | Sparkling Wine*

WARD 8 15.00
*Oak & Eden Bourbon | Orange Juice | Lemon Juice
Simple Syrup | Grenadine*

FRENCH 175 15.00
*Remy Martin | Simple Syrup | Fresh Lemon Juice
Sparkling Wine*

MANGIFERA MULE 14.00
*Wheatley Vodka | Mango Syrup | Cucumber
Fresh Lime Juice | Ginger Beer*

BLOOD ORANGE G&T 13.00
*Botanist Gin | Blood Orange Syrup | Aperol
Orange Bitters | Tonic*

DOMESTIC & IMPORT 16OZ

BUD & BUD LIGHT 7.00

MICHELOB ULTRA 7.00

COORS LIGHT 7.00

MILLER LITE 7.00

CORONA 8.00

HEINEKEN 8.00

GUINNESS 8.00

MODELO ESPECIAL 8.00

NEGRO MODELO 8.00

805 8.00

TUCSON BLONDE 8.00

TUSCON ROJO 8.00

PINTS ON TAP

DRAGOON IPA 8.00 | 27.00

COORS LIGHT 8.00 | 27.00

DOS EQUIS XX 8.00 | 27.00

BLUE MOON 8.00 | 27.00

WHITE WINE

STONELEIGH SAUVIGNON BLANC 10.00 | 40.00
New Zealand

CLEAN SLATE RIESLING 12.00 | 45.00
Mosel, Germany

KENDALL JACKSON CHARDONNAY 12.00 | 45.00
California

CLINE VIOGNIER 15.00 | 50.00
California

DAOU ROSE 10.00 | 40.00
Paso Robles, CA

BREAD & BUTTER PROSECCO 10.00 | 40.00
Italy

ZONIN GRAND CUVÉE BRUT 12.00 | 45.00
Italy

RED WINE

MARK WEST PINOT NOIR 10.00 | 44.00
California

PESSIMIST BLEND 15.00 | 50.00
Paso Robles, CA

CLINE MOUVEDRE 48.00
California

SUBSTANCE CABERNET 48.00
Washington

GREG NORMAN SHIRAZ 52.00
Australia

YANGARRA SHIRAZ 52.00
Blewitt Springs, McLaren Vale

BONANZA CABERNET 52.00
California

PILLARS OF HERCULES BLEND 60.00
Yolo County, CA

THE FEDERALIST BLEND 64.00
North Coast, CA

MER SOLEIL PINOT NOIR 68.00
Monterey, CA

EARTHQUAKE ZINFANDEL 68.00
Lodi, CA

THE WALKING FOOL BLEND 68.00
Suisun Valley, CA

DAOU BODYGUARD BLEND 124.00
Paso Robles, CA

CBCO WINES BY THE GLASS

PINOT GRIGIO | CHARDONNAY
PINOT NOIR | MERLOT | CABERNET 7.00