



STARTERS

WAGYU SLIDERS* 17

house sauce | grilled onions | house-made pickles | brioche bun | cheddar

FILET SLIDERS* 18

seasoned, tenderloin seared filet | crispy onion | tomato | house sauce | provolone | brioche bun | crispy fries

MEATBALLS 12

2 veal, pork & beef meatballs | parmesan | marinara | provolone

PARMESAN GARLIC WINGS 16

garlic parmesan buffalo sauce | chilled jicama | cucumber dressing **GF**

CARAMELIZED BRUSSELS SPROUTS 14

bacon | garlic | onion | bourbon caramel | pomegranate seeds **GF**

DEVEILED EGGS | TRADITIONAL 9 | w BACON 10 | w FRIED CHICKEN & MAPLE SYRUP 12

DEEP FRIED GNOCCHI 14

pesto | queso | marinara dip

CAULIFLOWER WINGS 14

garlic parmesan buffalo sauce | cucumber dressing **VEG**

AVOCADO TOAST 12

pomegranate seeds | queso fresco | arugula **VEG**

CAPRESE COCKTAIL 13

house-made mozzarella | tricolor cherry tomato | cherry pepper fresh beets | herbed oil blend | grilled crostini **VEG**

CHOCOLATE BACON 8

variety of toffee and praline **GF**

SALADS

Add:
bacon 2 chicken 6 steak 10
avocado 2 salmon* 10

SOUTHWEST CHOPPED COBB 18

roasted corn | tomato | chicken breast | smoked bacon | hardboiled egg | pickled red onion | queso fresco | avocado | cayenne lime dressing **GF**

WEDGE CAESAR W GRILLED SALMON* 18

grilled artisan romaine | creamy caesar dressing | shaved parmesan | grilled crostini
+ add a sunny side egg* 1

CRAFTED SALAD 16

baby arugula | roasted beets | pomegranate seeds | marinated artichokes | grilled onions & asparagus | goat cheese | balsamic dressing **GF**

HOUSE SALAD 8

mixed greens | pickled onions | jicama | heirloom tomatoes | cucumber | choice of dressing **VEG**

DRESSINGS balsamic | oil & vinegar | cayenne lime | ranch | pesto vinaigrette | caesar

SOUP

TOMATO BASIL 8

fresh basil | grilled crostini **VEG**

TODAY 8

seasonal rotation

ENTREES

Add:

tomato 1 jalapeño 1 fried egg 1 gf bun 2 short rib 7
avocado 1 cheese 1 bacon 2 chicken 6 steak 10

CRAFTED GRILLED CHEESE 14

french baguette | provolone | cheddar | gruyere | parmesan | tomato basil soup **VEG**

CRAFT BURGER* 16

blend of chuck, brisket and short rib | lettuce | house-made pickles | tomato | grilled onion | house crafted sauce | toasted brioche bun | crispy fries – we prepare our burgers medium

COOK'S PHILLY w CHICKEN 18 | w STEAK 22

thinly sliced marinated chicken | red onion | bell peppers | basil | provolone cheese | toasted focaccia | crispy fries

CRANBERRY CHICKEN CLUB 18

crispy bacon | lettuce | tomato | cranberry cheese spread | toasted focaccia | crispy fries

PORTOBELLO MUSHROOM SANDWICH 18

grilled portobello | house-made vegan garlic aioli | lettuce | tomato | red onion | toasted focaccia | crispy fries **V**

VEGGIE GRINDER 17

sauteed veggies | grilled focaccia | provolone cheese | crispy fries

GRILLED MEATLOAF 24

choice of veggies | garlic mashed potatoes | bordelaise **GF**

SHORT RIB 29

2 boneless short ribs | garlic mashed potatoes | creamy bordelaise | choice of veggie

FILET MIGNON* 34

mashed potatoes | choice of veggies | au jus

WRAPPED MEATBALLS 17

veal, pork & beef meatball | pasta noodle | house-made marinara | mozzarella | parmesan | grilled crostini

AIRLINE CHICKEN 24

rosemary orange marmalade glaze | spinach | cherry tomato **GF**

GRILLED SALMON* 29

creamy vegetable orzo pasta

BARRAMUNDI PERCH 22

julienned zucchini & carrots | baby heirloom tomatoes | grilled lemon | quinoa garnish **GF**

MAC & CHEESE 14

cavatappi | queso blanco cream sauce **VEG**

GNOCCHI w HOUSE PESTO 16

potato gnocchi | parmesan | grilled crostini **VEG**

SIDES

ROASTED CORN HASH 6 **GF VEG**

GARLIC MASHED POTATOES 6 **GF VEG**

GRILLED WATERMELON 6 **GF V**

FRIES 6 **VEG**

SIDE SALAD 6 **GF VEG**

SEASONAL VEGETABLE 6 **GF V**

MAC & CHEESE 6 **VEG**



GF – gluten friendly
V – vegan
VEG – vegetarian

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, or egg may increase your risk for a food borne illness. Please consult your physician or public health official for further information.*



HAPPY HOUR DAILY 3:30 - 6:30

DRINKS

- WELLS 8
- ALL DRAUGHTS 2 OFF
- WINE BY THE GLASS 8
- REDS
 - cypress cabernet
 - santa julia malbec
 - cocobon dark red blend
 - silver gate pinot noir
- WHITES
 - hayes chardonnay
 - benvolio pinot grigio
 - mont gravet rose
 - campo viejo brut
 - campo viejo sparkling rose

- BROWN BAG SPECIAL 3
- LEMON SPRITZER 8
- TEQUILA OLD FASHIONED 8
 - tequila blanco | agave | chocolate bitters
- COCONUT MOJITO 8
 - rum | coconut water | lime | simple | mint
- SALTY COYOTE 8
 - c+c house vodka | agave | orange | grapefruit | tajin rim
- MULES 8
 - moscow | kentucky | london | jalisco
- RED OR WHITE SANGRIA 8 / 30 PITCHER
- MAGNIFICO MARG 8
 - tequila blanco | house-made sour | tajin rim
 - pineapple + jalapeño 2
 - cucumber + mint 2

EATS

- WINGS 12
- WAGYU SLIDERS* 13
- BRUSSELS SPROUTS 10
- DEVILED EGGS
 - TRADITIONAL 7 | W BACON 8 | W FRIED CHICKEN & MAPLE SYRUP 10
- CAULIFLOWER WINGS 12
- AVOCADO TOAST 10
- CAPRESE COCKTAIL 10
- MEATBALLS 10

DRAUGHTS

LIGHT/ LAGER/ EASY DRINKING

- coors light (4.2%) 6
- dos XX lager (4.2%) 7
- ψ huss scottsdale blonde (4.75%) 8
- ψ historic ocean front property (4.8%) 8
- ψ papago orange blossom (4.3%) 8
- ψ bonehaus englemans elixer
- ψ mother road sunday driver

IPA

- ψ barrio brewing citrazona
- ψ church music (6.7%) 8
- ψ dragoon (7.3%) 8
- ψ san tan juicy jack (6.5%) 8
- ψ mother road tower station (7.3%) 8

SOURS/ CIDERS

- ψ great divide strawberry rhubarb sour (4.0%) 8
- ψ six byrd cider rotator (7%) 11

DARK/ STOUT

- ψ historic pie hole porter (5.5%) 8
- ψ four peaks kiltlifter (6%) 8
- left hand milk stout (6.0%) 8
- new holland dragons milk (11.0%) 8

OTHER

- ψ wild tonic blueberry basil (5.6%) 8
- bud light 16oz aluminum (4.2%) 6
- michelob ultra 16oz aluminum (3.8%) 6
- athletic n/a (0.0%) 5
- truly hard seltzer 5
- variety of flavors

COOK & CRAFT ROTATORS

ask server for details

FLIGHTS 13 pick any 4 - (5oz pours)

COCKTAILS

+ add CBD to any cocktail 2

RED OR WHITE SANGRIA | GLASS 10 | PITCHER 38

WILLIE NELSON 12
cook's house infused poblano & cucumber vodka | lemon juice | simple | cucumber | 25mg CBD

BLOOD ORANGE PALOMA 12
lunazul blanco | lime | agave | blood orange pellegrino | grapefruit bitters

BLACKBERRY AMERICANO 13
campari | sweet vermouth | blackberries | agave

ANNIE NELSON 13
willie vodka | passionfruit | pineapple

DESERT PLANE 14
carefree bourbon | amaro averna | orange bitters | lemon

PURPLE RAIN 14
butterfly pea flower infused roku gin | lemon juice | agave | cucumber | basil

COOK'S OLD FASHIONED 14
elijah craig rye | cold brew | plum bitters | simple | mesquite smoked

SPANISH TONIC 13
butterfly pea flower infused roku gin | tonic | fresh herbs | juniper berries

WATERMELON SPICE 12
vida mezcal | blanco tequila | house made watermelon mix | jalapeno | tajin rim

MAGNIFICO MARG 10
tequila blanco | house-made sour | tajin rim
pineapple + jalapeño 2
cucumber + mint 2

PRICKLY GIN BUCK 12
butterfly pea flower infused roku gin | prickly pear syrup | lime | ginger beer

POMEGRANATE SOUR 13
fresh pomagranate | makers | house-made sour

WINES

GLASS 10 | BOTTLE 35
bottle only (prices vary)

WHITES

- hayes chardonnay (california)
- wente estate chardonnay (california)
- benvolio pinot grigio (italy)
- mont gravet rose (france)
- celsius 13° sauvignon blanc (new zealand)
- kung fu girl reisling (washington)
- ruffino prosecco & rose

REDS

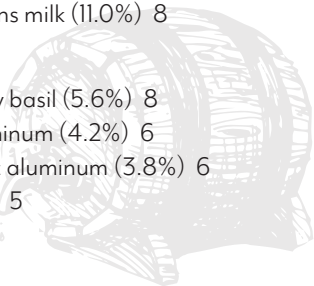
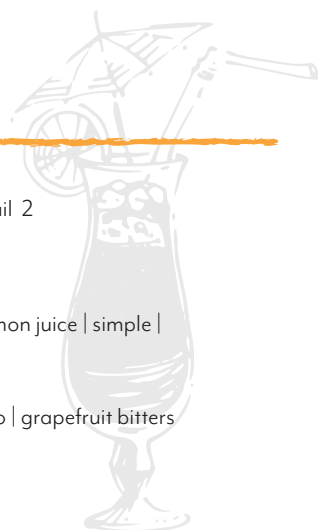
- cypress cabernet (california)
- santa julia malbec (argentina)
- silver gate pinot noir (california)
- silk & spice red blend (portugal)
- cocobon dark red blend (california)
- prisoner red blend (california)

BOTTLE ONLY WINES

- erath pinot noir (oregon) 39
- fableist tempranillo (california) 31
- hanna sauvignon blanc (california) 42
- stags leap chardonnay karia (california) 42

NON ALCOHOLIC

- ψ wild tonic blackberry mint kombucha 6
- ψ wild tonic raspberry kombucha 6
- sparkling lavender lemonade 6
- watermelon cooler 6
- still bottled water 5
- sparkling bottled water 5
- coke | diet coke | lemonade | sprite | dr pepper 3



GROWLERS TO GO!

FILL EM UP OR REFILLS!!

GROWLERS 64oz

\$30
WITH BOTTLE

\$23
BRING YOUR OWN