

# FOOD

gf = gluten free  
veg = vegetarian  
V = vegan  
🍷 = olives may have pits  
sf = shellfish allergy warning

## SNACKS

## MENU

**HURRICANE POPCORN** | butter + garlic + furikake + shichimi + spicy rice crackers | **10** |

(can be gluten-free, vegetarian or vegan upon request)

**MEAT & CHEESE BOARD** | artisanal cheese + select cured meats + seasonal jam + grilled bread + olives + fruit | **28** 🍷

**GRILLED CHEESE BITES** | local country bread + white american + cotija cheese + sopa de tomate | **12** VEG

**KOREAN NACHOS** | gochujang beef brisket + spicy cheese sauce + sesame crema + jalapeno + scallions + crispy wonton chips | **16**

**HOUSE CUT SPICED FRIES** | kennebec potatoes + double fried + house spice seasoning + ketchup | **11** | gf  
(plain seasoning on request) ADD house sesame ranch +1

**GRILLED LOCAL BREAD + TRUFFLE BUTTER** | grilled slices of local country loaf + house butter | **4**

**HOUSE OLIVES** | assorted mixed olives + EVOO + citrus house marinade | **6** 🍷

## FAVORITES

**BARBACOA TACOS** | (4 per order) twelve hour braised spicy barbacoa + corn tortillas + cotija + onion + cilantro + lime + crema | **16**

**SHRIMP TACOS** | (4 per order) crispy tempura shrimp + cabbage slaw + cotija + cilantro crema + green chili salsa | **16** | sf

**GREEN CHILI "MAC"** | house green chili + elbow macaroni + 3 cheese sauce + jalapeno + toasted bread | **15** | VEG | ADD barbacoa or carnitas +5 | ADD chicken thigh +8

**BANGIN' SHRIMP** | crispy tempura shrimp + bangin' sauce + cabbage + wonton crisps + furikake | **16** | sf

**BUFFALO CAULIFLOWER** | tempura flash-fried locally grown cauliflower + gochujang buffalo sauce + sesame ranch + furikake + carrots + celery | **15** | sf

**PROPER FISH & CHIPS** | crispy tempura battered cod + double cooked chips + tartar sauce + served with malt vinegar | **20** | sf

**B&T CLASSIC CAESAR** | caesar dressing + crispy grilled romaine lettuce - toasted croutons - shaved parmesan | **14** \* | ADD grilled chicken thigh +8

**HIGH DIVE WINGS** | (6) baked & fried chicken wings - celery - carrots - sesame ranch | **16**  
| gochu buffalo sauce or spicy honey sauce | gf

**PULLED PORK SLIDERS** | braised carnitas + bbq sauce + classic slaw + house pickles + local brioche | **16**

**DRAGON DUMPLING BURGER** | beef & pork patty + english muffin + white american cheese + caramelized onion + jalapeno mayo + sichuan pickles + dumpling dipping sauce | **17** | ADD fries +3

## SWEETS

**TIRAMISU CUP** | cold brew + coffee liqueur + savoiardi biscuits + house mascarpone whip | **10**

**BANOFFEE POT** | english toffee + banana + graham cracker crumbles + whipped cream | **10**

PLEASE INFORM US OF ANY KNOWN ALLERGIES OR DIETARY RESTRICTIONS TO HELP US ENSURE AN EXCELLENT DINING EXPERIENCE!  
22% GRATUITY IS ADDED TO ALL CHECKS OF 6 OR MORE GUESTS.

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

1 WEST JEFFERSON  
PHOENIX, AZ 85003

# BEER & WINE

TUES - THURS 4PM -  
12AM (KITCHEN 11:30PM)  
FRI - SAT 4PM - 1AM  
(KITCHEN 12:30 AM)

## BY THE GLASS

### WINES

SCARPETTA FRICO ROSATO 15  
CHASING VENUS SAUVIGNON BLANC 16  
RICKSHAW CHARDONNAY 16  
MARTIN RAY CABERNET SAUVIGNON 15  
KLINKER BRICK ZINFANDEL 15  
THE PINOT PROJECT PINOT NOIR 16  
ZONIN PROSECCO 12

### We Proudly Pour

SOBIESKI VODKA  
FORDS GIN  
ARETTE TEQUILA  
BOUNTY RUM  
HINE COGNAC VSOP  
OLD GRAND-DAD BOURBON  
OLD OVERHOLT RYE

## CAN & BOTTLES

### BEERS

AVAL CIDER GOLD (gf) 9  
DRAGOON IPA 9  
MILLER HIGH LIFE 6  
TEPACHE SAZÓN 12  
PILSNER URQUELL 8  
GRAND CANYON SUNSET AMBER ALE 7  
LEFT HAND MILK STOUT NITRO 8  
AZ WILDERNESS "CACTUS JUICE" PRICKLY PEAR 14  
AZ WILDERNESS "DON'T F#%K IT UP" 12  
PRAIRIE ALES SPICY PICKLE MONSTER 8  
VICTORIA MEXICAN LAGER 7  
HEINEKEN N/A 7

## Happy Hour

4-6pm Tuesday - Friday

### Food

POPCORN/ 8  
SPICED FRIES/ 9  
BUFFALO CAULIFLOWER / 13  
GREEN CHILI "MAC" / 13

( food descriptions please see reverse )

### Drinks

COLLINS/MARGARITA/MOJITO 12  
THRIFTY COCKTAIL 10  
DOLLAR OFF WELL SPIRITS  
DOLLAR OFF DOMESTIC BEER  
PROSECCO 8

## Bubbles By The Bottle

ZONIN PROSECCO 35  
TAITTINGER "LA FRANÇAISE" 110  
PERRIER - JOUËT GRAND BRUT 95  
DOM PÉRIGNON 350

