



MONDAY – FRIDAY | 3–5PM
Patios & Bar

TAPAS

EDAMAME ^{VG GF} blistered shishito - ponzu - toasted sesame	8
CHICHARRON ^{GF} togarashi - lime	8
CHICKEN KATSU SLIDERS hawaiian sweet rolls - japanese cucumber gochujang aioli - pickled onions	14
PORK BELLY LETTUCE CUPS ^{GF} butter lettuce - house made kimchi - sriracha aioli	14
BAJA CALIFORNIA SALMON ROLL ^{GF} aji amarillo dungeness crab – avocado – cucumber	14

G contains gluten | GF gluten free | GFO gluten free option | V vegetarian | D contains dairy | S contains shellfish | N contains nuts | VG vegan

*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ON THE ROCKS 10



1703 R.O.F.

house barrel-aged mount gay 1703 - bitters - demerara

PARA PUNCH

captain morgan - appleton vx rum - smith & cross - velvet falernum
prickly pear - mesquite honey - grapefruit - lime - bitters

ZEN JARDINE

cucumber infused haku vodka - elderflower - thai basil

GIN-ADDORES

roku gin - yuzu - mexican lavender

U+ME

bacardi silver - apricot liquor - plum bitters



IN THE PITCHER 15

COORS LIGHT

CORONA PREMIER

BLUE MOON

SCOTTSDALE BLONDE KÖLSCH

WREN HOUSE

rotating tap

ARIZONA WILDERNESS

rotating tap

FROM THE BOTTLE 10 / 40

HOUSE RED WINE

HOUSE WHITE WINE

