

SHAREABLES

Crave, eat
REPEAT

- POUTINE** \$12
House Battered Cheese Curds, Kennebec Fries, Green Chile Gravy
- VEGETABLE CRUDITÉ** \$13
Raw and Roasted Vegetables, Hummus, House Flat Bread
- CRISPY WINGS GF** \$12 (8) \$17 (16)
Mild, Hot, Honey Hot, Pineapple Habanero
- CALAMARI & ROCK SHRIMP GF** \$15
Rice Flour, Pickled Jalapeño, Lemon Herb Aioli
- FRIED BRUSSELS SPROUTS GF** \$11
Bacon Jam, Lemon
- NACHOS** \$16
House Chili, Pickled Peppers, House Queso, Red Onion, Roasted Corn, Beans, Smoked Tomato Salsa
- MEATBALLS AND POLENTA** \$12
Creamy Polenta, San Marzano Tomatoes
- QUESADILLA** \$12
Chicken Tinga, Queso, Caramelized Onions, Smoked Salsa
- CHIPS & DIP** \$10
Tortilla Chips, Salsa & Guacamole
- ANDOUILLE SAUSAGE GF** \$10
Whole Grain Mustard, Apple Compote



FISH & CHIPS

Beer Battered Fish, Fries

\$16 *it's the best!*

SOUPS & SALADS

green &
TASTY

- CHILI** \$6 Cup \$10 Bowl
Served with a Green Chili and Cheddar Corn Bread Muffin
- DAILY SOUP** \$4 Cup \$8 Bowl
Seasonal, Chef Inspired
- Add to any Salad* *Chicken \$5* *Shrimp \$6* *Salmon \$8*
- CRAWFORD'S COBB SALAD GF** \$12
Romaine, Roasted Corn, Blue Cheese, Cherry Tomatoes, Hard Boiled Egg, Avocado
Make it Daryl's Way (Add Shrimp) \$6
- LOU'S WEDGE GF** \$13
Iceberg Lettuce, Blue Cheese Crumbles, Crisp Bacon, Cherry Tomatoes, Cucumber
- KALE CHOP-CHOP GF** \$13
Tuscan Kale, Roasted Beets, Dried Fruit, Toasted Nuts, Crispy Garbanzos, Dijon Vinaigrette
- CLASSIC CAESAR** \$11
Romaine, Noble Bread Croutons, Shaved Parmesan, House Caesar Dressing
- SPINACH SALAD GF** \$12
Goat Cheese, Candied Pecans, Strawberries, White Balsamic Vinaigrette

world famous 12" PIZZAS

- PEPPERONI** \$14
Mozzarella, House Tomato Sauce, Fresh Oregano
- NUT'N BUT CHEESE** \$13
Mozzarella, Parmesan, EVOO, House Tomato Sauce, Basil
- VEGGIE** \$16
Mushrooms, Peppers, Onions, Tomatoes, Olives, Pesto Sauce, Parmesan

ADDITIONAL TOPPINGS (ADD \$2 EACH)

MEATS: Pepperoni • Sausage • Bacon • Meatball • Chicken

VEGGIES: Tomatoes • Peppers • Jalapeño • Olives • Mushrooms • Red Onion • Roasted Garlic

EXTRAS: Goat Cheese • Cheddar • Pesto • Pineapple

BETWEEN BREAD

with a
SIDE

ITEMS BELOW COME WITH CHOICE OF CHIPS, FRIES OR SIDE SALAD
SUBSTITUTE FRESH VEGGIES ADD \$3

- BIG \$\$\$ FRIED CHICKEN SANDWICH** \$15
Blue Cheese Slaw, Honey Hot Sauce, Brioche Bun
- TURKEY CLUB** \$15
Roast Turkey, Crispy Bacon, Local Tomato, Avocado, Mayo, Noble Whole Wheat Bread
- CUBANO PANINI** \$13
Roast Pork Loin, Ham, Dill Pickle, Swiss Cheese, Yellow Mustard, Crusty Bread
- VEGGIE PANINI** \$13
Grilled Vegetables, Tomato, Goat Cheese, Pesto Mayo, Focaccia Bread
- N.Y. STRAW SANDWICH** \$13
Pastrami, Cole Slaw, Swiss, 1,000 Island, Rye Bread

- FRENCH DIP** \$18
House Made Prime Rib, Horseradish Crema, Bollio

SUBSTITUTE GLUTEN-FREE BUN ON ANY BURGER (ADD \$2)

- PATTY MELT*** \$13
Swiss, Caramelized Onions, Rye Bread

- MUNI BURGER*** \$10
Lettuce, Tomato, Onion, Cheddar, Brioche Bun

Add a Patty \$6

- CHILI BURGER*** \$16
House Chili, Shredded Cheddar, Brioche Bun

- HOT AS "H" BURGER*** \$15
Roasted Poblanos, Pepper Jack Cheese, Chipotle Mayo, Brioche Bun

- CORDOVA'S BURGER*** \$16
Crisp Bacon, Avocado, Cheddar Cheese, Onion Jam, Brioche Bun

- PLAIN JANE DOG** \$11
All Beef Dog, Mustard, Ketchup

Add Chili \$2

- BACON WRAPPED FOOTLONG DOG** \$16
Chipotle Mayo, Pico de Gallo, Beans, Crispy Jalapeños

BURGERS & DOGS

TACOS

need we say
MORE?

COMES WITH SIDE
OF BEANS

- BAJA FISH** \$15
Flour Blend Tortilla, Choice of Beer Battered or Pan Seared Fish, Slaw, Crema
- GREEN CHILI PORK** \$14
Flour Blend Tortilla, Shredded Pork, New Mexican Green Chiles, Cotija Cheese
- VEGGIE** \$13
Flour Blend Tortilla, Grilled Green & Yellow Squash, Peppers, Onions, Cotija Cheese
- CHICKEN TINGA** \$13
Flour Blend Tortilla, Crema, Cotija, Slaw

SUBSTITUTE WITH GLUTEN FREE CRUST (ADD \$2)

- BUFFALO CHICKEN** \$17
Mozzarella, Herb Roasted Chicken, Goat Cheese, Mild Wing Sauce
- MEATBALL** \$15
Mozzarella, Meatballs, Roasted Garlic, House Tomato Sauce, Oregano
- MEAT LOVERS** \$19
Mozzarella, Pepperoni, Ham, Sausage, Bacon, Meatball, House Tomato Sauce, Oregano

LOU'S CUSTOMS & VINTAGE RIDES

JALAPEÑO BUSINESS	\$12
Jalapeño Tequila, Grapefruit, Lime, Club Soda	
BACKSEAT DRIVER	\$10
Gin, Blood Orange, Lime	
MINT TO BE	\$10
Rum, Lemongrass, Mint, Lime, Club Soda	
LOU'S YOURSELF	\$12
Vodka, Rose, Basil, Sauvignon Blanc, Club Soda	
FROZEN EVIE-RITA	\$9
Tequila, Agave, Lime	
<i>Add Prickly Pear \$2 Add Blood Orange \$2</i>	
<i>Add Blueberry \$2 Add Jalapeño \$2</i>	
<i>Add Rose Float \$4 Add Chambord \$4</i>	
BEST OF BOTH WORLDS	\$11
Evie-Rita, Scottsdale Blonde	
SMOKESHOW	\$10
Mezcal, Pineapple, Sweet Vermouth	
SIDE KARSTEN	\$11
Cognac, Grand Marnier, Lemon, Peach	
A PACK OF MULES (CHOOSE ONE)	\$10
Blueberry Cucumber • Strawberry Mint Jalapeño Tequila	
OG APEROL SPRITZ	\$10
Aperol, Prosecco, topped with Club Soda	



↳ SPIRITS ◀

GIN

NEW AMSTERDAM	\$7
HENDRICKS	\$12
BOTANIST	\$12
TANQUERAY	\$10
SIPSMITH V.J.O.P.	\$10

SINGLE MALT SCOTCH

MACALLAN 12 YEAR	\$14
DEWAR'S WHITE LABEL	\$7

BOURBON

BULLEIT	\$10
KNOB CREEK	\$11
MAKERS MARK	\$10
WOODFORD	\$11

RYE

BULLEIT	\$10
HIGH WEST DOUBLE RYE	\$12
WOODFORD	\$12

BRANDY & COGNAC

SACRED BOND BRANDY	\$7
COURVOISSIER VSOP	\$12

AMERICAN BLENDED

JACK DANIELS	\$8
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IRISH & CANADIAN WHISKEY

CROWN	\$10
JAMESON	\$9

VODKA

SVEDKA	\$7
GREY GOOSE	\$14
GREY GOOSE CITRON	\$14
TITO'S	\$9
EFFEN CUCUMBER	\$8
HANSON ORGANIC	\$13

AGAVE

DON JULIO BLANCO	\$11
CASA AMIGOS BLANCO	\$12
CASAMIGOS ANEJO	\$14
FORTALEZA ANEJO	\$14
DON JULIO 1942	\$25
DEL MAGUEY VIDA	\$10
MI CAMPO	\$7

RUM

CRUZAN	\$7
GOSLING'S	\$8
CAPTAIN MORGAN	\$9
BACARDI SUPERIOR	\$9

WINE *straight outta* THE CELLAR

BEER

for what ales ya!

IN THE CAN

BUDWEISER	\$5
COORS LIGHT	\$5
MILLER LITE	\$5
PAPAGO ORANGE BLOSSOM	\$6
COPPER STATE IPA	\$6
SIERRA NEVADA HAZY IPA	\$6
GUINNESS	\$6
MODELO	\$6
HEINEKEN	\$6
O'DOUL'S	\$5
TRULY HARD SELTZER	\$7

ON TAP

BUD LIGHT	
<i>Pint \$5 48oz Pitcher \$13</i>	
MICHELOB ULTRA	
<i>Pint \$5 48oz Pitcher \$13</i>	
FOUR PEAKS KILT LIFTER	
<i>Pint \$7 48oz Pitcher \$19</i>	
FOUR PEAKS IPA	
<i>Pint \$7 48oz Pitcher \$19</i>	
FOUR PEAKS SEASONAL	
<i>Pint \$7 48oz Pitcher \$19</i>	
HUSS BREWING SCOTTSDALE BLONDE	
<i>Pint \$7 48oz Pitcher \$19</i>	
SAMUEL ADAMS SEASONAL	
<i>Pint \$7 48oz Pitcher \$19</i>	
FIRESTONE 805	
<i>Pint \$7 48oz Pitcher \$19</i>	

WHITES & SPARKLING

SYCAMORE LANE CHARDONNAY

Glass \$8 Bottle \$35

MEIOMI CHARDONNAY

Glass \$10 Bottle \$40

KIM CRAWFORD SAUVIGNON BLANC

Glass \$10 Bottle \$40

BAND OF ROSES ROSÉ

Glass \$9 Bottle \$35

RUFFINO PINOT GRIGIO

Glass \$9 Bottle \$35

RUFFINO PROSECCO

Glass \$9 Bottle \$35

REDS & BLENDS

SEAGLASS CABERNET

Glass \$12 Bottle \$55

DREAMING TREE PINOT NOIR

Glass \$9 Bottle \$40

RAVAGE CABERNET

Glass \$10 Bottle \$40

THE VELVET DEVIL MERLOT

Glass \$8 Bottle \$35

SPOKEN BARREL RED BLEND

Glass \$12 Bottle \$55

