

Appetizers

Smoked Cheddar Cornbread Skillet	12
Whipped Arizona honey butter	
Fried Pickle Chips	11
Beer battered, buttermilk ranch dressing	
Brisket Nachos	15
Chopped beef brisket, green chile queso, jalapeños, tomato, sour cream, green onion	
Chicken Wings	
Tossed in BBQ, buffalo, Cajun, or plain, served with carrots, celery & ranch dressing	
Half dozen	9
Full dozen	14
Sliders (3)	13
Choice of chopped brisket or pulled pork, topped with creamy coleslaw	



SERVED FROM 5 PM TO CLOSE

Smokehouse Platters

All of our high quality meats are oakwood smoked slow & low for hours and hours.
All platters are served with two sides, Hawaiian sweet rolls, pickles & peppers

GIANT Beef Rib on the Bone	38	Sliced Beef Brisket	24
Full Rack Baby Back Ribs	31	Smoked Pulled Pork	21
Half Rack Baby Back Ribs	25	Spicy Hot Link Sausage	19
Half Roasted Chicken	20	Jumbo Turkey Leg	19

Signature sauces: Blueberry Chipotle, Jalapeño, Bourbon BBQ

Take some of our slow & low BBQ to go

Salads

Grilled Shrimp & Avocado Salad	16
Artisan greens, five jumbo marinated grilled shrimp, tomato, avocado, roasted corn, cilantro-lime vinaigrette	
Wedge Salad	12
Iceberg lettuce, shaved red onion, tomato, blue cheese crumble, chopped bacon, blue cheese dressing	
Add shredded turkey, pulled pork or chopped brisket	4
Add five grilled shrimp	5
Squaw Peak Fry Bread Salad	13
Artisan greens, roasted corn, tomato, black beans, shredded cheddar, ancho-honey vinaigrette	
Add shredded turkey, pulled pork or chopped brisket	4
Add five grilled shrimp	5

Sandwiches

All sandwiches are served with your choice of one side

Shredded Turkey	15
24 hour brined, slow smoked turkey, shaved red onion, tomato, buttery pickles, potato bun	
Chopped Beef Brisket	15
12 hour oak-smoked BBQ brisket, potato bun	
Pulled Pork	15
14 hour slow smoked seasoned pulled pork, topped with creamy coleslaw, potato bun	
Tombstone Burger*	15
All-beef Angus patty, Arizona white Cheddar, applewood smoked bacon, fried crispy onions, bourbon BBQ sauce	

Sides

\$4

Mac N Cheese	BBQ Baked Beans
Fried Okra	Garden Salad
Cucumber Salad	Mashed Potato
French Fries	Creamy Coleslaw
Corn on the Cob	

Desserts

Warm Caramel Apple Pie	10
Chocolate Cake	10
A la mode	3
Signature S'mores	
For two	10
For four	16

SIGNATURE ITEMS

An 18-percent gratuity will be added to parties of 6 or more.
To book a catered private event, contact our manager

*Food items are cooked to order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.



FROM THE WATERIN' HOLE

LOCAL CRAFT DRAFT BEER

8.00

Huss Brewing Blonde
Papago Orange Blossom
SanTan Epicenter Amber Ale
rotating local tap

DOMESTIC

7.50

Coors Light | Dos Equis Lager

FROM THE CAN

Arizona Local 12oz 6.50

SanTan Moonjuice IPA
SanTan Mr. Pineapple | Huss Blonde
Kiltlifter 7.50

Domestic 16oz 7.50

Bud Light | Budweiser | Michelob Ultra
Coors Light | Coors Banquet | Miller Light

Premium

Heineken 16oz 8.50 | Stella Artois 11oz 9

WHISKEY & BOURBON

Choose your whiskey

Arizona Local 9.00

Sacred Stave Bourbon
Peralta Bourbon
Sacred Stave Whiskey

Makers Mark Bourbon 8
Bulleit Bourbon 7
Bulleit Rye 7

WINE

By the glass

Arizona Local
Kokopelli Winery Riesling 7

Proverb Chardonnay 7
Hess Chardonnay 8
Proverb Cabernet 7
Red Diamond Merlot 7
Sweet Lucy Pink 9

U SPECIALTY COCKTAILS U

Tequila & Rose Sangria 9

Blanco Tequila infused with Mixed Berries, Rose

Peach Daly 10

Sweet Tea Vodka, Peach Moonshine, Lemonade

 **Moonshine Lemonade 10**

Choice of:

Blackberry, Strawberry, Peach, or Lemon

Final Ward 10

Rye Whiskey, Yellow Chartreuse, Maraschino
Liqueur, Fresh Squeezed Lemon juice

Strawberry & Mango Mojito 11

Myer's Dark Rum, Strawberry & Mango infused
Simple Syrup, Fresh Mint


The Classic Margarita 11.50

Sauza Gold Tequila, Agave Nectar,
Fresh Squeezed Lime Juice

Mules 9

Moscow (Vodka), Kentucky (Bourbon)
or Mexican (Tequila)

Served with Ginger Beer, Fresh Squeezed Lime

 **Whiskey Smash 10**

Local Sacred Stave Bourbon, Fresh Mint,
Lime Juice, Simple Syrup

 **SIGNATURE ITEMS**