

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

10oz Flat Iron Steak*	28	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		

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 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 pulled pork or chopped brisket	4
Add five grilled shrimp	5

Sandwiches

All sandwiches are served with your choice of one side

Crispy Chicken Fried Steak	15
Country gravy, homemade biscuit	
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 Potatoes
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.



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

WHISKEY & BOURBON

Arizona Local 9.00

Sacred Stave Bourbon
Peralta Bourbon
Sacred Stave Whiskey

Makers Mark Bourbon 11
Bulleit Bourbon 11
Bulleit Rye 12

U SPECIALTY COCKTAILS U

Peach Daly 10

Sweet Tea Vodka, Peach Moonshine, Lemonade

 **Moonshine Lemonade 10**

Choice of:

Blackberry, Strawberry, Peach, or Lemon

Final Ward 12

Rye Whiskey, Yellow Chartreuse,
Maraschino Liqueur, Lemon juice

Strawberry & Mango Mojito 11

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

FROM THE WATERIN' HOLE

FROM THE CAN

Arizona Local 12oz 6.25

SanTan Moonjuice IPA

SanTan Mr. Pineapple | Huss Blonde

Domestic 16oz 7.50

Bud Light | Budweiser | Michelob Ultra
Coors Light | Coors Banquet | Miller Light
Kiltlifter 8.50

Premium

Heineken 16oz 8.50 | Stella Artois 16oz 9.50
Beck's NA 5.50

WINE

By the glass / bottle

Local

Kokopelli Winery Riesling 7 / 28

Line 39 Chardonnay 7 / 28

Hess Chardonnay 8 / 28

Line 39 Cabernet 7 / 28

Columbia Cabernet Sauvignon 9 / 32

Sweet Lucy Pink 9 / 32



SIGNATURE ITEMS