



SHAREABLES

- Loaded Steak Fries** 12
House Cut Steak Fries + Chipotle Sauce + Sharp Cheddar Cheese + Sour Cream + Ranch + Diced Jalapeños + Bacon
- Wings** 15
10 Chicken Wings + Your Choice of Sauce (Buffalo, BBQ, or Mango Habanero)
- Chicken Quesadilla** 12
Chicken Tinga + Cheddar Cheese + Jack Cheese + Charred Corn Salsa + Roasted Tomato Pico De Gallo + Avocado Cream + Cilantro Lime Sauce
- Mac N' Cheese Puffs** 10
Crispy Macaroni Balls + Four Cheese Sauce + Spicy Habanero Cheese Sauce
- Portobello Fries** 11
Breaded + Fried Buttermilk Marinated Portobello Mushrooms + Cilantro Lime Sauce + Horseradish Cream Sauce
- Hot Dog Wellington** 12
All Beef Hot Dogs + Tillamook Cheddar Cheese + Bacon Ketchup + Spicy Grained Mustard + Baked in Puff Pastry
- Frickles** 9
Breaded + Fried Dill Pickle Chips + Sriracha Caper Ranch Dipping Sauce
- Meatballs + Crostini** 12
Beef + Pork Italian Seasoned Meatballs + Smashed Tomato Sauce + Herb Crusted Crostini
- Pretzels + Jalapeño Fondue** 9
Warm Salted Pretzels + Creamy Jalapeño + Bacon Cheddar Cheese Fondue
- Buffalo Chicken Spring Rolls** 12
Chicken Breast + Buffalo Hot Sauce + Blue Cheese + Carrots + Celery + Blue Cheese Sauce

BETWEEN THE BREAD

- *Big Shot Burger** 14
Grilled 10 oz Arizona Grown Angus Beef + Smoked Gouda + Arugula + Tomato + Caramelized Onions + Applewood Smoked Bacon + Garlic Toasted Brioche Bun
- Sedona Chicken Sandwich** 13
Herb Marinated Grilled Chicken Breast + Sun Dried Tomato Aioli + Avocado + Bibb Lettuce + Boursin Cheese + Applewood Smoked Bacon + Toasted Croissant
- Havana Cuban Sandwich** 13
Roasted Pork Tenderloin + Black Forest Ham + Gruyère Cheese + Pickles + Mustard + Pressed Cubano Roll
- Mahi Mahi Tacos** 14
Cajun Seasoned Mahi Mahi + Mango Kale Slaw + Roasted Tomato Pico De Gallo + Avocado Cream + Corn Tortillas
- Shrimp Po Boy** 13
Buttermilk Marinated Fried Shrimp + Shredded Iceberg + Roasted Corn + Tomato + Sriracha Ranch Creamy Slaw Dressing + Toasted French Bread
- Cracker Crusted Pork Loin** 12
Pork Loin Breaded in Ritz Cracker + Swiss Cheese + Butter Pickle Chips + Banana Peppers + Arugula + Chipotle Mayo + Brioche Roll
- French Dip** 16
Prime Rib + Garlic Au Jus + Lacey Swiss Cheese + Creamy Horseradish + Toasted French Roll

FLATBREADS

- Margherita** 11
Buffalo Mozzarella + Roasted Tomatoes + Basil + Smashed Tomato Sauce
- Three Little Pigs** 13
Chorizo + Pancetta + Applewood Smoked Bacon + Mozzarella Cheese + Garlic + Spinach + Smashed Tomato Sauce
- BBQ Chicken** 13
Roasted Chicken + Caramelized Red Onions + Applewood Smoked Bacon + Mozzarella + Tangy BBQ Sauce
- Roasted Tomato** 11
Buffalo Mozzarella + Roasted Tomato + Parmesan Cheese + House-Made Pesto



SHOOT

EAT

SIP



TRIOS

Includes Three Sliders

Pulled Pork 12

Savory Pulled Pork + Chipotle BBQ Sauce + House-Made Coleslaw + Pickle Chips + Garlic Toasted Brioche Rolls

Buffalo Chicken 11

Boneless Fried Chicken Breast + Tangy Buffalo Sauce + Creamy Blue Cheese + Carrot & Celery Slaw + Lettuce + Garlic Toasted Brioche Rolls

***Angus Beef** 12

Arizona Grown Angus Beef + Cheddar Cheese + Applewood Smoked Bacon + Lettuce + Tomato + Pickle Chips + Garlic Toasted Brioche Rolls

***Filet Mignon** 16

Arizona Grown Angus Beef + Caramelized Onions + Arugula + Crumbled Blue Cheese + Garlic Toasted Brioche Rolls

ENTRÉES

Creamy Pesto Pasta 14

Orecchiette Pasta + Creamy House-Made Pesto + Roasted Corn + Bell Peppers + Sun Dried Tomatoes + Parmesan + Buffalo Mozzarella.

Add Grilled Chicken \$5, *Salmon \$7, or Seared Shrimp \$7

***Seared Salmon** 21

Roasted Corn Salsa & Poblano Adobo Sauce + Jasmine Rice & Chipotle Vinaigrette

Half Roasted Chicken 20

Pan Au Jus + Garlic Mashed Potatoes + Seasonal Vegetables

***Filet Mignon** 25

6oz. Grilled Arizona Grown Angus Beef + Espresso & Molasses Shellac + Garlic Mashed Potatoes + Seasonal Vegetables

GREENS

Add Chicken \$5, Shrimp \$7,
or *Salmon \$7

Southwestern Chop 12

Chicken Tinga + Romaine + Iceberg Lettuce + Black Beans + Cheddar Cheese + Roasted Corn + Diced Tomatoes + Avocado + Crispy Tortilla Strips + Chipotle Ranch Dressing

Caesar + Sourdough 9

Romaine + Baked Sourdough Croutons + House-Made Caesar Dressing

Caprese + Balsamic 11

Vine-Ripened Tomatoes + Buffalo Mozzarella + Artichoke Hearts + Bed of Spring Greens + House-Made Balsamic Vinaigrette Dressing

Spinach & Goat Cheese 12

Spinach + Goat Cheese + Candied Walnuts + Red Onions + Tomato + Fresh-Sliced Strawberries + House-Made Balsamic Vinaigrette Dressing

SOUTHERN FRIED CHICKEN + WAFFLES // 18

Buttermilk Marinated Chicken Breast + Drumsticks + Sweet Cream Waffle + Jalapeño Maple Syrup + Brown Sugar Butter + Bourbon Cream Sauce

ULTIMATE CHEESE + CHARCUTERIE BOARD // 23

Dry-Aged Italian Meats + Gourmet Cheeses + Assorted Fruits + Pickles + Tuscan Olive Mix + Fig Jam + Whole Grain Mustard + Herb Crusted Crostini

*These items may contain raw or uncooked ingredients.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.





DESSERTS

Croissant Bread Pudding House-Made Warmed Croissant + Bourbon Cream Sauce + Salted Caramel + Whipped Cream	8
Brownie Ice Cream Sandwich House-Made Brownies + Vanilla Ice Cream + Chocolate Sauce	8
Crème Brulee Rich Creamy Vanilla Custard + Caramelized Sugar Crust + Seasonal Berries	7
Chocolate Insanity Sundae Hot Chocolate Brownie + Vanilla Bean Ice Cream + House-Made Whip Cream + Candied Walnuts + Hazelnut Cookie	7
Half Baked Cookie Hot Chocolate Chip Cookie + Vanilla Bean Ice Cream + Salted Caramel + Chocolate Sauce	7
Seasonal Cheesecake Ask server about selection -	7

KIDS MENU

for children 12 & under (includes a soft drink)

Cheese Pizza Smashed Tomato Sauce + Mozzarella Cheese	7
Grilled Cheese + Fries Sourdough Bread + Tillamook Cheddar + House Cut French Fries	7
Sliders + Fries Cheeseburger Sliders + House Cut French Fries	7
Chicken Tenders + Fries Seasoned + Fried Buttermilk Marinated Chicken + House Cut French Fries	7

SHOOTING LOUNGE PRICES

Price per hour includes up to six (6) players

\$25

**MONDAY
TO FRIDAY**
11AM TO 5PM

\$35

**MONDAY
TO THURSDAY**
5PM TO CLOSE

\$35

SATURDAY
OPEN TO 5PM

\$35

SUNDAY
ALL DAY

\$45

**FRIDAY
TO SATURDAY**
5PM TO CLOSE

\$5 ANNUAL MEMBERSHIP FEE PER PERSON



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EAT

SIP