



## CRAFT COCKTAILS

### SCOTTSDALE SUNSET

**\$14.00**

BC grapefruit vodka, cappaletti, lemon, simple syrup, topped with prosecco

### GLAD EYE

**\$14.00**

BC lemon vodka, BC spicy vodka, lemon, pineapple, agave, bitters

### MARSHALL'S WAY

**\$14.00**

BC strawberry vodka, BC grapefruit vodka, pomegranate, lemon, lime, simple syrup, dash of pineapple

### LUCKY LADY

**\$14.00**

BC gin, creme de violette, elderflower, lemon, simple syrup

### BC BASIL

**\$14.00**

BC gin, lemon, elderflower, agave, basil

### LA LA LAND

**\$14.00**

BC lavender gin, grapefruit, sour, agave, ginger liqueur, BC grapefruit hibiscus bitters

### BARREL RESTED GIN OLD FASHIONED

**\$16.00**

BC barrel aged gin, cane sugar, BC singed orange bitters, angostura bitters, rimmed with orange peel

### ESPRESSO MARTINI

**\$14.00**

BC vodka, irish cream, coffee liqueur, dash of whipped cream, topped with chocolate powder

## CRAFT COCKTAILS

### MULE KICK

**\$14.00**

BC vodka, lime juice, ginger liqueur, bitters, topped with ginger beer

### TRAINWRECK

**\$14.00**

Habanero-infused tequila, sour, lime, triple sec, agave, rimmed with tajin

### GIGGLE WATER

**\$14.00**

Tequila, pomegranate, agave, grapefruit, sour, splash of triple sec

### SMOKE ON THE WATER

**\$14.00**

BC spicy vodka, BC gin, mezcal, sour, lime, agave, bitters, rimmed with tajin

### WHISKEY CHARM

**\$14.00**

Pecan-washed whiskey, sour, triple sec, ginger liqueur, BC singed orange bitters

### BC SPICY BLOODY MARY

**\$14.00**

## HOUSE SPIRITS

### ● ● ● BLUE CLOVER VODKA ● ● ●

☘ BLUE CLOVER GRAPEFRUIT INFUSED VODKA	\$10.00
☘ BLUE CLOVER BLOOD ORANGE INFUSED VODKA	\$10.00
☘ BLUE CLOVER STRAWBERRY INFUSED VODKA	\$10.00
☘ BLUE CLOVER LEMON INFUSED VODKA	\$10.00
☘ BLUE CLOVER SPICY INFUSED VODKA	\$10.00

### ● ● ● BLUE CLOVER GIN ● ● ●

☘ BLUE CLOVER BLOOD ORANGE INFUSED GIN	\$10.00
☘ BLUE CLOVER LAVENDER INFUSED GIN	\$10.00
☘ BLUE CLOVER BARREL AGED GIN	\$10.00

## STARTERS

### CAESAR SALAD

half \$5.00, full \$10.00

Housemade dressing with croutons and parmesan cheese

### HUMMUS PLATE

\$13.00

Housemade hummus, chipotle ranch, pita and assorted vegetables

### BUFFALO CAULIFLOWER WINGS

\$14.00

BC vodka battered fried cauliflower tossed in buffalo sauce, served with chipotle ranch

### BRUSSELS SPROUTS

\$13.00 

Roasted brussels sprouts topped with bacon, truffle oil, and balsamic glaze

### BLOODY MARY CEVICHE

\$16.00 

Shrimp and pico in BC spicy bloody mary mix. Served with corn chips

### GREEN CHILE CHEESE FRIES

\$13.00 

Bowl of fries topped with housemade cheese sauce, green chile salsa, pico, and cotija

### NACHOS W/ CHICKEN OR PORK

\$15.00 

Pile of nachos with cheese, green chile salsa, black beans, pico, jalapenos, and cotija

### 1/2 LB CRISPY SHRIMP

\$18.00 

Battered shrimp with lemon aioli. Served with fries

## ENTREES

### BC SMASH BURGER

\$16.00

Seared beef with cheese, coleslaw, and garlic aioli on a brioche bun. Served with fries

### PASTRAMI MELT SANDWICH

\$16.00

Fresh deli cut pastrami, bacon, green chile, cheese, and chipotle mayo on pita bread

### PULLED PORK SANDWICH

\$16.00

Slow roasted pork, coleslaw, and BBQ sauce. Served with fries

### WINGS

\$14.00

8 wings with your choice of flavor: buffalo, BBQ, garlic parmesan, mango habanero, or lemon pepper. Served with fries and your choice of ranch or chipotle ranch

### MARGHERITA PIZZA

\$15.00

Extra virgin olive oil, mozzarella, tomato, and garlic

### SWEET SONORAN PEPPERONI PIZZA

\$16.00

Housemade pizza sauce, mozzarella, pepperoni, topped with hot honey

### FRIED RISOTTO AND MEAT SAUCE

\$14.00 

6 fried risotto balls served on a bed of bolognese, topped with parmesan and pesto

## DESSERT

### CAKE OF THE WEEK

\$6.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions



# HAPPY HOUR

WEDNESDAY-FRIDAY: 3PM-6PM

### BLOODY MARY CEVICHE

\$12.00

Shrimp and pico in BC spicy bloody mary mix. Served with corn chips

### BRUSSELS SPROUTS

\$10.00

Roasted brussels sprouts topped with bacon, truffle oil, and balsamic glaze

### FRIED RISOTTO AND MEAT SAUCE

\$12.00

4 fried risotto balls served on a bed of bolognese, topped with parmesan and pesto

### GREEN CHILE CHEESE FRIES

\$10.00

Bowl of fries topped with housemade cheese sauce, green chile salsa, pico, and cotija

### CRISPY SHRIMP\*

\$12.00

Battered shrimp with lemon aioli. Served with fries

### MINI TACO SALADS

1 for \$7.00, 2 for \$12.00

Shredded chicken, black beans, topped with lettuce, tomato, crema, and house-made salsa in mini hard shell tortilla cups

# HAPPY HOUR DRINKS



HOUSE SPIRITS		\$7.00
CRAFT COCKTAILS		\$10.00
DRAFT BEERS		\$6.00
HOUSE WINES		\$8.00

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Gluten free





## BRUNCH

SATURDAY-SUNDAY: 12PM-3PM

### THE BASIC BREAKFAST\*

\$13.00

2 eggs your way, 2 strips of bacon, tater tots, and toast

#### CROISSANT BREAKFAST SANDWICH\*

\$13.00

Butter croissant, eggs, bacon, cheese, and garlic aioli. Served with tater tots

#### BREAKFAST BURRITO\*

\$13.00

Burrito filled with eggs, bacon, tater tots, and cheese. Smothered with housemade green chile sauce, topped with pico and cotija

#### SOUTHWEST OMELETTE\*

\$13.00 

Omelette with bacon, pico, cheddar cheese, sour cream, and green chile sauce. Served with tater tots

#### BREAKFAST BOWL\*

\$13.00 

Eggs, bacon, tater tots, and cheese. Smothered with housemade green chile sauce, topped with pico and crema

## BRUNCH DRINKS

MIMOSA .....  ..... \$10.00

BLOODY MARY .....  ..... \$14.00

BIG ASS MIMOSA .....  ..... \$17.00

BIG ASS BLOODY .....  ..... \$17.00

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