

Good food takes time...

Starters

- Pastrami Sliders Pair** 4
Topped with aged cheddar
- Onion Rings** 5
- Grilled Spicy Shrimp** 13
Grilled shrimp in a roasted pepper tomato sauce & bread
- Zucchini** 5
Lightly fried & served with poblano dipping sauce
- Flat Bread Chicken Quesadillas** 9
Pulled seasoned chicken, cilantro, caramelized onion, & mozzarella cheese
- Wings by the Dozen** 9
Have your wings grilled
- Chili (cup / bowl)** 3 / 5
- Soup (cup / bowl)** 3 / 5

Sandwiches

(Add French Fries 1)

- Chicken Pesto Sandwich** 9 
- Turkey, Bacon, Cheddar** 8
- Chicken Salad Sandwich** 8
- Grilled Cheese on Rye** 5
- Fish Sandwich** 8

Calzones 10

- **Mediterranean • Special •**
• **Ham & Cheese •**
Add additional Item 1 each
- Strombolis 10
- **Ham & Cheese • Classic •**
• **Vegetarian •**
Add additional Item 1 each

Every Friday Fish, Chips & Slaw 12



Featuring

- Char-Grilled Vienna Beef Hot Dog** 5
Served in a poppy seed bun
- Coney Island Style** 6
Chili, mustard & onion
- Chicago Style** 6
Dragged through the garden, pickle on the side
- Polish Sausage** 7
Grilled onions
- Loose Burger** 6
Seasoned ground sirloin, chili & mustard
- Meat Balls** 9
3 of Sal's Meat Balls, baked in mozzarella cheese & our homemade meat sauce & bread
- Dumplings** 9
Short Rib filled with mushrooms & white wine, in a creamed veal sauce
- Mac & Cheese** 6
Creamy 4 cheese blend

Sandwiches (Add French Fries 1)

- Philly Cheese Steak** 9
- Grilled Mediterranean Chicken Sandwich** 9
- Grilled Veggie Sandwich** 9
- Porchetta Sandwich with dipping au jus** 9
- Sausage & Pepper Sub** 9
- Italian Beef** 9
- Cadillac Club** 9
- Corned Beef & Swiss** 9
- *Burger at The Door** 9
- *Bleu Burger** 11
Spicy mushrooms, bacon, & bleu cheese

Salads

Choice of Ranch, Bleu Cheese, Italian or Cucumber Yogurt Dressing

- Greek Salad** 9
Garnished with roasted red pepper, artichoke, tomato, feta cheese, kalamata olive & red onion
- California Chicken Salad** 9
Lightly breaded breast of chicken, avocado, julienne carrot, tomato, bacon, cucumber & sliced almond
- Classic Chicken Caesar Salad** 9
- Grilled Veggie Salad** 9
- Chef Salad** 9
Ham, turkey, salami, provolone, pepperoncinis, egg, tomato & cucumber

Sides

- Potato Salad** 4
- French Fries** 4
- Sweet Potato Fries** 4
- Side Salad** 4
- Side Caesar Salad** 4

Desserts

- Brownie with Blue Bunny Ice Cream** 8
- Apple Crisp with Blue Bunny Ice Cream** 8
- Draft Root Beer Float - House Specialty** 6



**Every Thursday 75¢
Single Dip Cone or Cup all day**

No Separate Checks

*Since all of our recipes are cooked to order, Arizona State Food code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

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Pizza

	10"	14"	16"
Cheese	9	12	13
Cheese with one topping	10	13	14
Special Sausage, pepperoni, onion, green pepper, black olives & mushrooms	12	17	19
Pizza ala Vodka with Shrimp Creamy vodka sauce topped with fresh shrimp	16	18	20
Bianco Traditional white pizza - brushed olive oil, fresh ricotta & mozzarella cheese	12	14	16
Mediterranean Spinach, feta cheese, kalamata olives & artichokes	12	14	16
Margherita Fresh tomato, basil, & mozzarella cheese	12	14	16
Melanzane Sautéed eggplant, ricotta & mozzarella cheese	12	14	16
Pizza Vesuvio Grilled chicken, thin sliced rosemary potato, onion & mozzarella cheese	14	16	18
Mixed Grill Vegetarian Eggplant, zucchini, red & green peppers, red onion & Roma tomatoes	12	14	16
Chicken Pesto Grilled chicken, fresh pesto, toasted pine nuts, mozzarella & parmesan cheese, sundried tomato & red onion	14	16	18
Santa Fe Chicken Grilled chicken breast marinated in lime & soy, garnished with a fresh combination of Roma tomatoes, garlic, minced jalapenos, fresh cilantro, caramelized onions & avocado	14	16	18
Pizza al Pollo Chicken, artichoke hearts, caramelized onions & balsamic drizzle	14	16	18
Each Additional Item	1	2	3

Our Special Thin Crust or Hand Tossed Crust is available. Can not combine any of our specialty pizzas.

Wines

	Glass	Bottle
Reds		
Douglass Hill, Merlot / Cabernet	7	21
Ruffino, Chianti (Tuscany)	8	22
337, Cabernet (Lodi)	9	32
Coppola Director's Cut, Cabernet (Sonoma)	10	36
Kim Crawford, Pinot Noir (Marlborough)	9	32
Meiomi, Pinot Noir (California)	10	36
Catena, Malbec (Argentina)	9	32
Ruffino Il Ducale (Toscana)	10	36
Brazin, Zinfandel (Lodi)	9	32
Whites	Glass	Bottle
Douglass Hill, Pinot Grigio / Chardonnay	7	21
CK Mondavi, White Zinfandel (California)	8	23
Candoni, Moscato	9	32
Craggy Range, Sauvignon Blanc (Marlborough)	9	33
Hogue, Riesling (Columbia Valley)	9	30
Cakebread, Sauvignon Blanc (California)	9	32
Ferrari-Carano, Chardonnay (Sonoma)	9	35
Kendall-Jackson, Grand Reserve Chardonnay (California)	9	32
Pighin "Collio", Pinot Grigio (Italy)	9	32
Coppola Director's Cut, Chardonnay (Sonoma)	10	36

We are proud to offer anything from our wine & beer lists for retail purchase. We also have a rotating inventory of other wines not listed on the menu, so please ask your server or bartender for more information. We can also specifically order any wine you would like to purchase. Cheers!

Selection of Import / Premium Beers 4

- Amstel Light • Alaskan Amber • Blue Moon • Boddingtons • Corona • O'Dell Cutthroat Porter • Dos XX Lager • Dos XX Amber • Fat Tire • Firestone Double Barrel Ale • Four Peaks Hop Knot IPA • Grand Canyon Sunset Amber • Guinness • Heineken • Four Peaks Kilt Lifter • Four Peaks Peach Ale • O'Dell Loose Leaf • Modelo Especial • Negro Modela • Peroni • Prescott Liquid Amber Ale • Sierra Nevada • Goose Island Sofie • Seasonal Bottle • Woodchuck Amber Cider • Woodchuck Pear Cider • Goose Island 312 Urban Wheat Ale • Four Peaks 8th Street Ale • O'Dell 90 Shilling • Humboldt Brown Hemp Ale •

Specialty Beers 8

- Tripel Karmeliet (Belgium) •
- Sonoran White Chocolate •

High Gravity Beers 4

- Mudshark Belgium White (8.3%) • Odell IPA (7%)
- Odell Myrcenary Double IPA (9.3%)
- Firestone Union Jack IPA (7.5%) • Goose Island Matilda (7%)

Domestic Beers 3

- Miller Lite • MGD • Budweiser • Bud Light •
- Michelob Ultra • Coors Original • Coors Light •

Draught Beers 4

- 1554 Dark Ale • Stella Artois •
- Monthly Seasonal Ale • Sonoran Root Beer •

