

## Appetizers

FRENCH ONION SOUP.....	8
GUACAMOLE & CHIPS.....	14
HASS AVOCADO, RED ONION, CILANTRO, LIME, TORTILLA	
SHORT RIB QUESADILLA.....	17
SAUTÉED PEPPERS AND ONIONS, MONTEREY JACK CHEESE	
CHICKEN POT PIE EGGROLLS.....	15
VEGGIES, POTATOES, GRAVY DIPPING SAUCE	
FRIED RAVIOLI.....	16
PANKO BREADED FOUR CHEESE RAVIOLI, PINK SAUCE	
BUFFALO CHICKEN DIP.....	16
TORTILLA CHIPS	
FRIED PICKLES.....	12
KASEY'S SAMPLER.....	17/29
WINGS, FRIED PICKLES, PHILLY CHEESESTEAK ROLLS, MOZZARELLA STICKS, CHICKEN POT STICKERS	
MOZZARELLA STICKS.....	10
TEXAS CHILI.....	10
TRADITIONAL NACHOS GRANDE.....	15
CHILI, CHEESE, SALSA, SOUR CREAM, GUACAMOLE, SCALLIONS, OLIVES, JALAPEÑOS	
POT STICKERS.....	13
FRIED CHICKEN DUMPLINGS, SESAME NOODLES, SCALLIONS, TERIYAKI GLAZE	
SPINACH ARTICHOKE DIP.....	14
3 CHEESE BLEND, TORTILLA CHIPS	
SWEET CHILI CALAMARI.....	16
BUFFALO AND TRADITIONAL ALSO AVAILABLE	
ROOF WINGS.....	15
MILD, MEDIUM, HOT, CHEF'S CHALLENGE, GARLIC PARMESAN, MAPLE BOURBON, BBQ, HONEY BBQ, TERIYAKI, JALAPEÑO BBQ, OLD BAY, SWEET CHILI, NASHVILLE HOT	
POPCORN SHRIMP.....	16
CHIPOTLE MAYO	
BAVARIAN PRETZEL.....	14
BEER CHEESE DIP	
PHILLY CHEESE STEAK ROLLS.....	14
CHEESE DIP	
CRAFT NACHOS.....	15
HOMEMADE POTATO CHIPS, BRAISED PULLED CHICKEN, GUACAMOLE, PICO DE GALLO, JALAPEÑO, SOUR CREAM, BAKED MONTEREY & CHEDDAR CHEESE	

## TidBits

ALL SERVED WITH FRENCH FRIES

TRADITIONAL STEAK.....	19
MOZZARELLA, GARLIC BREAD	
CHICKEN TIDBITS.....	17
GRILLED, BUFFALO OR BLACKENED, MOZZARELLA, GARLIC BREAD	

## Pizzette

AVAILABLE WITH GLUTEN FREE CAULIFLOWER CRUST...\$4 ADD

BUFFALO CHICKEN.....	17
BLUE CHEESE DRIZZLE, MOZZARELLA	
MARGHERITA.....	15
TOMATO SAUCE, MOZZARELLA, BASIL PEPPERONI +2 SAUSAGE +2	
CRAFT PIZZA.....	17
FIG JAM, MOZZARELLA, PROSCIUTTO, ARUGULA, TRUFFLE OIL	

## Tacos

SHORT RIB.....	18
TANGY BBQ, FRIED ONIONS, SOUR CREAM DRIZZLE	
CHICKEN TACOS.....	17
PULLED CHICKEN, BACON, COLBY JACK CHEESE, GUACAMOLE, SOUR CREAM	
FISH TACO.....	20
BLACKENED, GUACAMOLE, COLE SLAW, CORN RELISH	
FRIED SHRIMP.....	21
LETTUCE, SRIRACHA COLE SLAW	

## Entree Salad

CHICKEN \$7 | STEAK \$10 | SHRIMP \$11

SEDONA SALAD.....	21
CHOPPED ROMAINE, ADOBO MARINATED CHICKEN, TOMATO, RED ONION, TORTILLA STRIPS, BLACK BEANS, ROASTED CORN, SHREDDED JACK CHEDDAR, AVOCADO RANCH	
ROOF CHOP SALAD.....	17
MIXED GREENS, PECANS, GOLDEN RAISINS, CORN, TOMATO, ROASTED PEPPERS, FRESH MOZZARELLA, BALSAMIC GLAZE DRIZZLE	
WEDGE.....	16
ICEBERG, BACON, RED ONION, CHOPPED TOMATO, BLUE CHEESE	
CAESAR.....	14
PECORINO ROMANO, CROUTONS	
STEAKHOUSE SALAD.....	26
SLICED SKIRT STEAK, MESCLUN GREENS, GRILLED ONION, TOMATOES, ROASTED MUSHROOMS, BLUE CHEESE DRESSING	
FALL HARVEST SALAD.....	16
ARUGULA, FRIED GOAT CHEESE BALLS, PEAR, CANDIED PECANS, CRAISINS, SHERRY VINAIGRETTE, POMEGRANATE REDUCTION	

## Burgers

ALL BURGERS SERVED WITH FRENCH FRIES & PICKLES

ROOFTOP BURGER.....	18
SIGNATURE BLEND, CHEDDAR, CARAMELIZED ONION, ARUGULA, SAUCE 32	
TAP HOUSE BURGER.....	19
SIGNATURE BLEND, CHEDDAR, BACON, TATER TOTS, FRIED ONIONS	
MAC BURGER.....	17
SIGNATURE BLEND, MAC-N-CHEESE, BACON, AMERICAN CHEESE	
FRENCH ONION.....	17
SIGNATURE BLEND, SAUTÉED ONIONS, GRUYERE CHEESE, BEER CHEESE	
BULL BURGER.....	19
SIGNATURE BLEND, AMERICAN CHEESE, BACON, FRIED EGG, SMOKED HAM	
BOURBON BACON BURGER.....	18
SIGNATURE BLEND, BACON, CHEDDAR, FRIED PICKLES, JALAPEÑO BBQ	

## Also Serving

FRENCH ONION GRILLED CHEESE.....	16
TEXAS TOAST, CARAMELIZED ONIONS, GRUYÈRE CHEESE	
SUNRISE FRIED CHICKEN SANDWICH.....	17
BUTTERMILK FRIED CHICKEN, HOUSE MADE JACK DANIELS BBQ SAUCE, COLE SLAW	
ST PETER'S FISH.....	26
PAN SEARED, WHITE WINE LEMON BUTTER SAUCE, TOMATOES, CAPERS, ARTICHOKE, RICE	
TERIYAKI POKE BOWL.....	23/27
MARINATED CHICKEN OR SKIRT STEAK, TERIYAKI RICE, CUCUMBERS, CARROTS, SNOW PEAS, BEAN SPROUTS, SCALLIONS	
SHORT RIB AND GNOCCHI.....	28
SWEET POTATO GNOCCHI AND BRAISED SHORT RIB	
STEAK FRITES.....	33
HOUSE MARINATED SKIRT STEAK, HOUSE CUT FRENCH FRIES	
SUPERSTAR CHICKEN SANDWICH.....	17
BREADED CHICKEN CUTLET, BACON, TOMATO, MELTED MOZZARELLA CHEESE AND SUPERSTAR SAUCE	
ROAST BEEF MELT.....	19
FRENCH ONION AU JUS DIPPED ROAST BEEF, MOZZARELLA, GARLIC BREAD	
VEGGIE SANDWICH.....	16
OPEN FACED BASTONE BREAD, ROASTED PEPPERS, PORTOBELLO MUSHROOMS, GRILLED ZUCCHINI & SQUASH, MOZZARELLA, BALSAMIC DRIZZLE	
PENNE ALLA VODKA.....	19
PINK VODKA SAUCE, PROSCIUTTO & SHALLOTS CHICKEN +7   SHRIMP+11	

\*AS AN INCENTIVE, WE OFFER AN IMMEDIATE CASH DISCOUNT. THE PRICES LISTED ON OUR MENU REFLECT A 3.95% CASH DISCOUNT.

## By the Glass

white

\$12/\$38

### DANZANTE PINOT GRIGIO

VENETO, ITALY

AROMAS OF TROPICAL FRUIT, FLAVORS OF PAPAYA & PINEAPPLE

### GIESEN ESTATE SAUVIGNON BLANC

NEW ZEALAND

AROMAS OF ELDERFLOWER, KAFFIR LIME LEAF & PINK FRUIT,  
VIBRANT CITRUS & FRUIT FLAVORS

### EVA GRACE CHARDONNAY

SONOMA, CALIFORNIA

FRUIT FLAVORS OF WHITE PEACH, APPLE & LEMON, HINTS OF  
ALMOND, VANILLA & OAK AROMAS

### 50° RIESLING

RHEINGAU, GERMANY

FLAVORS OF CRISP, TANGY CITRUS FRUITS, AROMAS OF RIPE PEACHES  
& GREEN APPLES

### THE PALE ROSE

PROVENCE, FRANCE

AROMAS OF WHITE PEACH AND WHITE NECTARINE

### MIONETTO PROSECCO

VENETO, ITALY

AROMAS OF GOLDEN APPLES, PEAR & HONEY, FLAVORS OF LEMON, LIME & PEAR

### MEZZACORONA MOSCATO

AROMAS OF TROPICAL FRUIT

red

\$12/\$38

### IMAGERY PINOT NOIR

SONOMA, CALIFORNIA

FLAVORS OF STRAWBERRY, CHERRY & BOYSENBERRY,  
AROMAS OF OAK & RICH RED BERRIES

### 14 HANDS MERLOT

COLUMBIA VALLEY, WASHINGTON

AROMAS OF BLACKBERRY, PLUM AND BLACK CHERRY, SLIGHTLY  
SPICY FINISH

### TRIBUTE CABERNET

CENTRAL COAST, CALIFORNIA

FLAVORS OF BLACK CHERRY & CASSIS, AROMAS OF LUSH FRUITS,  
TEA & SPICE

## Lil' Bites 12

JOSEPH'S BURGER

JAMES HOT DOG

ANTHONY'S CHICKEN CORDON BLEU BITES

TJ'S PASTA

BRIANNA'S GRILLED CHEESE

RYAN'S CHICKEN NUGGETS

LUCA'S PB&J

GRACE'S MAC & CHEESE

## Specialty Cocktails ... 13

### AMERICAN MULE

TITO'S VODKA, GOSLING'S GINGER BEER, FRESH LIME & MINT

### ESPRESSO MARTINI

ESPRESSO VODKA, BAILEYS, KAHLUA

### WINTER RED SANGRIA

SEASONAL FRUIT

### COCONUT MARTINI

BACARDI COCONUT & BACARDI PINEAPPLE RUM, PINEAPPLE JUICE  
& TOASTED COCONUT

### THE SPA

EFFEN CUCUMBER VODKA, ST. GERMAIN LIQUEUR,  
PINEAPPLE JUICE & FRESH LIME ON THE ROCKS

### STRAWBERRY DREAM

STRAWBERRY & LIME REKORDERLIG CIDER, STOLI STRAWBERRY,  
ST. GERMAIN & CLUB SODA

### MAKERS MULE

MAKERS BOURBON, LIME JUICE, MINT, GINGER BEER

### KASEY'S OLD FASHIONED

BULLEIT BOURBON, (CINNAMON) DEMERRA SYRUP, BITTERS,  
LUXARDO CHERRY, ORANGE PEEL

### THIS LITTLE PIGGY

WHISTLEPIG RYE, GINGER SYRUP, FRESH LIME JUICE, CLUB SODA

### EASY STREET

NOLETS GIN, CHAMBORD, ORANGE JUICE, ST GERMAIN, FRESH  
LIME JUICE

## Wine by the Bottle

SANTA MARGHERITA PINOT GRIGIO ..... \$55

TRENTINO-ALTO ADIGE, ITALY

TROPICAL FRUIT AROMAS, GOLDEN DELICIOUS APPLE FLAVORS

FERRARI CARANO CHARDONNAY ..... \$48

SONOMA, CALIFORNIA

AROMAS OF ORANGE BLOSSOM, CITRUS, PEAR, FIGS,  
GREEN APPLE, FLAVORS OF CREAMY VANILLA, TOAST & SPICE

KIM CRAWFORD SAUVIGNON BLANC ..... \$49

MARLBOROUGH, NEW ZEALAND

INTENSE TROPICAL FRUIT FLAVORS, PASSIONFRUIT & GRAPEFRUIT AROMAS

MOET & CHANDON BRUT IMPERIAL CHAMPAGNE ..... \$95

FRANCE

GREEN APPLE, CITRUS FRUIT & MINERAL AROMAS, PEAR,  
PEACH, APPLE & CITRUS FRUIT FLAVORS

VEUVE CLIQUOT CHAMPAGNE.....\$105

FRANCE

ARMAS OF LEMON AND VANILLA, CRISP FINISH

JOSH CABERNET ..... \$39

CALIFORNIA

FLAVORS OF BLACKBERRY AND HAZELNUT WITH  
VANILLA AND TASTED OAK ON THE NOSE

JORDAN CABERNET ..... \$95

ALEXANDER VALLEY, CALIFORNIA

FLAVORS OF BLACK CURRANTS, PLUMB AND MISSION FIGS,  
AROMAS OF BLACK CHERRIES, CLOVES & BLACK BERRIES

TILTH PINOT NOIR ..... \$49

RUSSIAN RIVER VALLEY, CALIFORNIA

AROMAS OF BAKING SPICES, JAMMY STRAWBERRY  
& RASPBERRY FLAVORS

SILVER OAK CABERNET SAUVIGNON.....\$110

ALEXANDER VALLEY

BLACK CHERRY & ANISE AROMAS,  
FLAVORS OF MOCHA & BLACKBERRY