

BAR MENU

CHIPS, SALSA AND GUACAMOLE 	9
Chef's house-made salsa and guacamole and fresh tortilla chips	
CHICKEN WINGS	9
Strawberry habanero, spicy honey or buffalo	
CHICKEN QUESADILLA	10
Southwest marinated chicken, cheddar cheese, green chiles, tomatoes, and green onions folded in a flour tortilla with house made salsa, guacamole and sour cream	
POCO DIABLO CAKES	12
Pan seared crab cakes served over cilantro remoulade and sriracha aioli sauce and micro greens	
FRIED AVOCADO 	11
Fried avocado lightly coated and stuffed with crabmeat, pico de gallo and served with cilantro remoulade	
MANGO CITRUS SHRIMP CEVICHE MARTINI 	12
Served with cilantro, mango, oranges, lemons, avocado, green and red pepper with plantain chips	
*CHILI SEARED SALMON SALAD	12
Served on a bed of baby spinach, garlic croutons, mandarin oranges, cherry heirloom tomatoes, blue cheese crumbles with balsamic vinaigrette	
SHRIMP KALE AND QUINOA SALAD  	12
Served with Mandarin oranges, seasonal berries, kale, quinoa, almonds, tomatoes with mango pineapple vinaigrette	
SOUTHWEST CHICKEN CAESAR	12
Hearts of romaine tossed with Parmesan cheese, tortilla confetti, cherry heirloom tomatoes, sun-dried tomatoes, garlic croutons and creamy cilantro dressing topped with a grilled chicken breast	
GRILLED CHICKEN MOJITO SANDWICH	12
Served with mojito aioli, lettuce, tomato, pepperjack cheese and avocado	
TURKEY BACON CROISSANT	12
Shaved smoked turkey, bacon, avocado, Swiss cheese, red onion jam, and black pepper garlic aioli on a croissant bun	
MONTEREY CHICKEN SANDWICH	12
Southwest marinated chicken breast grilled and topped with pepper jack cheese, roasted red pepper, avocado, lettuce, tomato, bacon and chipotle aioli	
YAVAPAI CLUB SANDWICH	12
Hickory smoked turkey, crispy bacon, smoked ham, American and Swiss cheeses, lettuce, tomato and mayonnaise on your choice of bread	
*AHNALA BURGER	11
Half pound Angus patty grilled to perfection, lettuce, tomatoes and onions topped your choice of cheese, on a pretzel bun	



VEGETARIAN



VEGAN



GLUTEN FREE

*Consuming undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.
A 20% gratuity will be added to parties of 6 or more. A \$2 charge will be applied to all split orders.

COCKTAILS

MANHATTAN	12
An old classic made with Woodford Reserve	
MIXED UP CHERRY BELLINI	11
Cherry vodka, blueberry vodka, strawberry puree and Prosecco	
AHNALA COSMOPOLITAN	12
Grey Goose, Cointreau, Chambord and cranberry juice	
CADILLAC MARGARITA	12
Patron Silver, Grand Mariner, fresh lime and orange	
POMEGRANATE MARGARITA	9
Sauza Hornitos, pomegranate liqueur, triple sec and fresh lime	
COCONUT PINEAPPLE MARGARITA	9
1800 coconut, piña colada puree & pineapple juice	
MOJITO	8
Bacardi Rum, simple syrup, fresh mint & lime	
WILDBERRY MOJITO	9
Bacardi Rum, Dekuyper Wildberry Schnapps, fresh mint and berries	
PINEAPPLE MOJITO	9
Bacardi Rum, orange liqueur, pineapple juice, fresh mint and lime	
TOP SHELF MARTINI	14
Belvedere Intense Vodka	
ESPRESSO MARTINI	12
Kahlua, Stoli Vanil and cream	
ABSOLUT MULE	8
Absolut Vodka and Goslings Ginger Beer	
B52	10
Kahlua, Baileys Irish Cream, Grand Mariner, Starbucks coffee and whipped cream	
CARAMEL IRISH COFFEE	10
Jameson Irish Whiskey, Baileys Irish Cream, buttershots and whipped cream drizzled with caramel	

BOTTLES & CANS

DOMESTIC	4.25
Bud, Bud Light, Coors Light, MGD, Miller Lite, Michelob Ultra and Buckler	
IMPORTS & CRAFTS	5.50
Sam Adams, Kiltlifter, Stella Artois, Blue Moon, Angry Orchard, Sierra Nevada Fat Tire, Dos XX, Corona and Guinness	

Ask server for about our current draft selections

WINE

SPARKLING	
Chandon Brut (187)	\$8
Verdi Italian Sparkling Wine Italy	\$8 \$30
Allure Moscato Bubbly California	\$8 \$30
Stella Di Notti Prosecco California	\$8 \$30
CHARDONNAY	
One Hope Napa Valley, California	\$7 \$30
St. Francis Sonoma, California	\$9 \$32
Bonterra Mendocino Country, California	\$9 \$32
Flora Springs Napa Valley, California	\$10 \$35
Other Whites	
One Hope Sauvignon Blanc Napa Valley, California	\$7 \$30
Stella Di Notti Pinot Grigio California	\$8 \$32
Cleanslate Reisling Mosel-Saar-Ruwer, Germany	\$8 \$32
RED WINES	
One Hope Cabernet Napa Valley, California	\$7 \$30
Conn Creek Cabernet Napa Valley, California	\$13 \$50
Geyser Peak Walkling Tree Cabernet Alexander Valley, California	\$14 \$56
One Hope Pinot Noir Napa Valley, California	\$7 \$30
Earth Pinot Noir Dundee, Oregon	\$12 \$42
One Hope Merlot Napa Valley, California	\$7 \$30
Flora Springs Merlot Napa Valley, California	\$12 \$42
One Hope Zinfandel Napa Valley, California	\$7 \$30
Bodega Septima Malbec Mendoza, Argentina	\$8 \$28
Cryptic Red Blend Sonoma County California	\$12 \$45
Michael David Earthquake Zinfandel Lodi, California	\$14 \$50