Sides

*Bavarian Pretzel $10
Jumbo Bavarian Style Salted Pretzel served with Grain Mustard and Cheese Sauce

*Chicken Wings $15
One dozen bone-in wings tossed in your choice of sauce — Bourbon BBQ, Buffalo, Spicy Korean BBQ
Served with Ranch or Blue Cheese Dressing
Half Dozen $7

*Chicken Tenders $10
Hand breaded extra crispy chicken tender pieces tossed in your choice of sauce — Buffalo, Spicy Korean BBQ
Served with Ranch or Blue Cheese Dressing

*Crispy Potato French Fries $5
Hot Crisp Potato Fries Lightly Salt and Peppered

*Truffle Fries $11
Hot Crisp Potato Fries tossed with Parmesan Cheese, White Truffle Oil & Truffle Salt, Parsley

Vegan

Vegetarian

Gluten-friendly

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

We make an effort to identify all ingredients that contain allergens. We do not operate a nut-free kitchen and customers concerned with food allergies must be aware of this risk. We operate a shared ingredient Kitchen where gluten is present in the kitchen.

May 2023
Soups & Salads

*Red Pepper Bisque $6
Creamy Red Pepper and Tomato Bisque with Gouda Cheese

*Summer Berry & Quinoa Salad $13
Organic Wild Spring Mixed Greens And Arugula with Quinoa, Fresh Strawberry and Blueberry, Feta Cheese Crumble Avocados Tossed Lightly in Citrus Tarragon Vinaigrette
(Add Protein Chicken, Salmon, Beef additional charge)

*Caesar Salad $9
Classic Caesar with Fresh Chopped Romaine, House made Croutons, Parmesan Cheese, Caesar Dressing
(Add Protein Chicken, Salmon, additional charge)

*Bacon Spinach Salad $13
Bacon, Mushroom, Egg, Tomato, Baby Spinach Tossed in Balsamic Vinaigrette

Flatbreads

*Sesame Chicken Flatbread $13
Grilled Chicken Flatbread Brushed with Peanut Sauce, Roasted Peppers and Onions, Topped with Mixed Organic Greens, Carrots, Edamame, Scallion, Furikake Seasoning & Sesame Dressing

*Hummus & Chicken Flatbread $13
Grilled Chicken Flatbread with Hummus, Sundried Tomatoes, Sautee Spinach, Roasted Peppers and Onions, Red Pepper Flakes and Greek Yogurt Dressing

*Pepperoni Flatbread $9
Classic Marinara with Sliced Pepperoni & Mozzarella Cheese

*Margherita Flatbread $10
Garlic Oil Brushed Flatbread with Slices of Fresh Mozzarella, Sundried and Cherry Tomatoes Finished with Fresh Basil and Balsamic Reduction
Burgers & Sandwiches

*Pub Burger $13.50
All beef burger with American cheese, lettuce, tomato, onions, pickles and pub sauce on a toasted brioche bun. Served with crispy fries
Sub Impossible patty +$2 ! Can be made vegan with plant-based cheddar and pub sauce

*Beef Gyro $17
Grilled Beef and Lamb Gyro Meat with Kale Tabbouleh Cucumber & Tomato Salad Sumac Onions Garlic Sauce on a Warm Pita served with Crispy French Fries

*Philly Cheese Steak $14
Thinly Shaved Beef, Pepper, Onions, Melted Cheese on a Toasted Roll served with Crispy French Fries

*Grilled Chicken Sandwich $14
Marinated Grilled Halal Chicken Breast on a Brioche Bun with Pub Sauce, Lettuce, Sliced Tomato, Pickles. Served with Crispy French Fries

*Grilled Cheese $8
White American and Cheddar Cheeses on a toasted rustic italian bread
Add Ham +$2

*BBQ Beef Brisket Slider $12.50
Oven Roasted & Shredded Beef Brisket with Tangy BBQ Sauce Sliced Pickle. Served with Sweet Potato Fries

Entrée Bowls

*Peruvian Grain Bowl $12
Thunderbird inspired grain bowl featuring Quinoa, Bulgur Wheat, and Seasoned Rice, surrounded by Roasted Sweet Potatoes & Mushrooms, Sliced Avocados finished with a fried egg, topped with Pico, Pesto and Chimichurri Sauces
(Add Protein Chicken, Salmon, additional charge)

*Butter Chicken & Rice Bowl $15
Seasoned Long Grain Jasmine Rice along side Creamy Butter Chicken with Naan Bread

*Gyro Bowl $16
Mediterranean Style Shaved Beef and Lamb Gyro Meat, Lemon Herb Farro, Cucumber, Olives, Tomato, Creamy Tzatziki, on a bed of mixed greens

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May 2023
Beverages
Fountain Beverages $3

Coke
Diet Coke
Dr. Pepper
Orange Juice
Unsweetened Iced Tea

Sprite
Coke Zero
Lemonade
Cranberry Juice

Beer
Draft beer by the pint.

Suns Bru
Ale Local Tempe 4 Peaks

Michelob Ultra
Light Lager USA

Tower Station
IPA Local Flagstaff Mother Road

Cherry Blossom
Wheat Local Huss Brewing Tempe

Sapporo
Lager, Sapporo, Japan

Modelo
Pilsner-style Lager, Tacuba, Mexico

Stella Artois
Lager, Leuven, Belgium

The Shop Church Music
Hazy IPA, Tempe, AZ

Wine
Wine by the glass.

Sparkling
Veuev Du Vernay - Brut Champagne
GH Mumm Grand Cordon - Brut Champagne
Candoni - Presecco

$7.50
$15
$11

White
Kim Crawford - Sauvignon Blanc
La Crema - Chardonnay
Candoni Moscato
Josh - Pinot Grigio

$10
$11
$15
$10

Rosé
Hampton - Rose

$18

Red
Ferrari Carano - Merlot
Tenet - Syrah
Prisoner - Red Blend
Four Graces - Pinot Noir
Smoking Loon - Zinfandel

$15
$13
$28
$13
$9
Canned & Bottled Beer

Anderson Valley Tropical Hazy Sour
Baja Escorpion
Bavik
Blue Moon
Cutwater Bloody Mary
Cutwater Long Island
Cutwater Margarita
Cutwater Mojito
Cutwater Whiskey Mule
Dune Bloom Prickly Pear Mead
Estrella Jalisco
Flamingo Fruit Flight Sour
Flying Horse
Grand Canyon Sunset Ale
Guinness Drought
Guinness Extra Stout
Heineken
Huss Scottsdale Blonde
Kilt Lifter
Kirin
Longbow Cider
Molson
Mother Earth Vanilla Cali Cream
Papago Orange Blossom
Salt River Salt and Lime Lager
Sam Adams
Sippin’ Pretty Bells Fruited
Ska Brew Pink Vapor
Sonoran White Chocolate Ale
State 48 Freedom
Truly Wild Berry
Tsingtao
White Claw Mango Seltzer

May 2023
Cocktails

We can make almost any cocktail.

Well Cocktails $8
Standard Cocktails $15
Premium Cocktails $20 & Up

Top shelf liquors available

We proudly serve products created by our very own Thunderbirds.

Square One Flavored Vodka
Fresh Victor Drink Mixes