



HAPPY HOUR

3-6PM • MONDAY - FRIDAY

SLIDERS WITH FRIES

5 each or three for 14

Prime Rib*

brie / horseradish aioli / au jus

Smash Burger*

white cheddar / garlic aioli / pickle

Fried Chicken

lettuce / comeback sauce / pickle

Beer Battered Fish Tacos | 14

cilantro lime slaw / chipotle aioli / micro cilantro / lime

Spinach Artichoke Dip (V) | 16

tortilla chips / roasted garlic / 4 cheese blend

Deviled Eggs (GF) | 12

tomato jam / pork belly

Shishito Peppers (V) | 9

tempura battered / blackened ranch

Sonoran Chicken Lettuce Wraps (GF) | 10

rotisserie chicken / roasted corn / house hot sauce

Garth's Chicken Tenders | 14

tempura battered / French fries / honey mustard

Chicken Wings | 10/18

choice of traditional Buffalo or garlic parmesan / carrot sticks
celery sticks

Bruschetta (V) | 12

heirloom tomato / fresh mozzarella / basil / balsamic reduction
house focaccia

Thompson Bolognese | 14

house made fettuccine / beef & pork ragu / parmigiano

(V) - vegetarian (GF) - gluten free

**These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any specific dietary or allergy related conditions.*



Cocktail Menu

Well Liquor | 7
Draft Beers | 1 off
Wines by the Glass | 2 off

SIGNATURE COCKTAILS | 12

The Hully

Elijah Craig bourbon and rye / maple Foro Amaro
black walnut bitters

Italicus Spritz

Italicus / sparkling wine

Scottsdale Skinny Mule

Roxx vodka / lime / ginger liqueur

Golden Hour Margarita

Flecha Azul Blanco tequila / yuzu liqueur / kaffir
lime & Thai ginger infused agave

Fresh Pressed Martimmy

Grey Goose vodka / fresh pressed seasonal juice

Espresso Martini

Roxx vodka / Borghetti espresso liqueur / Buffalo
Trace Bourbon Cream

Thompson Sangria

cabernet sauvignon or pinot grigio / Thompson
sangria mix

The Rising Sun NA

hibiscus / lemon / lavender honey