JUST GETTING STARTED

PESTO AND CREAM CHEESE** - Wood-fired baked basil pesto and cream cheese served with crouton rounds, sourdough bread **10.49**

AVOCADO HUMMUS - Topped with marinated tomatoes and seasoned pepitas with pita bread, carrots and celery **8.99**

PIZZA CHIPS** - Roasted garlic pesto, Romano, mozzarella and Parmesiano-Reggiano cheeses served with marinara for dipping **7.99**

ARIZONA CHEESE CURDS** - Fried jalapeño cheese curds and fried jalapeños served with cilantro pesto ranch dressing **8.99**

SOFT PRETZELS - Three large pretzels served with two of the following: beer mustard, poblano cheese sauce, avocado hummus or southwest cream cheese **9.99**

MALTESE TAPAS - Marinated blend of tomatoes, green onions, Kalamata olives, basil, roasted red peppers and balsamic vinegar topped with feta and capers served with crouton rounds **9.49**

CHIPS AND MORE - Corn tortilla chips served with your choice of fire-roasted tomato salsa, poblano cheese sauce or guacamole **8.49**

SOUP OF THE MOMENT - Bowl with corn bread **5.59** Cup only **3.29**

TODAY'S CHILI - Bowl with corn bread **8.99** Cup only **4.29**

GREENS

CHICKEN CAESAR - Romaine, garlic croutons, red onion, Parmesiano-Reggiano cheese, Caesar dressing **12.59**
(substitute grilled flaked salmon +3)

MEDITERRANEAN QUINOA SALAD** - Quinoa tossed with cucumbers, red onions, Kalamata olives, tomatoes and artichoke hearts on a bed of arugula. Topped with feta cheese, toasted pine nuts, pita wedges with dollops of avocado hummus and served with balsamic vinaigrette on the side **12.59**

SALMON COBB - Mixed greens, flaked grilled salmon, cherry tomatoes, bacon, hard-boiled egg, dried sweet corn, red onions and avocado served with green goddess dressing on the side **13.29**

HOUSE SALAD - Mixed greens, tomatoes, cucumbers, carrots, red bell peppers, red onions, garlic croutons **9.29**
(add grilled flaked salmon +5) (add Maltese tapas salad +3)
(add grilled chicken, tuna salad, pecan chicken salad** +3)

SIDE HOUSE SALAD 4.69 | SIDE CAESAR SALAD 4.69

Caesar, Balsamic Vinaigrette, Blood Orange Vinaigrette, Green Goddess, Maple-Mustard Vinaigrette, Sesame-Ginger Vinaigrette, Buttermilk Ranch, Blue Cheese

WOOD-FIRED PIZZA

10 inch (gluten-free dough +1) (substitute vegan mozzarella +2)

THE MOULARD - Infused garlic oil, Maple Leaf™ duck bacon, smoked Gouda, mozzarella, spinach, roasted grapes, drizzle of balsamic reduction **13.49**

HOMESTEAD** - Roasted garlic pesto, shaved brussel sprouts, applewood bacon, smoked Gouda, mozzarella, roasted red bell peppers, drizzle of balsamic reduction **13.49**

SUNRISE** - Cilantro-chili pesto, white and yellow cheddar, Iberico Spanish chorizo, roasted potatoes, sunny-side up eggs, finished with arugula **13.99**

ENCHANTED FOREST** - Artichoke-olive pesto, portobello mushrooms, spinach, French brie, roasted red bell peppers, walnuts, ground pepper, Parmesiano-Reggiano, basil **13.99**

SOUTHWEST CHICKEN** - Cilantro-chili pesto, Monterey jack, Romano, white and yellow cheddar, chicken, red onions, tomatoes, red bell peppers, jalapeños, green onions, cilantro **13.49**

BEAVER STREET ** - Roasted garlic pesto, mozzarella, Romano, Parmesiano-Reggiano, goat cheese, sun-dried tomato, basil **12.99 (add shrimp +2)

PEPPERONI PIZZAZZ - Marinara, mozzarella, blanket of pepperoni, mild pepper rings, black olives, red onions, oregano, parsley **12.99**

THREE SAUSAGE - Marinara, Parmesiano-Reggiano, mozzarella, assortment of smoked sausages, mushrooms, caramelized onions, parsley **13.49**

SIX CHEESE - Marinara, Romano, Parmesiano-Reggiano, white and yellow cheddar, Monterey jack, oregano, parsley **11.99** (add pepperoni or smoked sausage +2)

BETWEEN BREAD

All sandwiches served with French fries (substitute sweet potato fries +.99 | side house salad or side Caesar salad +1.99)
All burgers are cooked to medium

STEAK HOUSE BURGER - 1/3 lb. Choice beef patty, applewood bacon, Swiss cheese, mushrooms, lettuce, tomato, crispy onions, A-1 aioli, brioche bun **12.99**

BEAVER STREET BURGER** - 1/3 lb. Choice beef patty blended with garlic, basil and sun-dried tomato topped with Havarti cheese, lettuce, tomato, red onion, brioche bun, side of basil-pesto aioli **12.59**

LUMBERJACK BURGER - 1/3 lb. Choice beef patty, applewood bacon, cheddar cheese, lettuce, tomato, red onion, brioche bun, side of ranch dressing **12.59**

FLAGSTAFF VEGGIE BURGER - Gardein™ chipotle black bean patty, smoked Gouda, sautéed brussel sprouts, tomato, Telera bun, side of Dijon aioli **12.59**

BLAT SALMON BURGER - Salmon patty, applewood bacon, avocado, tomato, lettuce, Telera bun, side of lemon-tarragon aioli **13.59**

RUSTIC PORTOBELLO SANDWICH
A whole portobello sautéed in a spicy stout sauce, arugula, tomato, artichoke-olive pesto, Telera bun **12.59**

MARGARITA CHICKEN SANDWICH** - Sliced grilled chicken breast, Monterey jack cheese, roasted poblano chili, red onion, lettuce, tomato, Telera bun, side of cilantro pesto ranch dressing **12.59**

MEAT LOAF SANDWICH - Swiss cheese, beer mustard, salsa aioli, toasted nine grain bread **12.59**

THE MAIN THING

(add your choice: a cup of the "soup of the moment", side Ceasar salad or side house salad +1.99)
(substitute sweet potato fries for any side +.99)

CHICKEN POT PIE 14.99
Chicken, corn, carrots, onions, red potatoes, peas, puff pastry

SHRIMP AND GRITS 16.99
Sautéed Cajun shrimp, cheese grits, andouille sausage in creole sauce, roasted cherry tomatoes

BREWER'S PLATTER 15.99
Two bratwurst and one Louisiana hot link, caramelized onions, sweet and sour red cabbage, chunky applesauce, skin-on mashed potatoes with parsley butter, beer mustard

MEAT LOAF PLATTER 14.99
Meat loaf, portobello mushroom gravy, roasted vegetables, skin-on mashed potatoes with parsley butter

FLORENTINE RAVIOLI 16.99
Spinach and ricotta ravioli, sliced portobello mushrooms, marinara or sun-dried tomato alfredo topped with Parmesiano-Reggiano, basil, toasted bread crumbs with sherry garlic bread (add grilled chicken, smoked sausage or shrimp +2.50)

SOUTHWEST TACOS 12.99
Three street tacos (choice of spicy stout sauce grilled chicken, deep fried mahi-mahi or beer-battered shrimp) topped with a cilantro/red cabbage/green onion medley, jicama slaw and seasoned pepitas served with fire-roasted tomato salsa, firecracker sauce, guacamole and corn tortilla chips

PORTOBELLO QUINOA TACOS 11.99
Three street tacos of portobello and quinoa sauteed in spicy stout sauce topped with a cilantro/red cabbage/green onion medley, jicama slaw and seasoned pepitas served with fire-roasted tomato salsa, firecracker sauce, guacamole and corn tortilla chips

STEAK FRITES 16.99
6 oz. Choice Top sirloin topped with porcini-herb compound butter, French fries, roasted vegetables

SWEETS

BEAVER STREET TRIO - Apple ginger stout cake, fruit cobbler, chocolate bread pudding, vanilla ice cream **6.99**

APPLE GINGER STOUT CAKE - Caramel sauce, whipped cream **5.99**

CHOCOLATE BREAD PUDDING - Chocolate sauce, whipped cream **5.99**

FRUIT COBBLER - Vanilla ice cream **5.99**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
** Contains nuts

BEAVER STREET HAPPY HOUR

Monday - Friday
3pm - 6pm

$4 Pints
$3.50 Well Drinks
$4.50 Long Islands, BS Margaritas, & Bloody Marys
$5.50 Grapefruit Shandies
$1 OFF 1/2 Liters of Sangria
$2 OFF Liters of Sangria

BREWS & CUES HAPPY HOUR

EVERYDAY
OPEN - 7pm
*** only available in Brews & Cues ***

$5 22oz Imperial Pints
$3.50 Well Drinks
$4.50 Long Islands, BS Margaritas, & Bloody Marys
$5.50 Grapefruit Shandies
$1 OFF 1/2 Liters of Sangria
$2 OFF Liters of Sangria

BREWS & CUES DRINK SPECIALS

*** only available in Brews & Cues ***

MONDAY 7PM - CLOSE
$4 BS MARGARITAS

TUESDAY 7PM - CLOSE
$4.50 22oz IMPERIAL PINTS

WEDNESDAY 7PM - CLOSE
$6 TAG-A-LONGS

THURSDAY 7PM - CLOSE
$4 PINTS
$3.60 360 VODKAS

8PM - BS BINGO
FREE TO PLAY - WIN PRIZES AND A CHANCE
TO WIN A $50 GIFT CARD

FRIDAY 7PM - CLOSE
$5 BS MULES

SATURDAY 7PM - CLOSE
BARTENDER'S CHOICE

SUNDAY ALL DAY
ALL DAY HAPPY HOUR

BEERS ON TAP

PINT (16oz)... $6
HALF PINT (10z)... $4
IMPERIAL PINT (22oz)... $7
TASTER (5oz)... $2
TRY A FLIGHT (6)... $12

RAILHEAD RED
This ale is created by balancing a selection of crystal and caramel malts, moderately hopped resulting in a rich, full-bodied, and satisfying brew.

CONDUCTOR IPA
This West Coast IPA uses centennial hops for bittering and is finished with mosaic and citra hops for a pleasant hop aroma. Coupled with a crisp clean body allows the conductor to drive the flavor train.

RED ROCK RASPBERRY
A light ale with a reddish color and a distinctive light raspberry flavor that is not overbearing. Wonderfully refreshing and satisfying.

R&R OATMEAL STOUT
A rich, dark, heavier ale made with chocolate, black and roasted barley malts and gelatinized oatmeal. Lightly hopped, this brew is slightly sweet and full of body and flavor.

MIDNIGHT IPA
Known as India Black Ale or Dark IPA, our interpretation of the style is dark, but not quite black. Medium-bodied and full of flavor. An easy drinker.

HOPSHOT RED IPA
This ale is light in body with a faint aroma of sweet malt and undertones of citrus hop. A nice crisp bite that finishes semi-dry.

BLACK 'N RAZ
A full-bodied, chocolate richness with the mild sweetness of raspberry and hints of roasted malts. Smooth and fun for your taste buds.

BEAVER STREET SHANDY
This beer is a mix of carbonated lemonade and our light seasonal offering on tap. With a crisp, high-carbonation bite, it satisfies that dry, high desert thirst.

ADDITIONAL SEASONAL OFFERINGS....
We offer many seasonal brews throughout the year. Check out our current beer list for the beers that we currently have on tap!

OTHER BEERS & CIDERS
DOMESTIC: BUD LIGHT (16oz CAN), COORS LIGHT (16oz CAN), MILLER LITE (16oz CAN), O'DOUL'S (12oz Bottle) N/A
IMPORTED: DOS EQUIS (16oz CAN)
CIDER: ANGRY ORCHARD CIDER (16oz CAN) GLUTEN FREE
GLUTEN REMOVED: GLUTINY PALE ALE (12oz Bottle)

TAG-A-LONGS

20 oz Cocktail with a 5oz Tag-a-long on the side.

OVERFLOW MULE $9
We took our popular BS Mule made with Grapefruit Vodka and gave it a tag-a-long to overflow into!

BUBBLE-JITO $8
A refreshing Mint Mojito made with Bacardi Rum and fresh mint served with a tag-a-long of champagne.

SIDECAR SHANDY $8
Our house Grapefruit Shandy made with our IPA, grapefruit juice, and Grapefruit Vodka with a tag-a-long of IPA on the side.

THE WATER COOLER $8
Watermelon Vodka, Lime Vodka, lemonade, soda water with a tag-a-long of champagne.

KENTUCKY SIPPER $9
Four Roses Bourbon, Triple Sec, mint, lemonade, and lemon/lime soda with a tag-a-long of beer.

ELECTRIC LEMONADE $9
Huckleberry Vodka, lemonade and Rockstar served with a tag-a-long of Rockstar.

PRICKLY MARG $9
Our house-made, fresh squeezed margarita made with 100% Blue Agave Milagro Silver Tequila and served with a tag-a-long float of Prickly Pear Vodka.

MOUNTAIN MAI-TAI $9
Our mountain take on the coastal classic. Bali Hai Coconut and Pineapple Rum, pineapple juice, and grenadine. Served with a tag-a-long of champagne.

MORE-MOSA $9
Champagne and orange juice with a tag-a-long of more champagne on the side.

MORE-MARY $9
Our house Bloody Mary served with a tag-a-long of beer. Garnished with an antipasto skewer.

WINE

WHITE... 6oz | 9oz | bottle

COASTAL VINES CHARDONNAY (CA)... 6.75 | 8.25 | 22.50
hints of honey, vanilla, pear, toasty oak finish

HESS MONTEREY CHARDONNAY (CA)... 9.50 | 13.50 | 34
crisp with balanced acidity, hints of lemon-lime & apple

CITRA PINOT GRIGIO (Italy)... 6.75 | 8.25 | 22.50
dry, light, and crisp with floral and fruit notes

SANTA EMA SAUVIGNON BLANC (Chile)... 6.75 | 8.25 | 22.50
bright citrus notes of apples and pears

THE SEEKER RIESLING (Germany)... 8 | 10.50 | 28
vibrant fruit, citrus, peach, mineral finish

SWEET BLUSH... 6oz | 9oz | bottle

MONTEVINA WHITE ZINFANDEL (CA)... 6.75 | 8.25 | 22.50
wild berries, honeydew, ripe strawberry, peach

BUBBLES... 6oz | 9oz | bottle

WILLIAM WYCLIFF BRUT (CA)... 4.50 | 5.25 | 16.50
fruity with a touch of strawberry

RED... 6oz | 9oz | bottle

COASTAL VINES CABERNET SAUVIGNON (CA)... 6.75 | 8.25 | 22.50
ripe red raspberry, plums, and vanilla fruity finish

AVALON CABERNET SAUVIGNON (Napa, CA)... 8.25 | 10.75 | 29
blueberry jam, strawberry tart, boysenberry, black cherry

COASTAL VINES PINOT NOIR (CA)... 6.75 | 8.25 | 22.50
cherry, blackberry, and hints of oak and vanilla

COASTAL VINES MERLOT (CA)... 6.75 | 8.25 | 22.50
black raspberry, mocha, hint of smokiness, slightly tart

NORTON MALBEC (Mendoz, Argentina)... 7.75 | 10.25 | 27
notes of ripe black fruits, violets, and tobacco

THREE THIEVES RED BLEND (CA)... 7.75 | 9.25 | 27
cherry aroma, strong berry fruits, hint of vanilla and oak

RENWOOD BBQ ZINFANDEL (CA)... 9.5 | 12.50 | 34
rich body with spicy nose and hints of smoke

SANGRIA

RED WINE SANGRIA Half Liter... 7 Liter... 12
red wine, blackberries, blueberries, lemon-lime soda

WHITE WINE SANGRIA Half Liter... 7 Liter... 12
white wine, lemon juice, apple juice, red grapes, lemon slices

BLEND OF THE MOMENT Half Liter... 7 Liter... 12

COCKTAILS

LEMON BERRY TWIST
Hangar One Vodka, Chambord, lemonade, soda water $6.50

CUCUMBER COOLER
360 Vodka, cucumber, basil, red grapes, fresh lime juice, lemonade, soda water $5.50

THE BEAVER STREET MULE
Grapefruit Vodka, fresh lime juice, ginger beer $6.50

HENDRICK'S MULE
Hendrick's Gin, Elderflower Liqueur, muddled cucumber, fresh lime juice, ginger beer $8.75

BLOOD ORANGE MARGARITA
Milagro Silver 100% Blue Agave Tequila, Triple Sec, blood orange puree, sweet & sour $8.75

THE ULTIMATE MARG
Milagro Silver 100% Blue Agave Tequila, Grand Marnier, Cointreau, fresh lime juice, sweet & sour, orange juice $8.75

DARK N' STORMY
The Kraken Black Spiced Rum, fresh lime juice, ginger beer $6.00

BS OLD FASHIONED
Four Roses Yellow Label, simple syrup, house-made orange bitters, orange twist $7.50

GRAPEFRUIT SHANDY
Conductor IPA, Grapefruit Vodka, simple syrup, grapefruit juice. Served over ice $7.75

BEVERAGES

ICED TEA - REGULAR OR FLAVORED... 2.59
PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, MOUNTAIN DEW, GINGER ALE, GATORADE FRUIT PUNCH... 2.59
LEMONADE... 2.59
STRAWBERRY LEMONADE... 2.79 ... REFILLS 0.50
SIOUX CITY SARSAPARILLA... 2.99
PURELY SEDONA STILL WATER (500 ml)... 3.59
PURELY SEDONA SPARKLING WATER (500 ml)... 3.59
HOT TEA - GREEN, ORANGE SPICE, CHAMOMILE OR ENGLISH BREAKFAST.. 2.59
STARBUCKS COLD BREW - BLACK OR COCOA HONEY... 4.00
PREMIUM GROUND COFFEE... 2.59
HOT CHOCOLATE... 2.59
JUICES - APPLE, ORANGE, CRANBERRY... 2.79
MILK... 2.59