



TO SHARE

AHI TUNA STACK*

Diced ahi tuna, yellow onions, and cucumber marinated in citrus soy, layered with sushi rice, avocado, seaweed salad, and krab then drizzled with spicy mayo and sweet sushi sauce, served with wonton chips 18.5

ELOTE DIP AND CHIPS

Wood-fired roasted corn, chorizo, chili-lime aioli, roasted poblanos, cilantro, cotija and mozzarella cheeses served with tortilla chips 16

PIZZA CHIPS**

Roasted garlic pesto, Romano, mozzarella and Parmesiano-Reggiano served with marinara for dipping 14

GARLIC TRUFFLE FRIES**

Crispy French fries tossed in a garlic parmesan sauce, dusted with black truffle zest, topped with parmesan and served with truffle aioli 15

BAVARIAN PRETZELS

Warm soft pretzels served with choice of (1) sauce: marinara, sun-dried tomato alfredo, beer mustard, hummus or jalapeño cheese sauce 15

CALABRIAN HONEY BRUSSELS

Flash-fried Brussels sprouts tossed in calabrian chile honey and topped with crispy pork belly, goat cheese, and pistachios 15

PESTO AND CREAM CHEESE**

Wood-fired basil pesto and cream cheese served with crouton rounds and baguette 14

ARIZONA CHEESE CURDS

Fried Wisconsin jalapeño cheese curds and fried jalapeños served with cilantro ranch dressing 14

GREENS & THINGS

SOUTHERN PANZANELLA SALAD

Romaine, cornbread croutons, sweet dried corn, red bell peppers, red onions, crispy chicken, bacon, hard boiled-egg tossed in ranch dressing 18

SALMON COBB SALAD

Mixed greens, roasted salmon, diced bacon, hard boiled egg, sweet dried corn, red onion, tomato, avocado, green goddess dressing on the side 19

Substitute Grilled Chicken for a more traditional option

SPINACH BEET SALAD**

Spinach, arugula, bacon, red onion, pecans, dried cranberries, tomatoes, pickled golden beets, goat cheese, champagne vinaigrette on the side 16

CHICKEN CAESAR SALAD

Grilled chicken, romaine, garlic croutons, red onions, parmesan, house-made caesar dressing 16

POKE BOWL*

Served cold. Diced ahi tuna, yellow onions, and cucumber marinated in citrus soy, sushi rice, avocado, seaweed salad, and krab over mixed greens then drizzled with spicy mayo and sweet sushi sauce garnished with wonton crisps 17

SIDE CAESAR SALAD OR SIDE HOUSE 6

SOUP OF THE MOMENT

Bowl with cornbread 10 | Cup only 5

TODAY'S CHILI

Bowl with cornbread 11.5 | Cup only 6

Caesar, Green Goddess, Buttermilk Ranch, Cilantro Ranch Blue Cheese, Balsamic Vinaigrette, Champagne Vinaigrette

SWEETS

CHOCOLATE BREAD PUDDING

House-made bread pudding in a rich chocolate sauce topped with whipped cream 9
à la Mode +1.50

CRÈME BRÛLÉE flavor of the moment 9

DESSERT OF THE MOMENT 9

GELATO vanilla or seasonal flavor 7

Our kitchen handles a wide variety of ingredients. While we take every precaution to minimize the risk of cross-contact, we cannot guarantee that cross-contact with allergens has not occurred

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

** Contains nuts

WOOD-FIRED PIZZA

10" personal pizzas | substitute gluten free dough +2 | substitute vegan mozzarella +2
Add pepperoni, smoked sausage, or bacon +3

FIVE CHEESE

Marinara, mozzarella, Romano, Parmesiano-Reggiano, yellow and white cheddar, oregano, basil 15 Add pepperoni +3

THE SICILIAN**

Basil pesto, fresh mozzarella, genoa salami, kalamata olives, roasted red peppers, finished with house-made calabrian chile honey 17.5

CAPRESE**

Roasted garlic pesto, fresh mozzarella, marinated cherry tomatoes, chiffanade of fresh basil, finished with balsamic reduction 16

PROSCIUTTO PEAR**

Brie cream base, garlic spinach, roasted pears, gouda and mozzarella cheeses, finished with shaved prosciutto, pistachios and honey 18.5

ENCHANTED FOREST**

Artichoke-olive pesto, wild mushrooms, spinach, French brie, roasted red bell peppers, walnuts, ground pepper, Parmesiano-Reggiano, basil 17.5

THE PIZZAZZ

Marinara, mozzarella, blanket of pepperoni, mild pepper rings, black olives, red onions, oregano, parsley 16

THREE SAUSAGE

Marinara, Parmesiano-Reggiano, mozzarella, assortment of smoked sausages, wild mushrooms, caramelized onions, parsley 17.75

BBQ CHICKEN PIZZA

BBQ sauce, smoked Gouda, mozzarella, grilled chicken, red onions, red bell peppers, green onions, parsley 17

THE MAIN THING

NY STRIP*

12oz Angus NY Strip, salt and pepper crusted and grilled to order, served with skin on mashed potatoes, broccolini and cauliflower 45

Add roasted wild mushrooms +1.5
Add grilled jumbo shrimp skewer +6

CHICKEN POT PIE

Chicken, corn, carrots, celery, onions, red potatoes, peas, puff pastry 18.5

BREWER'S PLATTER

One bratwurst and one Louisiana hot link, caramelized onions, sweet and sour red cabbage, chunky apple-sauce, skin on mashed potatoes, beer mustard 23

Add extra bratwurst or hot link +5

MARKET FISH

Fish or Seafood of the Moment. Ask your server for today's preparation MP

FLORENTINE RAVIOLI

Spinach and ricotta ravioli, roasted wild mushrooms, marinara or sun-dried tomato alfredo topped with Parmesiano-Reggiano, basil, toasted bread crumbs with garlic bread 21

Add grilled chicken, smoked sausage or chorizo +5

MEDITERANEAN PLATTER

Falafel, roasted garlic hummus topped with calabrian chile honey and feta cheese, sous-vide grilled artichoke, lemon caper aioli, cucumbers, pickled golden beets, mixed Greek olives, with naan bread 19

BETWEEN BREAD

All sandwiches served with choice of French fries or chunky apple-sauce

Substitute Premium Side: sweet potato fries +2, fried Brussels sprouts +2, mashed potatoes + 2, garlic parmesan fries +2, truffle fries +4
broccolini and cauliflower, side house salad or side Caesar salad +3

Substitute IMPOSSIBLE™ patty +3 | Substitute Vegan Smoked Gouda +1.5
Add white truffle aioli** +2.5

PORK BELLY BÁNH MÌ

Crispy pork belly glazed with our sriracha-honey sauce topped with cucumber, fresh jalapeños, pickled daikon and carrot, cilantro, spicy asian mayo, toasted hoagie 18.5
Substitute roasted wild mushrooms for a vegetarian option.

TRADITIONAL MUFFALETTA

Smoked ham, genoa salami, roasted red peppers, olive salad made with pickled vegetables, assorted olives, garlic, and herbs, smoked provolone, warmed in our wood-fired oven finished with tomato, red onion on herb focaccia 18.5

CHICKEN CLUB SANDWICH**

Crispy chicken breast, Monterey jack cheese, bacon, avocado, lettuce, tomato, basil-pesto aioli, brioche bun 18.5 Grilled chicken on request

MARGARITA CHICKEN SANDWICH

Sliced grilled chicken breast, Monterey jack cheese, roasted poblano chile, red onion, lettuce, tomato, telera bun, side of cilantro ranch dressing 16.5
Add +2 each: mushrooms | avocado | bacon | crispy onions

ARTICHOKE MUFFALETTA

Whole grilled artichoke, roasted red peppers, olive salad made with pickled vegetables, assorted olives, garlic, and herbs, smoked provolone, warmed in our wood-fired oven finished with tomato, red onion on herb focaccia 19.5

WELLINGTON BURGER

A fork and knife burger. Angus beef patty cooked to medium* topped with roasted wild mushrooms, crispy prosciutto, red wine gravy, and Havarti cheese on a puff pastry. Served with mashed potatoes 21

BLACK & WHITE TRUFFLE MUSHROOM BURGER**

Angus beef patty cooked to medium* seasoned with black truffle zest, white truffled brie and gruyère fondue, roasted wild mushrooms, spinach and arugula, tomato, white truffle aioli, brioche bun 21

STEAK HOUSE BURGER

Angus beef patty cooked to medium*, applewood bacon, Swiss cheese, roasted mushrooms, lettuce, tomato, crispy onions, A-1 aioli, brioche bun 19.5

BEAVER STREET BURGER**

Angus beef patty blended with garlic, basil pesto and sun-dried tomato cooked to medium* and topped with Havarti cheese, lettuce, tomato, red onion, basil-pesto aioli, brioche bun 16.5

CLASSIC BURGER

Angus beef patty cooked to medium*, cheddar cheese, lettuce, tomato, red onion, brioche bun 16.5 Add crispy onions +2 | Add avocado +2 | Add bacon +2

WORKDAY LUNCH

ONLY AVAILABLE
MONDAY - FRIDAY OPEN - 3PM

SWITCHWICH

Ask your server about our current sandwich creation.
Served with french fries. MP

MEDITERRANEAN FLATBREAD

Naan flatbread with roasted garlic hummus, grilled artichoke, kalamata olives, marinated tomatoes, cucumbers, feta cheese, and a drizzle of balsamic reduction with a side caesar salad or side house salad 15

PIZZA AND SALAD COMBO

Any 8" version of any of our wood-fired pizzas served with a side caesar salad or side house salad 16

LUNCH POT PIE

A smaller version of our chicken pot pie served with a side caesar or side house salad 14

SOUP AND SALAD COMBO

Choice of side house salad or side caesar salad and a bowl of our soup of the moment 13
Add Cornbread +2

CHILI AND SALAD COMBO

Choice of side house salad or side caesar salad and a bowl of today's chili 15
Add Cornbread +2

BSB BREWS ON TAP

\$7.50 PINT | \$12 QUART | \$14 Flight of 6 Tasters

CONDUCTOR IPA 6.1% ABV | 90 IBU

West Coast IPA, citrusy, piney, high bitterness

RAILHEAD RED 5.6% ABV | 50 IBU

Medium bodied ale, slight bitterness, well-rounded

LAGER DEL SOL 4.7% ABV | 13 IBU

Light lager, approachable, crisp and refreshing

RED ROCK RASPBERRY 4.4% ABV | 20 IBU

light and refreshing raspberry flavor

R&R OATMEAL STOUT 6.4% ABV | 20 IBU

Dark and rich with chocolate and roasted malts

HOPSHOT RED IPA 6.0% ABV | 70 IBU

Citrus hop flavor with a slight malty backbone

MIDNIGHT BLACK IPA 6.2% ABV | 67 IBU

Medium bodied, full of flavor with a slight hop bite

BLACK N RAZ 5.4% ABV | 24 IBU

Rich and chocolatey with a hint of raspberry

BS SHANDY 3.2% ABV | 8 IBU

Our Lager del Sol made into a delicious refreshing shandy

CHECK OUT OUR CURRENT BEER LIST
FOR SEASONALS AND SPECIALTIES

WANT TO TAKE SOME BEER HOME?

WE HAVE PACKERS (25oz) AND GROWLERS (64oz)

CANS

LUMBERYARD HAZY ANGEL IPA (6.7% ABV | 12oz) \$6.50

LUMBERYARD HUMPHREYS HEFEWEIZEN

(5.6% ABV | 12oz) \$6.50

ODELL SIPPIN' PRETTY FRUITED SOUR (4.8% ABV | 12oz) \$6.50

BOOCHCRAFT GRAPEFRUIT HIBISCUS KOMBUCHA

(7% ABV | 12oz) \$7.50

NUTRL VODKA SELTZER (4.5% ABV | 12oz) \$6 Pineapple or Watermelon

2 TOWNS CIDER (12oz) \$6.50 Pacific Pineapple or Prickly Pearadise

ANGRY ORCHARD CIDER (5% ABV | 16oz) \$7.50

BUD LIGHT (16oz) | COORS LIGHT (16oz) | MILLER LIGHT (16oz)

HOUSE-MADE COCKTAILS

PRICKLY PEAR MARGARITA

Suerte Silver Tequila, prickly pear syrup, fresh lime juice 11

SKINNY MARG

Herradura Silver Tequila, fresh lime juice, Cointreau, Grand marnier, agave 12

STRAWBERRY BASIL MARGARITA

Suerte Silver Tequila, strawberry puree, fresh lime juice, muddled basil 11

WHISKEY SOUR*

Buffalo Trace Bourbon, egg whites, lemon juice, aromatic bitters 10

BS OLD FASHIONED

Local Canyon Diablo Distillery's Grand Canyon Bourbon, simple syrup, aromatic bitters, and house-made orange bitters 13

ESPRESSO MARTINI

Titos vodka, San Tan Espresso Martini 14

TROPICAL MOJITO

Bali Hai Coconut and Pineapple Rum, fresh mint, mint simple syrup, fresh lime juice, soda water 10

BLUEBERRY LEMONDROP

Blueberry vodka, lemon juice, lemonade, soda water sugar rim, blueberries Pint 7.50 | Quart 13

MELON CRUSH

Watermelon vodka, cucumber vodka, fresh lime juice, cucumbers, sweet and sour, lemon-lime soda, tajin rim Pint 7.50 | Quart 13

FLIRTY FIZZ

Prickly Pear vodka, sparkling wine, lemonade, lemon-lime soda, sugar rim, peaches Pint 7.50 | Quart 13

MORE-MARY

Our house Bloody Mary garnished with pickle spear, celery, olive, pepperonchini, lemon, lime, fresh cracked pepper Pint 7.50 | Quart 13
Substitute Sour Pickle Vodka +2

MIMOSA

Champagne and Orange Juice Half Pint 7.50 | Pint 13

BS MULE

Grapefruit vodka, fresh lime juice, ginger beer Pint 7.50 | Quart 13

WINE

WHITE 6oz | 9oz | Bottle

CLOS DU BOIS CHARDONNAY (CA) 7.25 | 8.75 | 26
fruity with notes of apple & pear, modest amount of oak

HARKEN CHARDONNAY (CA) 10 | 13 | 36

bosc pear and fruit, oaky, buttered toast with fresh acidity

LE RIME PINOT GRIGIO (Italy) 8 | 9.75 | 30

ripe fruit with hints of pear and white flowers, lively acidity

SAN ANGELO PINOT GRIGIO (Italy) 11 | 14 | 40

citrus, green apple, tropical fruits, hint of minerality

STARBOROUGH SAUVIGNON BLANC (NZ) 8 | 9.75 | 30

bright, approachable, refreshing with hints of guava, kiwi, citrus

ROSÉ 6oz | 9oz | Bottle

LE GRAND BALLON ROSÉ (France) 10 | 13 | 36

dry provence style, tart raspberry, strawberry, red currant

BUBBLES 6oz | 9oz | Bottle

WILLIAM WYCLIFF BRUT (CA) 5 | 6.50 | 17

fruity with a touch of strawberry

RED 6oz | 9oz | Bottle

STERLING CABERNET SAUVIGNON (CA) 7.25 | 8.75 | 26

full-bodied and balanced, ripe fruit, touch of chocolate and spice

ROBERT HALL CABERNET SAUVIGNON (CA) 10 | 13 | 36

full-bodied with cocoa, plush ripe fruit flavors, velvety tannins

DECOY PINOT NOIR (CA) 11 | 13 | 44

layers of lush ripe berry flavors, soft and silky

PESSIMIST RED BLEND (CA) 12 | 14 | 46

decadent flavors of blueberry, boysenberry and black plum

CARNIVOR ZINFANDEL (CA) 9 | 10.75 | 33

rich blackberry, luscious caramel, aromatic toasted oak

ZERO PROOF LIBATIONS

ATHLETIC BREWING FREE WAVE HAZY (12OZ) 6

DESCHUTES BREWING (N/A, 12OZ)

Black Butte Porter (N/A) or Super Stoked Golden (N/A) 6

MANGONADA

Mango puree, tamarind, soda water, tajin rim 5.50

LAVENDER SPRITZ

Lavender syrup, lemon juice, soda water, lemon-lime soda 5.50

NO PALOMA

Grapefruit juice, lime juice, agave, soda water, lemon-lime soda, tajin rim 5.50

CHILE-PINEAPPLE PRESS

Pineapple juice, lime juice, guajillo syrup, soda water, lemon-lime soda, tajin rim 5.50

LEMON SAGE

Muddled lemon, sage syrup, soda water, lemon-lime soda, salt rim 5.50

BEVERAGES

ICED TEA

REGULAR OR RASPBERRY (HERBAL) 3.75

SODAS - PEPSI, DIET PEPSI, DR. PEPPER, STARRY LEMON-LIME, GINGER ALE, MOUNTAIN DEW, MUG ROOTBEER, GATORADE FRUIT PUNCH 4

LEMONADE 4

STRAWBERRY LEMONADE 4.75

REFILLS +.50

PRICKLY PEAR LEMONADE 4.75

REFILLS +.50

PURELY SEDONA WATER 3.75

(350ML, SPARKLING OR STILL)

HOT TEA

GREEN, ORANGE SPICE, CHAMOMILE, OR ENGLISH BREAKFAST 4

PREMIUM GROUND COFFEE 4

HOT CHOCOLATE 4

HOT CIDER 4

JUICES

APPLE, ORANGE, CRANBERRY 4

MILK or CHOCOLATE MILK 4

CHECK OUT OUR MERCH!
AVAILABLE TO PURCHASE AT THE HOST STAND