Appetizers

CHIPS & SALSA — $10
Heirloom Corn Chips, House Salsa

CRISPY BRUSSELS — $14
Balsamic Glaze, Parmesan, Crispy Prosciutto

CORN RIBS — $14
Pepita Dip, Chile-Lime Butter, Chile Powder

HASSELBACK BEETS — $15
Squash Puree, Roasted corn, Chimichurri

JUMBO WINGS — $16
Tangy Prickly Pear BBQ

POPCORN SHRIMP — $18
Chiltepin Honey, Pickled Grapes

KETTLE & BACON-POPPER DIP — $12
Ranch Seasoned Kettle Chips, Creamy Caribe Pepper Dip, Candied Bacon

NACHOS — $15
Heirloom Corn Tortilla Chips, Poblano Cheese Sauce, Pico de Gallo, Aged Cheddar Cheese, Pork Rinds, Pickled Jalapeño, Avocado, Whole White Tepary Beans, House Crème Fraiche, Cilantro

Salads

CAESAR — $17
Charred Corn Caesar Dressing, Artisan Romaine, Grana Padano, Toasted Pepitas, Crostini

SWEET SPINACH — $16
Balsamic Vinaigrette, Spinach, Red Onion, Roasted Honeynut Squash, Candied Pecans, Goat Cheese, Fresh Strawberries

OP WEDGE — $16
Blue Cheese dressing, Baby Iceberg, Bacon, Crispy Shallots, Soft-boiled Egg, Point Reyes Cheese, Tomato Dust, Amaranth Popcorn

ASIAN COWBOY — $17
Peanut Chiltepin Dressing, Napa Cabbage, Romaine, Carrot, Bell Pepper, Serrano, Scallion, Orange Segments, Crispy Wontons

Add Protein to Any Salad:

CHICKEN BREAST — $10
SKIRT STEAK — $15
SALMON FILLET — $12

Soups

WAKAVAKI — $16
Short Rib, Oxtail, Heirloom Corn, Carrot, Garbanzo Bean, Grey Squash, Cabbage

BUTTERNUT SQUASH FALL BISQUE — $12
Fall Spices, Crème Fraiche, Toasted Pepita, Herb Oil

Gluten Free Options Available Upon Request. * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Signature Handhelds

Served with Ranch Seasoned French Fries & Charred Caribe Pepper

BURGER YOUR WAY 8 oz Patty — **$17**

Included: Lettuce, Tomato, Onion

Choice of Cheese: American, Swiss, Cheddar, Asadero

Toppings: 3/ea Pickle, Mushroom, Caramelized Onion, Avocado, Bacon, Charred Jalapeño

OP BURGER — **$19**

Double Smash, Brioche Bun, Thick Bacon, Tomato Jam, Asadero Cheese, Macha Aioli

WAGYU AMERICANA 8 oz Patty — **$28**

American Wagyu Patty, Potato Bun, American Cheese, Garlic Aioli, Lettuce, Tomato, Caramelized Onion

CHIX SANDWICH — **$17**

Pickle Brined Grilled Chicken, Pretzel Bun, Lettuce, Tomato, Onion, Honey Mustard

SONORAN CHEESE-STEAK — **$22**

Prime Beef, Baguette Caramelized Onion, Grilled Jalapeño, Boursin Cheese & Asadero

Entrees

STEAK FRITES — **$55**

Angus Beef Skirt Steak, Kennebec Fries, Beurre Rouge Sauce

TAGLIATELLE — **$54**

Sous Vide Short Rib, Cabernet Truffled Pasta, Bleu Cheese

CIOPPINO — **$59**

Cheese Arancini, Mussels, Diver Scallops, Calamari, Shrimp, Crab

14 OZ RIBEYE — **$57**

Papas Bravas, Scallion Butter, Charred Peppers & OP Steak Sauce

ST. LOUIS RACK OF RIBS — **$40**

Sweet Potato Puree & Asparagus

AMERICAN WAGYU — **MP**

OP Steak Sauce, Desert Spice

CAULIFLOWER STEAK — **$32**

Brown Chile-Butter, Allium Oil, Pistachio Puree

Sweets

FLOURLESS CHOCOLATE TORTE — **$12**

Cajeta, Amarena Cherries

CHOCOLATE MOUSSE — **$12**

Prickly Pear Crème Anglaise, Chantilly

CHEESECAKE — **$12**

NY Style, Salted Goat Cheese Brulée

ORANGE OLIVE OIL CAKE — **$12**

Charred Peach Compote, Orange Cream

Fountain Drinks

$4

COKE | DIET COKE | COKE ZERO | CHERRY COKE | SPRITE | SPRITE ZERO
GINGER ALE | FANTA ORANGE | MR. PIBB | BARQ'S ROOT BEER
POWERADE MOUNTAIN BERRY BLAST | LEMONADE | CRANBERRY

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Agua Fresca

AGUA DE MAIZ $10
Corn, Sweetened Condensed Milk, Cinnamon

Fresh Brewed

ICED TEA $4
CINNAMON TEA $4

Coffee & Espresso

COFFEE $6
DECAF $6
ESPRESSO $4/6
CAPPUCINO $6

Hot Tea

LAPSANG SOUCHANG - BLACK $6
CHAI - BLACK
HIBISCUS FLOWER - HERBAL
CHAMOMILE - HERBAL
MOROCCAN MINT - GREEN

Sangria

WHITE $12
Pinot Grigio, Pisco, Peach,
Couintreau, Lemon, simple, soda

PINK $12
Rose, Absolut Wild Berri Vodka,
Lemon & Lime Juice, simple, soda

RED $13
Tempranillo, Flying Leap Apple Brandy,
Orange Juice, simple, soda

Hot Cocktails

SPICED RUM CHAI TODDY $9
Steeped loose-leaf tea, honey, lemon,
Cinnamon Stick

SPIKED HOT CHOCOLATE $10
Hot Chocolate mix, Chocolate Licor 43,
Baileys, whipped cream

Mocktails

LEMONADE NO-JITO $9
Lemon Juice, simple, mint, soda
Make it a cocktail - *Add Absolut Citron $3*

ZERO PROOF RED SANGRIA $10
Fre Non-alcoholic Wine, Orange & cranberry
Juice, simple, soda

ZERO PROOF WHITE SANGRIA $10
Fre Non-alcoholic Wine, Lemon & pineapple
juice, simple, soda

DRY COUNTY MULE $9
Lime Juice, Simple Syrup, Muddled Seasonal
Fruit, Ginger Beer

Dessert

CHOCOLATE INDULGENCE $13
Chocolate Vodka, Licor 43 Chocolate, Baileys, Creme
de Cacao, Chocolate Bitters, chocolate shavings

CARAJILLO ESPRESSO MARTINI $15
Vanilla Vodka, Licor 43, Mr. Black,
simple, epresso

PEANUT BUTTER CUP $13
Chocolate Vodka, Skrewball Peanut Butter
Whiskey, ½ & ½ , simple, chocolate shavings

ANDES MENTHE $11
Creme de Menthe, Godiva White Chocolate,
½ & ½, chocolate shavings

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Draft Beer

MICHELOB ULTRA $7
Light Lager 4.2%

WRENHOUSE - VALLEY BEER $8
American Adjunct Lager, Phoenix, AZ 4.6%

COORS LIGHT $7
American Lager 4.2%

DOS EQUIS LAGER $8
Mexican Pale Lager 4.2%

MODELO ESPECIAL $8
Mexican Lager, Mexico City, MX 4.4%

BARRIO - TUCSON BLONDE $8
American Blonde Ale, Tucson, AZ 5.0%

COLLEGE STREET - BIG BLUE VAN $8
Blueberry infused American Wheat, Lake Havasu, AZ 5.4%

HUSS - PAPAGO ORANGE BLOSSOM $8
Mandarin Wheat, Scottsdale, AZ 6.5%

DRAGOON IPA $8
West Coast IPA, Tucson, AZ 7.3%

SAN TAN BREWING - TRAIL BUDDY $8
Amber ale, Chandler, AZ 5.5%

Bottles & Cans

SAZON - PINEAPPLE TEPACHE $11
San Pancho, MX 7%

CIDER CORPS POG $9
Passion Fruit/Orange/Guava, Mesa, AZ 6.9%

SHILLING - EXCELSIOR IMPERIAL APPLE CIDER $9
Seattle, WA. 8.4%

SLOW BODY BEER CO. - CUTIE $8
Hibiscus Sour, Phoenix, AZ 4%

NUTRL SELZTER $8
Vodka Seltzer Flavors:
Black Cherry
Peach
Pineapple
Watermelon

WRENHOUSE - LADY BANKS 16oz $10
Hibiscus Sour, Phoenix, AZ 4%

SLOW BODY BEER CO. - PAL $8
Premium American Lager, Tucson, AZ 4.6%

BUD LIGHT $7
Light American Lager 4.2%

BUDWEISER $7
American Pale Lager 5%

KIRIN ICHIBAN $8
Japanese Lager 5.0%

MILLER LITE $7
Light American Lager 4.2%

CORONA EXTRA $8
Pale Lager, Sonora, MX 4.6%

HEINEKEN $8
Pale European Lager, Amsterdam 5%

FOUR PEAKS - COSMIC DAYDREAM $8
Tropical-Citrus-Infused American IPA, Tempe, AZ 7.2%

MOTHER ROAD BREWING - TOWER STATION $8
Unfiltered American IPA, Flagstaff, AZ 7.3%

DOS EQUIS AMBER $8
Vienna-style Lager, Monterrey, MX 4.7%

DUTCHESS DE BOURGOGNE $12
Flemish Red-Ale, Vichte, Belgium 6.2%

NEW HOLLAND BREWING - DRAGONS MILK $11
Bourbon Barrel-Aged Stout, Holland, MI 11%

SAMUEL SMITH - CHOCOLATE STOUT $10
English Stout Tadcaster, UK 5%

GUINNESS $9
Irish Stout Doublin, Ireland 5.6%

N/A CORONA $8
Pale Lager, Sonora, MX >.5%

N/A HEINEKEN $8
Lager, Zoeterwoude, Netherlands 0.0%

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Wine by the Glass

	6oz/9oz
WHITE	
Risata **Prosecco** 187ml Italy	*$12*
Moet Imperial **Champagne** 187ml France	*$25*
La Spinetta **Moscato** Italy	*$14/19*
Dr. Loosen "Red Slate" **Riesling** Germany	*$13/17*
Terlato **Pinot Grigio** Italy	*$14/19*
Honig **Sauvignon Blanc** Napa Valley, CA.	*$14/19*
Louis Latour Grand Ardeche **Chardonnay**, France	*$14/19*
ZD **Chardonnay** Napa Valley, CA.	*$16/22*
Flying Leap "Downrange" **Rose** Malbec/ Sangiovese/Syrah Elgin, AZ	*$11/15*
Sonoroso Rosato Dolce Sweet **Rose**, Italy	*$10/14*
Elk Cove **Pinot Noir** Willamette Valley OR.	*$16/22*
Pasqua Vigneti **Zinfandel/Primitivo** Italy	*$14/19*
Flying Leap Habanero Chili **Malbec/Grenache** Blend Elgin, AZ	*$14/19*
Justin **Cabernet Sauvignon** Paso Robles, CA.	*$16/22*
Caymus **Cabernet Sauvignon** Napa Valley, CA.	*$30/42*
Piatelli **Malbec** Mendoza, Argentina	*$14/19*
Penfolds Maxs **Shiraz** Australia	*$14/19*
DESSERT	
Chateau Roumieu Sauternes, France	*$10*
Grahams 20 yr Tawny Port, Portugal	*$18*
Don Zoilo Pedro Ximenez Sherry, Spain	*$8*

Wine Bottles

SPARKLING	
Moet Imperial Rose Champagne, France	$99
Vueve Cliqcuot Champagne, France	$179
SAUVIGNON BLANC	
Cade Sauvignon Blanc Napa Valley, CA.	$55
PINOT GRIGIO	
Abbazia Di Novacella, Alto Adige, Italy	$52
CHARDONNAY	
Louis Latour Montagny Les Buys, Burgundy, France	$75
Rombauer, Napa Valley CA.	$65
ROSE	
Chapoutier "Belleruche" Rose, Cote du Rhone, France	$39
PINOT NOIR	
Belle Glos "Clark & Telephone" Santa Maria Valley, CA.	$55
Kosta Brown, Willamette Valley, OR.	$89
Louis Latour, Burgundy, France	$65
MERLOT	
Duckhorn, Napa Valley, CA.	$55
SANGIOVESE	
Camigliano Brunello di Montalcino, Italy	$115
SUPER TUSCAN	
Antinori Tignanello, Tuscany, Italy	$359
CABERNET SAUVIGNON	
ZD, Napa Valley, CA.	$75
Stag's Leap Artemis, Napa Valley, CA.	$159
Silver Oak, Alexander Valley, CA.	$135
Opus One, Napa Valley, CA.	$899
NEBBIOLO	
Renato Ratti Marcenasco, Barolo, Italy	$135
RIGHT BANK BORDEAUX	
Chateau Capet-Guillier "Tour de Capet", Saint-Emilion, France	$79
LEFT BANK BORDEAUX	
Le Petit Lafitte Rouge Pessac-Leognan, France	$109
GRENACHE/SYRAH/MOUVEDRE Delas Chateauneuf du Pape Rhone Valley, France	$109

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