

ON TAP

COORS LIGHT | 4.50 | P 14

Crisp and Refreshing Lager, Denver, CO - 4.2% ABV

STELLA ARTOIS | 6.25 | P 21

Belgian Pale Lager, Belgium, Germany - 5.0% ABV

FIRESTONE 805 | 5.75 | P 18

American Blonde Ale, Paso Robles, CA - 4.7% ABV

PACIFICO | 5.50 | P 18

Mazatlan, Mexico - 4.4% ABV

MENTALLY SENSITIVE D. IPA | 7.50 | P 25

Laguna Beach Beer Co. RSM, CA - 5.4% ABV

CHAI ME A RIVER | 8.50 | P 29

Newtopia Cyder, San Diego, CA

GRAPEFRUIT SCULPIN IPA | 7.50 | P 25

Crisp and Refreshing Lager, Denver, CO - 4.2% ABV

BOAT SHOES HAZY IPA | 7.50 | P 25

Karl Strauss Brewing, San Diego, CA - 7.0% ABV

VOODOO RANGER HAZY IPA | 7.50 | P 25

New Belguim Brewing, Fort Collins, CO - 7.5% ABV

BOTTLES

Bud Light, Budweiser | 4.50

Miller Lite, Michalob Ultra | 4.50

Corona, Modelo, Heineken | 5.75

Sierra Nevada Pale Ale | 6.25

Odouls | 4.50

LIQUOR

IN THE WELL | 6.50

Vodka, Gin, Rum, Tequila, Whisky, Scotch

CALL | 7.50

Bacardi, Bushmills, Canadian Club, Captain Morgan
Fireball, Jagermeister, JW Red Label, Malibu, Myers
Seagrams 7, Jim Beam, Stoli Flavor, Tullamore Dew

TOP SHELF | 10.50 and up

Belvedere, Don Julio Blanco, Glenlivet 12yr
Grand Marnier, McCallen 12yr, Patron, Hendricks
Cali Fino Extra Anejo

CANS

Bud Light, Budweiser, Michalob Ultra | 4.50

Coors Light, Miller Lite | 4.50

Heineken, Corona | 5.50

Firestone 805 16oz | 7.50

Sculpin IPA | 7.25

Chronic Amber 16oz | 5.75

Guinness 16oz | 6.25

Stella Artois 16oz | 6.25

White Claw 12oz | 5.50

PREMIUM | 8.50

Baileys, Beefeater, Jack Daniels, Jack Daniels Rye, Jameson
Ketel One, Ketel One Flavor, Tanqueray, Rittenhouse Rye
Titos, Skrewball, Whistle Pig, IW Harper, Dickel

SUPER PREMIUM | 9.50

Bombay Sapphire, Bulleit, Crown Royal, Grey Goose
Dulce Vida Blanco, Makers Mark, Glenfiddich
JW Black Label, Old Elk, Lost Republic Bourbon and Rye
Cali Fino Reposado and Anejo



Lunch Menu

Lunch Served
Mon - Sun | 10am - 5pm

Starters

CHIPS AND SALSA | 6

Housemade Chips and Salsa - Add Guacamole | 3

BACK 9 NACHOS | 12

Chips, Nacho & Shredded Cheese, Chili, Jalapenos, Sour Cream, Guacamole, Pico De Gallo. Add

Chicken or Steak | 3

TRADITIONAL WINGS | 12

10 Wings Tossed in Buffalo or BBQ with Ranch

BASKETS | 6

Fries, Onion Rings or Potato Chips

SHRIMP TACOS | 13

3 Beer Battered Shrimp, Creamy Chipotle Sauce, Coleslaw and Pico De Gallo on Corn Tortillas

MIGUELS QUESADILLA 2.0 | 10

Cheddar and Jack Cheese, Bell Peppers, Onions, Jalapenos. Add Chicken or Steak | 3

CHICKEN TENDERS | 12

5 Chicken Tenders, Ranch or BBQ Sauce

Greens & Cups

CAESAR SALAD | 10

Romaine, Parmesan, Croutons, Caesar Dressing. Add Chicken | 3

COBB SALAD | 13

Romaine, Tomato, Blue Cheese, Egg, Bacon, Avocado and Chicken or Steak

HOUSEMADE CHILI | C. 6 B. 8

Topped with Red Onion and Shredded Cheese

Lunch Entrees

TIJERAS CLUB | 13

Turkey, Avocado, Bacon, Swiss, Lettuce, Tomato, Mayo, Two Slices of Toasted Sourdough

TURKEY BIRDIE MELT | 13

Turkey, Swiss, Cheddar, Bacon and Avocado on Grilled Sourdough

THE CLASSIC BURGER | 12

Angus Beef, Lettuce, Tomato, Pickle, Onion, Mayo on a Brioche Bun. Add Cheese or Bacon | 1
Add Avocado | 3

REUBEN | 13

Corned Beef, Swiss, Sauerkraut, 1000 Island on Grilled Rye

CALIFORNIA CHICKEN | 14

Chicken, Avocado, Bacon, Swiss, Lettuce, Tomato, Mayo on a Brioche Bun

BUBBA BURGER | 13

Angus Beef, Bacon, Cheddar, BBQ and Onion Rings on a Brioche Bun