

bbq & bacon
smoked daily on
local pecan wood

NEW AMERICAN EATS



THE OLD WESTERN WAY

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STARTERS & SNACKS

CAST IRON CORNBREAD v baked with aged cheddar & green chiles 8.95

ORIGINAL CACTUS FRIES v our signature recipe with prickly pear dipping sauce 9.95

DEVILED EGGS gf bacon, chives & house made pickles 8.95

SHRIMP COCKTAIL gf five gulf shrimp with prickly pear tequila cocktail sauce 12.95

DIAMONDBACK RATTLESNAKE BITES four house made croquettes with butcher's aioli & sweet pickles 16.95

APPETIZER SAMPLER original cactus fries, rattlesnake sausage, bison brochettes & cilantro flatbread with southwest peanut butter, raspberry-plum bbq & prickly pear sauce 19.95

CHEF'S MAC N' CHEESE bacon, green chiles, white & sharp cheddar topped with green onions & toasted bread crumbs 11.95

BISON CHILI gf ground bison, corn, black & pinto beans, poblanos, green chile cheddar, chives, corn tortilla chips 9.95

HEARTY GREENS

all dressings are freshly made in house- choose your favorite:
bleu cheese, ranch, champagne vinaigrette, poppy seed, honey vinaigrette

STRAWBERRY SPINACH SALAD v/gf baby spinach, strawberries, red onion, bleu cheese, candied pecans 13.95

KALE SALAD v/gf roasted beets, toasted walnuts, local goat cheese, caramelized shallots 15.95

COWBOY WEDGE iceberg lettuce, tomatoes, bacon, hard boiled egg, bleu cheese crumbles, crispy onion strings 14.95

CHOPPED SALAD romaine lettuce, corn, sweet peppers, tomato, bacon, egg, cheddar, croutons 13.95

CLASSIC CAESAR aged parmesan cheese & house baked cornbread croutons with creamy dressing 13.95

ADD: ROASTED OR FRIED CHICKEN 6.00 | SALMON FILET OR BEEF BROCHETTES 9.00

BURGERS & BARBECUE

burgers served on brioche bun with your choice of:
cilantro-peanut coleslaw, baked beans, sweet potato or steakhouse fries

CLUB BURGER* half-pound angus beef, sharp cheddar, lettuce, tomato, house made pickles 13.95

COWBOY UP BURGER* half-pound angus beef, white cheddar, bacon, bbq sauce, fried onion ring, house made pickles 15.95

BISON BURGER* half-pound lean American bison, sharp cheddar, lettuce, tomato, house made pickles 16.95

CRISPY CHICKEN SANDWICH butcher's aioli, iceberg lettuce, house made pickles 14.95

PECAN-SMOKED BRISKET SANDWICH hatch green chile cheddar, raspberry-plum bbq, onion, pickles 13.95

COWBOY BBQ PLATE boneless chicken thigh, baby back pork ribs, beef brisket, cilantro-peanut coleslaw, baked beans, cast iron cornbread, house made pickles 26.95

BABY BACK PORK RIBS gf raspberry-plum bbq, cilantro-peanut coleslaw, baked beans HALF 18.95 | FULL 28.95

HOUSE SPECIALTIES

HARVEST GRAINS & VEGGIES v trio of grains, baby kale, corn, sweet potatoes, cotija, toasted pepitas 16.95

VEGETABLE MEATLOAF SANDWICH v plant-based protein served open faced on whole grain, chipotle mayo 12.95

CHICKEN SALAD CROISSANT waldorf style with apples, grapes, red onion, celery, chives 13.95

WILD CAUGHT SALMON 7oz Alaskan salmon, caramelized tomato jam, baby kale, sautéed asparagus, trio of grains 27.95

BISON POT ROAST TACOS cabbage, cotija, pico de gallo, chipotle lime sour cream 16.95

TOP SIRLOIN* 8oz prime angus beef, caramelized tomato jam, sautéed vegetables, mashed potatoes 25.95

PETITE CUT FILET* 6oz angus beef, bacon bleu cheese butter, sautéed green beans, mashed potatoes 32.95

WE ARE CONCERNED FOR YOUR HEALTH SO PLEASE ALERT US TO ANY ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED.

*NOTE: CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



COCKTAILS

OLD CLASSICS

FAMOUS COWBOY MARGARITA 100% agave
blanco tequila, triple sec, sweet & sour, 16oz glass bowl 9

PONY UP PALOMA azunia blanco 100%
organic tequila, agave nectar, grapefruit & lime juice 11

SEDONA SUNSET malibu rum, peach schnapps,
grenadine, orange & pineapple juice 9

DESERT CACTUS MOJITO white rum,
prickly pear cactus syrup, lime juice, muddled mint 12

RED ROCK MULE tito's vodka, ginger beer,
lime juice 10

NEW FAVORITES

THE MUSTANG tart cherry infused **Az Grand Canyon**
bourbon, angostura bitters 9

SIX SHOOTER jalapeño infused tequila, yellow
chartreuse, aperol, lime juice 9

SMOKING GUN jalapeño infused mezcal, agave nectar,
pineapple & lime juice, cilantro leaves, spiced salt rim 12

OLD DUKE **Az Grand Canyon** bourbon, prickly pear
infused bitters, orange twist 12

BEE'S KNEES calvert gin, agave syrup,
fresh lemon juice, served up 9

ZERO PROOF

CACTUS COOLER prickly pear syrup, lime juice, sprite float 5

BEERS

BOTTLES

BUD LIGHT 5 | **MICHELOB ULTRA** 5

COORS LIGHT 5 | **MILLER LITE** 5

CORONA 5 | **STELLA ARTOIS** 6

OAK CREEK AMBER 6 | **MOTHER ROAD IPA** 8

WHITE CLAW BLACK CHERRY HARD SELTZER 6

ST PAULI GIRL NON-ALCOHOLIC 5

ROTATING TAP

COWBOY CLUB amber ale, Fort Collins, Co 6

FOUR PEAKS golden lager, **Tempe, Az** 6

LUMBERYARD hefeweizen, **Flagstaff, Az** 6

MUDSHARK blueberry hefe, **Lake Havasu, Az** 6

OAK CREEK nut brown ale, **Sedona, Az** 6

ODELL indian pale ale, Fort Collins, Co 6

ADD A SHOT TO YOUR DRAFT

azunia organic tequila 6

grand canyon bourbon 6

bulleit rye 7

WINES

CHARDONNAY

COWBOY CLUB house selection 8

KENDALL JACKSON Santa Rosa, Ca 11/40

ARIZONA STRONGHOLD **Cottonwood, Az** 12/44

SONOMA-CUTRER Sonoma Coast, Ca 48

MORE WHITE

COWBOY CLUB white zinfandel, house selection 8

MOHUA sauvignon blanc, New Zealand 10/36

VILLA POZZI moscato, Italy 10/36

SCARPETTA pinot grigio delle venezie, Italy 10/36

WHISPERING ANGEL rosè, France 13/48

BUBBLES

LA MARCA prosecco, Italy 10/36

JP CHENET blanc de blanc sparkling, France, split 12

PINOT NOIR

PRIMARIUS Willamette Valley, Or 11/40

BAILEYANA firepeak, Edna Valley, Ca 12/44

EMERITUS hallberg ranch, Russian River, Ca 54

CABERNET SAUVIGNON

COWBOY CLUB house selection 8

BONANZA caymus family, Rutherford, Ca 11/40

DUCKHORN decoy, Sonoma, Ca 49

STAGS' LEAP WINERY Napa Valley, Ca 79

SILVER OAK Napa Valley, Ca 139

MORE RED

COWBOY CLUB merlot, house selection 8

ROBERT HALL merlot, Paso Robles, Ca 46

PIATELLI malbec, Mendoza, Argentina 10/36

MERKIN chupacabra red blend, **Wilcox, Az** 12/44

CHATEAU TUMBLEWEED cousin idd, blend,
Cottonwood, Az 12/44

SEGHEISIO zinfandel, Sonoma Coast, Ca 12/44

THE PRISONER blend, Rutherford, Ca 69