



OUT FIRST

Rings & Shrooms

Beer battered onion rings and/or mushrooms with ranch for dipping.

\$7

Pub Wings

Your choice of house BBQ, classic buffalo, sweet citrus chipotle, or sesame ginger garlic.

Regular \$12
Boneless \$13

Pretzels

Fresh-baked pretzels with scratch-made beer mustard and beer cheese.

Double Pretzel \$7
Single Pretzel \$4

Chips, Cheese & Salsa

Crisp corn tortilla chips served with our beer cheese and scratch salsa.

\$6

Cheesy Garlic Fries

Our hand-cut fries tossed with fresh garlic, parmesan, and smothered with beer cheese.

\$8

Fried Green Chillies

Beer battered Hatch green chillies topped with mozzarella, crema, and tatin, served with our chipotle ranch.

\$9

Chicken Skewers & Flatbread

Marinated, grilled chicken skewers and flatbread with sweet citrus chipotle and tzatziki dipping sauces.

\$9

Not So Nachos

Pulled pork, BBQ sauce, beer cheese, and jalapeños on fresh tortilla chips, topped with tomatoes, onions and crema drizzle.

\$10.5

Hummus & Veggies

Roasted garlic hummus, Diablo hummus, bell pepper, cucumber, carrots, and celery served with flatbread for dipping.

\$12

Twisted Shrimp Quesadilla

Sauted shrimp and mixed greens with mozzarella, onions and sweet chipotle sauce in a tomato basil tortilla. Served with salsa and crema.

\$13

HAPPY ANNIVERSARY
LONESOME VALLEY BREWING!
Serving Prescott Valley for 5 years.
What a ride!

FOR THE LOVE OF CHEESE

Sandwiches are served with choice of side.

Fettuccine Alfredo

Fettuccine served with roasted garlic Alfredo, topped with grilled chicken & freshly baked bread.

Chicken \$12

Shrimp \$14

Build Your Own Grilled Cheese

Your choice of bread, cheese and one topping: ham, mushrooms, onions, bacon, jalapeños, green chilies or grilled pepper. (Extra toppings may be added for an additional charge.)

\$10

Inside Out

Swiss and cheddar cheese with ham, grilled mushrooms, and beer mustard on Parmesan crusted rye bread.

\$13

Full Monty

Our grilled cheese version of a classic! Swiss, American, ham and turkey on wheat, sprinkled with cinnamon and powdered sugar with raspberry chipotle dipping sauce.

\$13

Capresse

Thick sliced, fresh Mozzarella with tomato, basil, and balsamic drizzle on grilled sourdough.

\$12

SAMMICHES

Sandwiches are served with choice of side.

Chicken Jam-wich

Roasted chicken breast on sourdough with Havarti, green chilies, raspberry chipotle jam, and mixed greens.

\$13

Babaloo

A twist on the classic Cuban: Pulled pork, thinly sliced ham, pub mustard, swiss cheese, and pickle planks on fresh baked and grilled flatbread.

\$11

Beef & Cheese

Thinly sliced ribeye smothered with beer cheese on an onion bun. Served with creamy horseradish for dipping.

\$13.5

Imperial Ruben

House made corned beef, beer kraut, thousand island, and swiss cheese on thick-cut rye bread.

\$12.5

Jive Turkey Wrap

Turkey breast in a tomato basil tortilla with mixed greens, feta, dried cranberries, garlic aioli, and sweet citrus vinaigrette.

\$12

Pulled Pork

Pulled pork and BBQ sauce topped with our jalapeño coleslaw.

\$10.5

French Dip

Shaved ribeye on a hoagie served with au jus and creamy horseradish.

\$12.5

Hummus Wrap

Hummus and mixed greens with our sesame ginger cucumber salad in a tomato basil tortilla.

\$11.5

Gyro

Grilled lamb and beef gyro meat served inside a warm fresh baked pita with lettuce, onion, tomato, and scratch made tzatziki sauce.

\$12

** Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.



BEEF IT UP

All burgers are cooked "pink" or "no pink," with either a traditional bun or an onion bun and your choice of side.

Veggie patty available upon request.

Build Your Own Burger ** \$12.5

Fresh ground sirloin topped with your choice of cheese and one topping: mushrooms, onions, bacon, jalapeños, green peppers, or grilled peppers.

(Extra toppings may be added for an additional charge)

BBQ Bacon Burger ** \$13

Fresh ground sirloin topped with house BBQ sauce, cheddar cheese, thick-cut bacon, and our own pickled onions.

Smoked Gouda Burger ** \$13

Fresh ground sirloin topped with smoked gouda, Balsamic onions, and garlic aioli.

Rings Of Diablo Burger ** \$13.5

Fresh ground sirloin topped with havarti cheese, thick-cut bacon, two crispy onion rings, and chipotle sauce.

SIDES

Add a Side \$3.5

Your choice of fresh-cut fries, sesame ginger veggie salad, jalapeño coleslaw, macaroni & beer cheese, soup, or side salad. Upgrade to sweet potato fries, cheesy garlic fries or onion rings for \$1 more.

BEVERAGES

Find our rotating menus on our digital menu board and table tents.

Fountain Drinks \$2.75

Pepsi, Diet Pepsi, Mug Root Beer, Mt. Dew, Dr. Pepper, Sierra Mist, Stubborn Vanilla Cream Ale, Iced Tea, or Lemonade.



LEAF EATERS

Battered Beef Sesame Salad \$13.5

Beer battered ribeye tossed in ginger garlic with green and red cabbage, mixed greens, and a rainbow carrot, cucumber, and mushroom blend topped with sesame seeds, wonton strips and green onions.

Caprese Salad \$13

Thick sliced fresh mozzarella, tomatoes, and basil with mixed greens and a balsamic reduction.

Greek Salad \$12.5

Grilled lamb and beef gyro meat with cucumber, onion, tomato, kalamata olives, feta and scratch-made tzatziki.

LVB Salad \$12

Mixed greens with cucumber, dried cranberries, onion, tomato, feta, choice of turkey or grilled chicken and choice of dressing.

DRESSINGS

Ranch, Blue Cheese, Thousand Island, Citrus Vinaigrette, Sesame Ginger Garlic, Balsamic Oil & Vinegar.

LIL' SOMETHING SWEET

Raspberry Mango Cheesecake \$8

Raspberry and mango swirled cheesecake drizzled with our raspberry sauce garnished with blackberries.

Seasonal Dessert varies

Ask your server about our current option.

Chocolate Lover \$6

Rich chocolate cream on a chocolate chip crust topped with chocolate chip and raspberry drizzle... the right size for a little sweet tooth.

ADD ONS

Shaved Ribeye	\$4.5	Bacon	\$2
Burger Patty	\$4	Beer Cheese	\$1
Ham	\$3	Green Chiles	\$1
Chicken	\$2	Kraut	\$2
Cheese	\$1	Hummus	\$3
Pulled Pork	\$3	Mushrooms	\$1
Corned Beef	\$3.5	Gyro Meat	\$2.5
Turkey	\$3	Grilled Onions	\$1
Shrimp	\$4.5		

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