Hard Cider · Lite Bites · Smoothies

Hard Apple Cider From The Tap

Taster's Choice (\$15.00)

A selection of 6 crafted ciders made from fresh fruit, (local when available) crushed, pressed, fermented, and flavored in a magical process using fresh ingredients.

Golden Halo (Glass \$7.50)

A tasty blend of apple juice, orange juice with champagne and orange liqueur flavors. You will think you are at Sunday Brunch!

Wizard's Road (Glass \$7.50)

Fresh apple juice, grape juice, fresh berries, combine with Sangria flavors to bring you to a serene state of mind.

Cloud 9 (Glass \$7.50)

Strawberry Punch is a heavenly blend of apple cider and strawberries fermented to perfection.

Yellow Brick Road (Glass \$7.50)

Fresh apples, crushed, pressed and fermented. Then we join the tantalizing taste of fresh pineapple juice to deliver the perfect concoction.

Dragon's Pond (Berry-Perry) (Glass \$9.00)

A higher alcohol fermented pear juice blended with black raspberry. A little on the sweeter side of hard cider options.

Ambrosia (Glass \$7.50)

A delightful combination of hard cider, cranberry juice, cinnamon and pumpkin.

Desert Soul (Glass \$7.50)

A delectable blend of fresh apple juice, Arizona grown prickly pear juice, and Montana hops.

A pink hard cider beer lovers will savor!

Super-Natural (Glass \$7.50)

Just natural fresh apple juice fermented to a medium dry flavor profile. This is for the purist cider drinkers!

Tropical Chill (Glass \$7.50)

Welcome to the Islands, Man! Fermented apple juice joined with fresh fruit of the tropics including bananas, pineapple, acai, and coconut juices.

Cornville Gold (Glass \$9.00)

Only Cornville apples are used in this limited production hard cider. Slightly sweet, tart, crisp and semi dry.

Princess Pucker (\$7.50)

A Cider-ita style hard cider with distinct lemon freshness.

Wine

Thoughtfully grown and produced by Del Rio Springs Vineyard, Paulden, Arizona.

Flights: Mixed • White • Red (\$15)

Whites

2021 Chardonnay 13/35

VINEYARD

A Stainless-Steel fermented Chardonnay. The wine possesses a medley of orange blossom, lemon curd, apples, mango and honey on the nose with a rich, smooth texture and a persistent finish.

2021 Obsession (Pinot-Gris-Dry) 13/35

The aroma of the wine is reminiscent of a bouquet of jasmine, honey suckle and lime blossoms. The mid-palate is a deluge of succulent white fig carried along by the natural acidity of special white wine.

2021 Joy Riesling (Dry) 13/35

This Dry Riesling is very concentrated overflowing with aromas of pineapple, dried apricot, pear, and a light touch of lemon zest.

2022 Sauvignon Blanc (Dry) 13/35

A stainless-steel aged wine which preserves the alluring bouquet and rich aromas of lemongrass, lime and pink grapefruit.

Reds

2020 Malbec 16/42

This multidimensional wine provides a rich red opulent color and the nose emits aromas of dark cherry, cranberry,

chocolate, tar and rich ripe oak moving to lush cherries and black currants on the mid-palate with supple lingering finish.

2021 Merlot 16/42

Merlot expresses notes of ripe bing cherry, violet, tobacco, bay leaf, mocha, dark chocolate, earthiness and rich baking spices.

2020 Armitage-Red-Blend 17/45

This Red is a blend of premium Cabernet Sauvignon, Cabernet Franc, Carmenere, Merlot, and Malbec.

2019 Cabernet Sauvignon Grand Reserve 17/45

The Grand Reserve Cabernet Sauvignon provides great depth of fruit from the start with beautiful depth of character which transitions to rich ripe flavors of black cherry, plums, blackberries, mushrooms and subtle Oak.



Lite Bites And Comfort Food To Complement Your Sipping Pleasure

Witch Creek Party Mix (Shareable family skillet \$6.50)

A perfect crunchy snack to nibble on your own or with friends, baked grain cereals, toasted nuts, pretzels, and crunchy surprises!
Served warm to your table.



Served on a bed of rice in a hot skillet.

Far East Lettuce Wraps (\$12.50)

Savory ground pork, bean sprouts, water chestnuts and green onions for you to wrap in your cold, crisp romaine leaves.

Buffalo Wings (\$11.75)

Lip smacking chicken wings served hot and naked with buffalo sauce on the side.

Flatbread Pizza (\$9.75)

Two individual flatbread pizzas with spicy marinara sauce, mozzarella cheese and pepperoni.

Corn Tortilla Cheese Crisps (\$8.95)

Two crispy corn tortillas topped with a Mexican cheese blend and green chilies.

Cornville Dog Platter (\$9.75)

This platter treats you to a chicken frank corn dog baked golden brown and accompanied by crispy tater tots. Top your tater tots with Tasting House Chili and melted cheese for \$3.00 additional.

Western Chili Bowl (\$10.25)

Ground beef chili served in a crispy flour tortilla bowl.

Italian Sausage & Meat Balls (\$10.50)

You have to try this Italian treat! Italian sausage and savory meat balls complemented by spicy marinara sauce topped with melted mozzarella and served in a HOT skillet.

Chopped Salad (\$12.95) Gyro Meat (+\$3.00)

A Mediterranean chopped salad served in a chilled bowl. This Greek inspired salad is served with tzatziki cucumber dressing over mixed greens, tomatoes, cucumber, Greek olives and feta cheese. Accompanied by warm Naan bread to complement the healthy treat.

Hot Encrusted Brie (\$15.50 Shareable)

Ooh la' la'! French brie cheese encrusted in puff pastry, baked with a complement of fruit preserves. Served with crunchy crackers.

Marinated Sandwich Features Beef, Chicken & Shrimp

The Ultimate (\$12.75)

Marinated chicken thigh meat broiled and overflowing on a toasted French roll topped with melted mozzarella cheese and dressed with romaine lettuce and chicken dressing. Served with crispy potato chips

The Bounty (\$14.50)

Marinated Flap Steak broiled to perfection with sautéed onions and bell pepper placed on a tender toasted parmesan French Roll and topped with melted mozzarella cheese. Served with crispy potato chips.

The Seafarer (14.50)

A shrimp lovers dream. Marinated broiled shrimp flavored to a spicy kick then served on a toasted french roll with melted cheddar blend cheese, lettuce and complimented by cucumber dressing. Served with crispy potato chips.

Sweet Tooth?

Please ask your Server for our latest selection.



Build Your Own Smoothie

Fruit Choices	Veggies	Fortifying Powders	Other Options	Toppings
Mixed Berry	Kale	Powdered Egg Whites	Nutt2o	Caramel
Strawberry	Spinach	Chocolate Protein Powder	Local Honey	Chocolate Chips
Pineapple	Carrot	Matcha Tea	Granola	Chocolate Syrup
Acai	Cucumber	Vanilla Protein Powder	Bee Pollen	Raisins
Banana	Avocado	Cocoa Powder	Oat Milk	Trail Mix
Red Cherry		Tumeric	Coconut Milk	
Mango			Almond Milk	
Blueberry				D. da per
Coconut Flakes			9-14/	
Dates				

3 Item Smoothie \$8.00

Each Additional Item \$1.50