### Beers

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Style</th>
<th>Description</th>
<th>IBU</th>
<th>ALC</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KILT LIFTER®</strong></td>
<td>Scottish-Style Ale</td>
<td>A malt-forward, traditional Scottish-style ale with roasted barley and caramel flavors. IBU: 21, ALC: 6%</td>
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<tr>
<td><strong>PITCHFORK</strong></td>
<td>American Strong Pale Ale®</td>
<td>A hop-bursting ale, which creates a smooth, enhanced hop flavor and aroma. IBU 30, ALC: 6.2%</td>
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<tr>
<td><strong>HOP KNOT®</strong></td>
<td>India Pale Ale</td>
<td>Five hops knotted together at seven different intervals. Award winning IPA. IBU: 47, ALC: 6.7%</td>
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<tr>
<td><strong>PEACH</strong></td>
<td>Fruit Ale</td>
<td>Peaches thrive in AZ and the sweet flavor blends perfectly in this light-bodied ale. IBU 9, ALC: 4.5%</td>
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<tr>
<td><strong>SUNBRU</strong></td>
<td>Tribute Kölsch-Style Ale®</td>
<td>A traditional German ale. Clean, dry, light bodied, with low bitterness. Hard to brew but worth every drop. IBU: 17.3, ALC: 5.2%</td>
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<tr>
<td><strong>8TH STREET ALE®</strong></td>
<td>English-Style Pale Ale</td>
<td>A perfect mix of sweet caramel malt &amp; floral hops. Our most balanced beer. IBU: 21, ALC: 4.9%</td>
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<td><strong>OATMEAL STOUT</strong></td>
<td>English-Style Stout</td>
<td>Oats round out this traditional English style. Hints of toffee &amp; coffee. Inky black but light bodied. IBU: 25, ALC: 5.2%</td>
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<td><strong>THE RAJ</strong></td>
<td>English-Style India Pale Ale</td>
<td>Made in the English style. A little more caramel with a refreshing, earthy hop bitterness and a floral, not citrusy, aroma. IBU: 55, ALC: 6.9%</td>
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<td><strong>DOUBLE KNOT</strong></td>
<td>Double India Pale Ale®</td>
<td>A Double version of our Hop Knot IPA with a warm malt and caramel flavor. IBU: 62, ALC: 9.2%</td>
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<tr>
<td><strong>WHITE ALE</strong></td>
<td>Belgian-Style Witbier</td>
<td>A Belgian inspired Witbier with orange peel and coriander. We even used some Arizona-grown Sonoran white wheat. IBU 10, ALC: 5.4%</td>
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</tbody>
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### Cocktails

- **CAPRESE BLOODY-** Basil vodka, balsamic vinegar. $7
- **FUSION BLOODY-** Ginger vodka, sweet chili, Sriracha. $7
- **BLOODY MANNY-** Crop tomato vodka, Oatmeal Stout, meat stick, bacon pepper rim. $6
- **CALIENTE BLOODY-** Jalapeño tequila, Gunslinger. $6
- **DESERT SHANDY-** St. George chili vodka, Zing Zang, Sunbru. $5
- **PALOMA -** Roger Clyne tequila, triple sec, grapefruit juice, lime. $5

- **PEAKS MIMOSA-** Peach Ale, champagne. $5
- **PEACH BELLINI-** Peach Ale, champagne, OJ. $5
- **MIMOSA-** Your choice of the following: Strawberry, blackberry, passion fruit, grapefruit, OJ. $5
- **PEACH ALE SANGRIA-** Red or white. $6
- **MIMOSA BUCKET-** Bottle of champagne, large carafe of OJ. $20
Share-ables

BISCUIT & GRAVY- Jalapeno & cheddar buttermilk biscuit, sausage gravy. $8
AZ CHICKEN ROLLS- Anaheim chile, cheese, sweet jalapeno. $8.5
SPINACH ARTICHOKE DIP- V Pita bread, assorted veggies. $10
GREEN CHILE PORK POUTINE- Fries, green chile pork, cheddar curds. $10 Add a sunny-side up egg $1.5
BRICK HOUSE WINGS- Buffalo GF, Oatmeal Stout BBQ, Spicy thai peanut. $10
5 LAYER NACHO- V GF Chips, melted cheese, black bean dip. $9.5 Add chicken $4, or beef (jalapeno & onion) $4.5.

Greens We source organic greens whenever possible.

CHEF- GF Ham, turkey, egg, bacon, gorgonzola, walnut, cucumber, tomato. $12
KALE- GF Bacon, Corn, gorgonzola, bing cherry, balsamic dressing. $11.5
SPINACH- V GF Goat cheese, onion, mushroom, tomato, roasted red pepper. $10.5

Add It On

SWEET POTATO HASH & EGG- GF Brussels sprouts, sunny-side up egg*, cipollini onions, quinoa, roasted red peppers. $8.
ENGLISH MUFFIN- V House made muffin, butter, local seasonal jam. $3.5
NOBLE BREAD & SPREAD- Noble country bread & seasonal crafted spread. $4.5
BAVARIAN PRETZELS- V Two pretzels, spicy mustard, green chile cheese. $8.5

+ Two eggs* $3, Hash browns $3.5, Bowl of fruit $4.5, Thick cut bacon $2.5.

We proudly source only local organic eggs.

Brunch Choice of sides on selected items: Beer Battered french fries, pasta salad, side salad.

CARNITAS BENEDICT- Poached eggs*, spinach, cholula hollandaise, jalapeno & cheddar biscuit, hash browns. $13
PEAKS FRENCH TOAST- V House made brioche, macerated berries, whipped mascarpone, 100% real maple syrup. $11
CHILAQUILES- Corn tortillas, shredded chicken, avocado, queso fresco, spicy tomatillo sauce, habanero crema, sunny-side up eggs*, beans. $12.5
LIEGE BELGIAN WAFFLE- V 100% real maple syrup, macerated berries, whipped mascarpone. $8
CHICKEN & WAFFLE- Liege belgian waffle, buttermilk fried chicken, herb gravy, blueberry balsamic reduction. $13
KILT LIFTER FISH & CHIPS- Alaskan cod, tartar sauce, lemon, beer battered french fries. $11.5
CARNE ADOVADA- Cherry wood smoked red chile pork, rice, beans, tortilla. $13 Add two over easy eggs $2.*
CHICKEN ENCHILADAS- Green chile sauce, cheese blend, black beans, rice. $11.5 Add two over easy eggs $2.*
CUBANO- Carnitas, shaved ham, Hop Knot mustard, house made pickles, swiss, pressed hoagie, w/side. $13

CHICKEN FRIED STEAK & EGG- Battered tenderloin, over easy egg*, sausage gravy, hash browns. $13.5
EL BURRO GUAPO- Scrambled eggs, cheddar, house made chorizo, spicy avocado sauce, hash browns, flour tortilla, side of black beans. $10
BLACKENED SALMON B.L.T.- Bacon, lettuce, tomato, pepper jack, pesto mayo, twelve grain, w/side.* $13
BREKKIE BURGER- Bacon, fried egg*, American, cholula hollandaise, house made english muffin. $12.5
FOUR PEAKS BURGER- Choice of cheddar, swiss, mozzarella, or pepper jack. Plus LTO w/side. $11
BREWERS BREAKFAST- Scrambled eggs, apple wood smoked bacon, hash browns, Noble country bread. $10
8TH ST. CHICKEN STRIPS- Fries, chipotle ranch. $10.5
GRILLED CHICKEN BEER BREAD- Artichoke, onion, mushroom, green pepper, mozzarella, tzatziki. $10
ITALIAN BEEF BEER BREAD- Onion, green pepper, mushroom, mozzarella, garlic honey mayo. $10
VEGGIE BEER BREAD- V Mushroom, zucchini, carrot, sun-dried tomato, broccoli, mozzarella, pesto. $10

V Vegetarian selection  GF Gluten-Free selection. * May contain raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.