

Signature COCKTAILS

Arcadia Monsoon

Frozen mandarin vodka with tropical citrus flavors.
\$14

THE *Spot Signature*

First & Final

Two Espresso Martinis - vanilla vodka, espresso
liqueur and nitro cold brew.
\$25

Dirty Chai Martini

Chai Tea, Nitro cold brew, Absolute vanilla
and a dash of cinnamon.
\$12

Tropical Mojito

House made melon puree mojito.
\$12

Relaxation Combination

Tito's, cucumber and CBD sparkling water.
\$12

Skinny Coco Mule

Coconut infused tequila mule.
\$14

Booze Cruise Bowl

Minimum of 2 people
Rum, vodka, coconut cream and pineapple
juice topped with pop rocks.
\$29

Mango Margarita

Fresh mango juice margarita with
Three Amigos tequila.
\$12

Pretty & Pink

Hibiscus infused tequila with
grapefruit and soda.
\$12

One In A Mellon^{GF}

Tito's with watermelon puree and basil over ice.
\$12

Rose Sangria

Tropical fruit forward rose with a hint of brandy.
\$12

Classic COCKTAILS

Dirty Martini

Roxx vodka or Hendricks gin served dirty with
dry vermouth and olives.
\$15

Manhattan

Bulleit Rye, sweet vermouth, bitters
with a cherry on top.
\$15

Negroni

Hendricks Gin, Campari, sweet vermouth
with a cherry on top.
\$16

Salty Dog

Tito's vodka or Hendricks gin, grapefruit juice
with a salted rim.
\$14

Tom Collins

Tanqueray gin, lemon juice, simple syrup,
and soda water.
\$14

Amaretto Sour

Amaretto, lemon juice, lime juice, simple syrup,
topped with a cherry.
\$12

Old Fashion

Bulleit rye, orange bitters, simple syrup, orange
peel and Luxardo cherries.
\$15

Paloma

Patron Blanco tequila, lime juice, agave
and grapefruit juice.
\$15

Aperol Spritz

Aperol, Avissi prosecco, soda water with a slice
of grapefruit and orange served in a wine glass.
\$12

Mai Tai

Bacardi rum, triple sec, lime juice.
\$12

Corpse Reviver

Bombay Sapphire gin, triple sec, lemon juice and
vermouth blanco.
\$14

Mojito

Bacardi Rum, lime juice, simple syrup, muddled
fresh mint and soda water.
\$12

Margarita

Patron silver tequila, lime juice, agave
and triple sec.
\$15

Bloody Mary

Roxx vodka, lime juice,
bloody mary mix.
\$15

Wine

BY THE GLASS

Avissi Prosecco
Italy \$9/36

Domaine Ste Michelle Sparkling
Washington \$8/32

Santa Cristina Pinot Grigio
Italy \$8/32

Echo Bay Sauvignon Blanc
New Zealand \$10/40

Joel Gott Unoaked Chardonnay
California \$13/52

Michael-David Chardonnay
California \$9/36

Hampton Water Rose
France \$10/40

Christopher Michael Pinot Noir
Oregon \$10/40

Meiomi Pinot Noir
California \$14/56

Conundrum Red Blend
California \$10/40

Earthquake Cabernet Sauvignon
California \$14/56

BY THE BOTTLE

Faire la Fete Brut, France \$50

Faire la Fete Brut Rose, France \$60

Daou Rose, California \$65

Domaine Ott Rose, France \$65

Neyers Chardonnay, California \$70

Caymus Cabernet Sauvignon, California \$140

Prisoner Red Blend, California \$100

Austin Hope Cabernet Sauvignon, California \$85

Beers

ON TAP

805 \$7

Coors Light \$7

Michelob Ultra \$7

Alaskan Amber \$8

Dos Equis XX Lager \$8

Four Peaks Kilt Lifter \$8

Huss Scottsdale Blonde \$8

Lagunitas IPA \$8

Modelo Especial \$8

VooDoo Ranger Juicy IPA \$8

Papago Orange Blossom \$8

Leinenkugel Summer Shandy \$8

San Tan Hefeweizen \$8

Tower Station \$9

Church Music \$9

Guinness \$9

CANS & BOTTLES

Bud Light \$6

Budweiser \$6

Coors Light \$6

Corona Premier \$6

Miller Lite \$6

Stella Artois \$7

Holiday Blonde IPA^{GF} \$7

Angry Orchard \$7

Heineken \$7

Heineken N/A \$7

Seltzers

HARD & SPIKED

\$9

Casa Azul Tequila Soda

High Noon

White Claw

DESSERTS

The Split

Flash fried plantains topped with ice cream, walnuts, caramel, chocolate syrup, whipped cream and cherries.

\$15.99

Bread Pudding a la Mode

Housemade bread pudding topped with vanilla ice cream and sweet cream caramel sauce.

\$9.99

Apple Calzone

Cinnamon apple filled crust topped with cream cheese icing and powdered sugar.

\$13.99

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Ice Cream Scoop

Assorted Flavors.

One Scoop \$4.00 Two Scoops \$6.00

Toppings Available + \$25