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# TOMBSTONE NORTH

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## **APPETIZERS**

**Seared Banana Cornbread** - with cracked pepper honey butter - \$6 **V**

**Crispy Brussel Sprouts** - Beer braised then fried till crispy and drizzled with Sriracha honey - \$8 **V**

**Red Pork Posole** - Shredded cabbage, cilantro, radishes, tortilla chips and lime - \$6

**Green Chicken Posole** - Shredded cabbage, cilantro, radishes, tortilla chips and lime - \$6

**Truffle Parmesan Fries** - Salt brined fries tossed with parmesan, parsley & truffle dust served with lemon truffle aioli - \$7 **V**

**Beer Cheese Nachos** - House cut tortilla chips topped with beer nacho cheese sauce, pico de gallo, pickled fresno chili, black beans and sour cream. - \$8 **V** Add Carne Asada or Chicken \$4

**Nacho Fries** - Salt brined fries topped with beer nacho cheese sauce, salsa verde, pico de gallo, pickled fresno chili, black beans and sour cream. - \$10 **V** Add Carne Asada or Chicken \$4

## **BURGERS & SANDWICHES**

**WITH HOUSE MADE BUNS AND BREAD BAKED WITH OUR PALE ALE**

*Choice of side salad or fries. Upgrade to side of truffle fries or posole - \$2*

**\*Classic Brewery Burger** - 8oz Black angus beef patty topped with choice of cheese (pepper jack, swiss, cheddar), lettuce, tomato, onion and pickle on a toasted house made beer bun. - \$12

Add bacon - \$2 Impossible Burger Vegan Patty - \$3

**\*BBQ Bacon Burger** - 8oz Black angus beef patty topped with bacon, onion strings, cheddar cheese, BBQ sauce and pickle on a toasted house made beer bun. - \$14

**\*AlaskaZona Wagyu Burger** - 8oz Local Arizona Wagyu beef from Rovey Family Farm, Rovey sheep's milk gouda, caramelized onions and black truffle mayo - \$17

**\*\*\*AlaskaZona Adventures** is Arizona's premier air tour guide to Arizona! Enjoy beer while seeing the state in a bush plane. Check out [alaskazona.com](http://alaskazona.com) and let them know you want some beer for the trip!

**Grilled Chicken Club** - Bacon, smoked ham, shredded lettuce, tomato and mesquite honey mayo on a house made bun. - \$13

**Bulgogi Cheesesteak** - Sweet soy marinated beef sirloin, pickled Fresno chilis, cheddar cheese, shaved red onion, shredded lettuce, tomato and Sriracha lime aioli on a house made Pale Ale hoagie. - \$15

## **SALADS**

*Dressings: jalapeno ranch, lemon vinaigrette, roasted red pepper vinaigrette, strawberry vinaigrette*

*add chicken \$4 add coffee-rubbed skirt steak \$6*

**\*Coffee-rubbed Sirloin** - mixed greens, tomato & corn salsa, Oaxaca cheese, cotija cheese, tortilla strips and pepitas tossed in a roasted red pepper vinaigrette - \$15

**Strawberry Walnut** - Mixed greens, strawberries, walnuts, crumbled goat cheese tossed in a strawberry vinaigrette. - \$11 **V**

**House Salad** - mixed greens, tomatoes, cucumbers, red onion, and croutons tossed with choice of dressing - \$10 **V**

## **DESSERT**

**Chocolate Porter Cake** - chocolate buttercream, pistachios, chocolate ganache, peanut butter whipped cream - \$7

**V - Vegetarian**

*\*consuming raw or undercooked meats, poultry, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness*