
TOMBSTONE NORTH

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 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