

COCKTAILS

BON VOYAGE 12
vanilla vodka, coconut, pineapple, lemon

SPARKLING CUCUMBER GIMLET 10
gin, lime, cucumber, simple syrup, soda, cucumber bitters

FULL POOL MARTINI 14
rum, ginger liqueur, pineapple, lemon, demerara syrup, cinnamon

CAFÉ JALISCO 13
reposado tequila, licor 43, espresso

OLD FASHIONED ENVY 15
angel's envy bourbon, luxardo cherry syrup, orange and angostura bitters

APEROL BETTY 13
aperol, grapefruit, orange, prosecco

MOCKTAILS

CANTALOUPE MOJITO 10
cantaloupe, lime, mint, soda

TOUCH OF TIKI 10
pineapple, orange, coconut, lime and cinnamon

DRAFT BEERS

DOMESTIC 6
blue moon, coors light, lake powell amber, az light lager

CRAFT / IMPORTED 7
stella artois, barrio blonde, lumberyard red ale, tower station ipa, modelo especial, seasonal rotation - see server

BOTTLED BEERS

DOMESTIC 5
bud light, budweiser, michelob ultra, coors light, miller lite

CRAFT / IMPORTED 6
huss scottsdale blonde, walter station hazing arizona ipa, corona extra

NON-ALCOHOLIC 7
o'doul's, heineken 0.0

DRIFTWOOD WINE

red	gls	btl
erath, pinot noir, or.	14	56
weather, pinot noir, sonoma, ca	13	52
the federalist, red blend, ca.	11	44
piattelli, reserva malbec, mendoza, argentina.	12	48
josh cellars, cabernet sauvignon, ca.	10	40
browne family, cabernet sauvignon,	14	56
columbia valley, wa		
a to z, pinot noir, or	60	
the calling, pinot noir, monterey, ca	70	
austin hope, cabernet sauvignon, paso robles, ca	70	
les cadrans de lassègue,	75	
st-émilion grand cru, bordeaux, france		
jordan, cabernet sauvignon, alexander valley, ca	135	
freemark abbey, cabernet sauvignon, napa valley, ca . . .	160	

white		
nino franco rustico, prosecco, italy	13	52
hampton water, rosé , languedoc, france	12	48
chateau ste. michelle, riesling, columbia valley, wa . . .	10	40
kim crawford, sauvignon blanc,	11	44
marlborough, new zealand		
meiomi, chardonnay, monterey, ca.	11	44
davis bynum, chardonnay, russian river, ca.	14	56
sand-reckoner, rosé, wilcox, az.	50	
roederer estate, brut sparkling, anderson valley, ca	70	
nicolas feuillatte, champagne, france.	95	
terlato, pinot grigio, friuli-venezia giulia, italy	77	
pascal jolivet, sauvignon blanc, sancerre, france	85	
patz & hall, chardonnay, russian river valley, ca	85	

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gls btl

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SOUP AND SALAD

WAHWEAP CAESAR ^{GF} 15

chopped romaine, roasted corn, diced tomato, tortilla strips, poblano caesar dressing, 650 cal

LP COBB SALAD ^{GF} 17

romaine, bacon, blue cheese, avocado, egg, tomato, olives, house buttermilk dressing, 670 cal

FRENCH ONION SOUP 11

gruyère, puff pastry, 520 cal

CHEF'S SOUP OF THE DAY bowl 10 | cup 7
new flavors made with fresh inspiration each day.
ask your server for today's selection

ADD PROTEIN TO ANY SALAD

chicken 7 (270 cal), salmon* 11 (240 cal),
steak* 13 (390 cal) or shrimp* 12 (250 cal)

SANDWICHES

served with french fries (280 cal),
sweet potato fries (360 cal) or coleslaw (280 cal)

DWL SIGNATURE BURGER* 17

angus beef patty, american cheese, caramelized onion, tomato, leaf lettuce, burger sauce, brioche bun, 850 cal

substitute beyond burger (245 cal) 4

GREEN CHILE QUESADILLA ^V 15

flour tortilla, jack and cheddar cheeses, hatch green chile sauce, sour cream, salsa, 610 cal

FRIED CHICKEN SANDWICH 17

lettuce, tomato, chipotle aioli, pickles, brioche bun, 670 cal

B.L.T.A. 16

crispy bacon, lettuce, tomato, smashed avocado, mayo, grilled sourdough, 690 cal

STRIP LOIN STEAK AND CHEESE SANDWICH 21

shaved strip loin, provolone, peppers and onions, italian dressing, hoagie roll, 950 cal

STARTERS

CRISPY CURRIED

CAULIFLOWER ^{GF} ^V 15

goan curry, cilantro pesto, 720 cal

CHICKEN WINGS 18

carrot and celery + choice of frank's redhot, sweet chili or house dry rub, choice of ranch or blue cheese dressing, 860 cal

LOBSTER AND SHRIMP CEVICHE* 25

tomato, hot house cucumber, red onion, cilantro, corn tostada, 620 cal

BUFFALO CHICKEN

JALAPEÑO POPPERS 17

blue cheese or ranch dressing, 850 cal

PUB PLATES

served after 5 pm

TEQUILA-BRAISED BEEF SHORT RIB 34

slow cooked braised beef short rib, hatch red chile sauce, roasted garlic mash, chef's vegetable, flour tortilla, 930 cal

PUB FISH AND CHIPS 21

hand-battered alaskan cod, house tartar, lemon, 910 cal

PORCINI MUSHROOM FETTUCCINE ^V 18

porcini mushroom cream sauce, parmesan, fettuccine pasta, 750 cal
add shrimp* 12 (250 cal), chicken 7 (270 cal) or salmon* 11

^{GF} gluten-free

^V vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

18% gratuity will be added for tables of 6 or more.