



# DOC'S WATERING HOLE



## LOCAL BEERS

## ARIZONA WINES

ALL BEER { \$8 }	ABV%	IBU
<b>SUNSPOT GOLD</b> San Tan Brewery Chandler	5.1%	15
<b>HEFEWEIZEN</b> San Tan Brewery Chandler	5.0%	15
<b>AMERICAN PILSNER</b> Grand Canyon Brewing Williams	5.0%	21
<b>8TH STREET ALE</b> Four Peaks Brewery Tempe	4.9%	21
<b>KILT LIFTER</b> Four Peaks Brewery Tempe	6.0%	21
<b>OAK CREEK AMBER ALE</b> Oak Creek Brewing Sedona	5.0%	30
<b>DREAMWEAVERS LAGER</b> Four Peaks Brewery Tempe	5.5%	27
<b>RAILHEAD RED</b> Lumberyard Brewing Co. Flagstaff	5.8%	50
<b>FLAGSTAFF IPA</b> Lumberyard Brewing Co. Flagstaff	6.1%	90
<b>LOST HIGHWAY BLACK IPA</b> Mother Road Brewing Co. Flagstaff	8.0%	100

<b>DOS CABEZAS</b>	{ GL }	{ BTL }
<b>PINK ROSE</b> Cochise County	{ 12 }	{ 46 }
<b>CARLSON CREEK</b>		
<b>SWEET ADELINE</b>		
<b>RIESLING</b> Wilcox	{ 13 }	{ 50 }
<b>PILLSBURY WINE CO.</b>		
<b>RESERVE</b>		
<b>CHARDONNAY</b> Cochise County	{ 14 }	{ 54 }
<b>ARIDUS CHARDONNAY</b> Wilcox	{ 15 }	{ 58 }
<b>PILLSBURY WINE CO.</b>		{ 46 }
<b>WILD CHILD</b>		
<b>WHITE BLEND</b> Wilcox		
<b>RUNE VOIGNIER</b> Sonoita	{ 55 }	
<b>ARIZONA STRONGHOLD</b>		
<b>DALA CHARDONNAY</b> Cochise County	{ 50 }	

<b>ARIZONA STRONGHOLD</b>	{ GL }	{ BTL }
<b>NACHISE RED BLEND</b> Cochise County	{ 13 }	{ 50 }
<b>JAVELINA LEAP</b>		
<b>MERLOT</b> Cornville	{ 15 }	{ 58 }
<b>ARIDUS MALBEC</b> Wilcox	{ 16 }	{ 62 }
<b>JAVELINA LEAP</b>		
<b>HASSAYAMPA</b>		
<b>CABERNET SAUVIGNON</b> Cornville	{ 14 }	{ 55 }
<b>SAECULUM CELLARS</b>		
<b>CABERNET SAUVIGNON</b> Wilcox	{ 15 }	{ 58 }
<b>JAVELINA LEAP</b>		
<b>ZINFANDEL</b> Cornville	{ 14 }	{ 54 }
<b>PILLSBURY WINE CO.</b>		
<b>ROAN RED BLEND</b> Wilcox		{ 58 }
<b>ARIZONA STRONGHOLD</b>		
<b>DALA</b>		
<b>Cabernet Sauvignon</b> Cochise County		{ 50 }
<b>PILLSBURY WINE CO.</b>		
<b>DIVA RED BLEND</b> Cochise County		{ 70 }
<b>RUNE WILD SYRAH</b> Sonoita		{ 82 }





# DOC'S WATERING HOLE



Doc Holliday was a frequent patron at Nellie Cashman's Russ House. Cashman and her associate Joseph Pascholy co-owned and ran a restaurant and hotel in Tombstone called Russ House, now known as Nellie Cashman's. According to a popular legend, a client once complained about Cashman's cooking. Fellow diner Doc Holliday drew his pistol, asking the customer to repeat what he had said. The man said, "Best I ever ate."



Blending Arizona spirits, local ingredients and a modern interpretation of recipes dating from the late 1800's, these hand-crafted cocktails are certain to inspire your inner senses.



## BARREL AGED COCKTAILS

<p><b>1</b> <b>'ROUND MIDNIGHT (CIRCA 1884)</b> { 16 } Thumb Butte Rodeo Rye (Prescott), Amaro Montenegro, Sweet Vermouth, AZ Bitters Lab "Orange Sunshine" Bitters (Chandler), Up</p>	<p><b>4</b> <b>SMOKE AND OAK (CIRCA 1897)</b> { 16 } Hamilton Distillers Mesquite Smoked Whiskey Del Bac (Tucson), Sweet Vermouth, AZ Bitters Lab "Orange Sunshine" Bitters (Chandler), Up</p>
<p><b>2</b> <b>MARTINEZ #3 (CIRCA 1874)</b> { 16 } Three Wells Old Tom Gin (Tucson), Vermouth, Luxardo Maraschino, Fino Sherry, AZ Bitters Lab "Orange Sunshine" Bitters (Chandler), Up</p>	<p><b>5</b> <b>DESERT JULEP (CIRCA 1862)</b> { 16 } AZ Distilling Company's Copper City Bourbon (Tempe), Woodford Reserve, Galliano L'Apertivo, Chareau, Organic Agave, Peach Bitters, Rocks</p>
<p><b>3</b> <b>SONORAN DAISY (CIRCA 1873) (Barrel-Aged Margarita)</b> { 16 } Three Wells Sonora Silver (Tucson), Patron Citronage, Lime Oleo Sacchrum, Fresh Lime Finish, Rocks</p>	<p><b>6</b> <b>AS THE ROBIN FLIES (CIRCA 1900)</b> { 16 } Arcadia Grapefruit Vodka (Phoenix), Aperol, Crème de Violette, Luxardo Maraschino, Rosemary Bitters, Rocks</p>

## HAND CRAFTED COCKTAILS

<p><b>7</b> <b>THE AZGNT #2 (CIRCA 1825)</b> { 14 } Thumb Butte Western Sage Gin (Prescott), Carpano Bianco, Citrus and Chamomile Bitters, Q Tonic</p>	<p><b>9</b> <b>DOC'S ORDERS (CIRCA 1873)</b> { 15 } Thumb Butte Gurley Street Gin (Prescott), Elderflower Liqueur, Prickly Pear Puree, Burlesque Bitters, Soda, Tall</p>
<p><b>8</b> <b>I'M YOUR HUCKLEBERRY (CIRCA 1869)</b> { 14 } Mission Vodka (Tempe), Fresh Mint, Huckleberry Syrup, Lemon Juice, Rhubarb and Barrel Aged Bitters, Rocks</p>	<p><b>10</b> <b>NELLIE'S HOUSE PUNCH - FOR 2 (CIRCA 1732)</b> { 28 } Desert Diamond Distillery Rum (Kingman), Copper City Bourbon (Tempe), Crème de Peche, Lemon Juice, Black Tea- Infused Agave, Fruit</p>

