

## SMALL PLATES

### HAND-BREADED CHICKEN FINGERS 14.50

Ranch dressing, tavern fries

### CRISPY CALAMARI 14.95

Grilled lemon, marinara, remoulade

### CHIPS AND GUACAMOLE 11.75

Fresh guacamole made daily

### CHIPS AND QUESO DIP 8.95

### CHIPS AND SALSA 8.25

Roasted red pepper salsa

### WINGS (10) 16.50

Buffalo, Sweet Chili, or Chipotle BBQ

Choice of ranch or bleu cheese

### ROASTED GARLIC HUMMUS 12.75

Feta, tomatoes, pita, onion, kalamata olives, cucumbers

### NACHO MAMA'S 11.95

Served w/ salsa on side (add chicken chorizo +4.25)

### CHICKEN QUESADILLA 14.95

Chicken chorizo and caramelized onions

## SALADS & SOUPS

Add chicken +7 or salmon\* +12

### APPLE GORGONZOLA SALAD 14.50

Green apples, candied pecans, red onions, bacon, gorgonzola, apple vinaigrette dressing

### CLASSIC WEDGE SALAD 13.50

Tomato, avocado, bleu cheese, bacon, chopped egg, buttermilk dressing

### SOUTHWEST CAESAR SALAD 13.50

Puffed corned, chipotle powder, romaine lettuce, parmesan croutons, caesar dressing

### TOMATO SOUP 9.50

Hearty tomato soup served w/ croutons

### STEAK & ONION SOUP 12.50

Topped w/ a hot brown provolone crust

## SPOKE SPECIALTIES

### THE RIB EYE\* 42.95

12-oz black angus beef, topped w/ truffle butter, whipped potatoes, and asparagus

### MESQUITE SMOKED RIBS 20.95 (HALF) / 30.95 (FULL)

Whipped potatoes and coleslaw

### AGAVE CITRUS GLAZED SALMON\* 28.50

Pan-seared filet of salmon topped w/ white truffle mango relish, served w/ asparagus and fingerling potatoes

### CHICKEN PESTO PASTA 20.95

Oven-roasted tomatoes, pine nuts, garlic, mushrooms, fresh basil, parmesan cheese, served w/ a side of bread

### CLASSIC TAVERN FISH & CHIPS 19.95

Hoki white fish, grilled lemon, remoulade sauce, tavern fries, coleslaw

## PIZZA

### ROASTED VEGGIE 15.50

Garlic, roasted tomato, asparagus, spinach, ricotta, red onions

### MARGARITA 15.50

Roasted tomato, fresh mozzarella, basil, garlic

### THREE CHEESE PEPPERONI 15.50

Pepperoni & three cheese blend

### SAUSAGE & MUSHROOMS 16.50

Italian sausage, mushrooms, onions, oregano, ricotta

### MEDITERRANEAN 16.95

Roasted tomatoes, spinach, pesto, garlic, ricotta, olives

### BBQ CHICKEN PIZZA 16.50

Grilled chicken, red onions, BBQ sauce

## BURGERS & SANDWICHES

All burgers are seasoned and topped with lettuce, tomato, and chipotle mayo. Served with a salad or side of fries. Upgrade side for +2. Veggie patties available upon request.

### CLASSIC CHEESEBURGER\* 15.95

Cheddar cheese, lettuce, tomato, chipotle mayo

### SPOKE AND WHEEL BURGER\* 16.75

Caramelized onions, jalapeños, cheddar cheese, sweet potato fry, arugula, sweet chili sauce

### BACON TRUFFLE BURGER\* 17.50

Lettuce, tomato, smoked bacon, white truffle oil, provolone cheese, balsamic syrup

### ORIGINAL HATCH GREEN CHILI BURGER\* 16.75

Hatch green chili, pico de gallo, cotija cheese (Mexican-style feta cheese)

### CYCLIST'S BURGER (NO BUN)\* 14.95

Burger patty, lettuce, tomatoes, pico de gallo, cotija cheese

### PHILLY CHEESESTEAK 17.95

Carved ribeye, sautéed onions, peppers, cheese sauce, steamed Italian hoagie

### CLASSIC RUBEN SANDWICH 15.95

Served on marble rye w/ thousand island dressing and sauerkraut

### BUTTERMILK FRIED CHICKEN SANDWICH 15.95

Sriracha ranch, coleslaw

### SOUTHWEST CHICKEN SANDWICH 15.95

Pepperjack cheese, sriracha ranch, hatch green chili, lettuce, tomato

## STREET TACOS 15.95

Three tacos, served on corn tortillas and w/ side of borracho beans

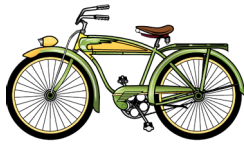
- **STEAK** - cabbage, pico de gallo, avocado crema
- **CHICKEN CHORIZO** - cabbage, chipotle aioli, pickled red onions
- **VEGGIE** - roasted veggies, cabbage, pico de gallo, avocado crema
- **BLACKENED FISH** - citrus slaw, lime crema, mango relish

## SIDES

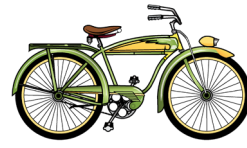
- Tavern Fries 7
- Sweet Potato Fries 8
- Parmesan Garlic Fries 8
- Asparagus 8
- Mac & Cheese 7
- Pretzel 7 (add cheese +2)
- Side Salsa or Queso 6
- Cole Slaw 6
- Whipped Potatoes 7
- Fingerling Potatoes 7
- Side Salad (apple vinaigrette, ranch, bleu cheese, caesar, 1000 island) 8

Not all ingredients are listed on the menu. Please inform your server of any food allergies before ordering. 20% gratuity applied to parties of six or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# SPOKE & WHEEL



## BUBBLES BY THE GLASS

187ml (two small glasses in mini bottles)

**WYCLIFF** Brut Champagne, California 8 (glass only)

**ASTORIA** Prosecco, Italy 10 (glass only)

**STELLA ROSA** Moscato, Italy 8 (glass only)

**MUMM NAPA BRUT** Napa Valley, CA 17

**CHANDON BRUT CLASSIC** Yountville, CA 17

## BUBBLES BY THE BOTTLE

750ml (Full bottle)

**WYCLIFF** Brut Champagne, California 26

**STELLA ROSA** Moscato, Italy 30

**ASTORIA** Prosecco, Italy 38

**MUMM CORDON ROUGE** Italy 75

**DOMAINE CHANDON** Yountville, CA 45

## WHITES

**DAOU** Rosé, Paso Robles 12 / 44

**BENVOLIO** Pinot Grigio, Italy 10 / 38

**MATUA** Sauvignon Blanc, Marlborough 10 / 38

**KUNG FU GIRL** Riesling, Columbia Valley, WA 10 / 38

**LA CREMA** Chardonnay, Monterey, CA 12 / 46

**RODNEY STRONG** Chardonnay, Sonoma, CA 38

## REDS

**SNAP DRAGON** Pinot Noir, Sonoma, CA 42

**CYCLES GLADIATOR** Pinot Noir, California 9 / 34

**UPSHOT** Red Blend, Sonoma, CA 10 / 38

**MERF** Cabernet, Columbia Valley, WA 34

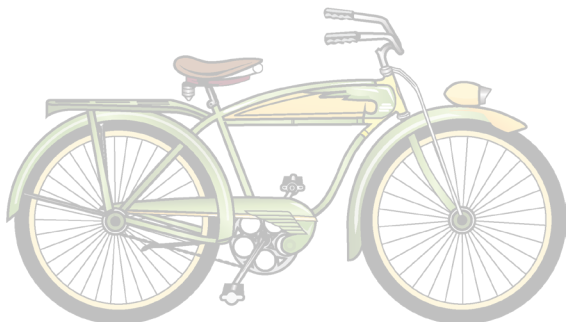
## HOUSE WINES \$7 / 26

CHARDONNAY

PINOT GRIGIO

CABERNET SAUVIGNON

MERLOT



## CRAFT COCKTAILS

### SPOKE MANHATTAN

Bourbon, sweet vermouth, house bitters 15

### KILLER WHITE SANGRIA

Pinot grigio, seasonal San Pellegrino, peach liqueur 10

### SOUTHWEST EMPRESS

Empress 1908 Gin, lemon juice, simple syrup, basil, topped w/ prosecco 15

### COUNTRY MULE

Tito's Vodka, Reed's ginger beer, fresh lime juice 13 (add fig +1)

### SCRATCH MARGARITA

100% agave silver tequila, homemade Spoke & Wheel margarita mix 12.50 (add prickly pear +1)

### ROYAL OLD FASHIONED

Crown Royal, vanilla, sugar, muddled orange, Luxardo cherry, club soda 13.50

### RED ROCK MAI TAI

Papa's Pillar Blonde Rum, Malibu, orange juice, pineapple juice, grenadine, Myer's Dark Rum float 15

## DRAFT BEER \$7.50

### ROTATIONAL TAPS

## DOMESTIC BOTTLES \$5

BUDWEISER

BUD LIGHT

MILLER LIGHT

MICHELOB ULTRA

COORS LIGHT

## CRAFT BOTTLES \$6

O'DELL IPA

CORONA

HEINEKEN

DOS XX LAGER

DOS XX AMBER

STELLA ARTOIS

GUINNESS STOUT

FOUR PEAKS DBL KNOT IPA 7

WEIHENSTEPHANER (17oz) Kristall Weiss Bier 8

HEINEKIN 00 Non-Alcoholic

## DESSERTS

### BANANA CHURRO 11

Banana cream-filled churro served w/ ice cream, whipped cream, fresh fruit and caramel

### CHOCOLATE CAKE 11

Fruit, whipped cream, ice cream

### WILD THYME PEACH COBBLER 11

Freshly-baked cobbler served w/ ice cream and whipped cream