



specialty cocktails

barrel-aged manhattan 15

honey bourbon, barrel-aged in-house + rye whiskey + sweet vermouth + creme de cacao + chocolate bitters + coffee-soaked fig + dark cherry

saffron smash 13

brandy + vanilla liqueur + lemon juice + maple syrup + saffron & bitter cherry bitters

pomegranate old fashioned 13

az single malt whiskey + pomegranate liqueur + pomegranate syrup + orange bitters

cactus cosmo 13

house-infused orange vodka + cactus water + lime juice + prickly pear simple syrup

garden 'rita 13

jalapeno & fresno house-infused tequila + lime simple syrup + triple sec + blood orange + fresh lime + fresh cilantro; served with salted rim

frozen sangria 12

az wines + apple juice + pineapple juice + blackberry-pear hard cider + rum soaked fruit

mojave mojito 13

az gin + fresh lime + blackberry simple syrup + fresh mint + fresh thyme + elderflower

white negroni 14

az gin + gentian liqueur + fortified apertif

classic margarita 11

tequila + triple sec + house-made lime syrup

upgrade your flavor for 2 bucks:

strawberry-hibiscus OR prickly pear OR dragon fruit OR guava-tajin

rumslide 'tini 14

black rum + mocha cream whiskey + coffee rum + creme de cacao light + vanilla liqueur + chocolate bitters

smokey maria 14

mezcal + house-made bloody mary

draughts & crafts

arizona on draught 7

dragoon ipa

grand canyon american pilsner

grand canyon prickly pear wheat

historic brewing "pie hole"

santan juicy jack hazy ipa

state 48 "desert vibes" mexican lager

papago "cherry blossom" unfiltered wheat

uncle bear's "head to tail" amber ale

arizona craft can 8

college street "beauregard" sour

college street "big blue van" vanilla wheat

grand canyon "sunset amber" amber ale

huss "az light" lager

o.h.s.o. "boom dynamite" grapefruit ipa

phx brewing golden ale

santan "pebblehead" tart ale

global craft bottles 8

heineken 0.0 non-alcoholic

hard apple cider

modelo especial

negra modelo

Your delight is our delight. If you have questions, comments, compliments, or concerns, please reach out to our GM/DoO, Michelle, directly by email at mjacob@gertrudesrestaurant.net or text 918.260.4399.



**indicates arizona selections

wine

sparkling & rose

sparkling mimosa, amor de mar, spain 10/38
prosecco, bariano, italy 11/42
prosecco rose, naonis, italy 12/46
sparkling cava rose, cava maciel, "venus", baja 15/58
**rose, sonoran wines, arizona 14/54
**rose, rune, arizona 14/54
rose, daou california 19/74

whites - light and sweet

reisling, dr loosen, germany 11/42
picpoul de pinet, florensac, france 13/50
viura-sauvignon blanc, la pepica, spain 11/42
sauvignon blanc, st. francis, california 12/46 (certified sustainable)
chenin blanc, lubanzi, south africa 13/50 (certified sustainable)
pinot grigio ramato, sun goddess, italy 14/54

whites - dry and full

bourgogne blanca, unoaked, lamblin et fils, france 15/58
**rousanne blend, brigand by rune, arizona 15/58
**viognier, pillsbury, arizona 16/62
chardonnay, michael david, "freakshow" 14/54

reds - light and bright

**sangiovese blend, page springs, "mule's mistake", arizona 14/54
pinot noir, sokol blosser, oregon 22/86
pinot noir, everearth, california 13/50 (certified sustainable)
**grenache, rune, arizona 16/62
**mourvedre, bruzzi vineyards, arizona 16/62
carmenere, vina chocalan, chile 12/46

reds - medium body

cabernet sauvignon, caymus, "bonanza", california 13/50
**sangiovese blend, pillsbury, "wild child red", arizona 15/58
malbec, domaine bousquet, argentina 14/54
cabernet franc, michael david, inkblot, california 15/58
**tempranillo, los milics, "renato's red", arizona 16/62
zinfandel, michael david, "lodi zin", california 15/58

reds - dry and full

cabernet sauvignon, nicholas wines, "auctioneer" 17/66
petit verdot - petite sirah blend, daou, "bodyguard", california 18/70
**syrah (carbonic macerated), dos cabezas, arizona 18/70
primitivo, cantine di ora, "masso antico", italy 17/66
malbec, caymus vineyards, "red schooner voyage 10", california 25/98

our wine list is progressive from light and sweet to dry and full