



**indicates arizona selections

wine

sparkling & rose

sparkling mimosa, amor de mar, spain 10/38
prosecco, d.o.c., italy 11/42
prosecco rose, naonis, italy 12/46
**rose, sonorán wines, arizona 14/54
**rose, rune, arizona 14/54
rose, daou california 19/74

whites - light and sweet

reisling, dr loosén, germany 11/42
picpoul de pinet, florensac, france 12/46
viura-sauvignon blanc, la pepica, spain 11/42
sauvignon blanc, stoneleigh, new zealand 12/46
colombard blend, cotes de gascogne, mary taylor, france (natural wine) 14/54
pinot grigio ramato, sun goddess, italy 14/54
pinot grigio, bruno verdi, oltrepo pavese, italy (natural wine) 14/54

whites - dry and full

beaujolais-villages blanc, domaine de thulon, 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, sean minor, california 13/50
**grenache, rune, 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
**syrah (carbonic macerated), dos cabezas, arizona 16/62
**tempranillo, los milics, "renato's red", arizona 16/62
cabernet franc, michael david, inkblot, california 15/58
bourdeaux rouge, mary taylor, france (natural wine) 16/62
zinfandel, michael david, "lodi zin", california 15/58

reds - dry and full

cabernet sauvignon, obsidian ridge, california 17/66
petit verdot - petite sirah blend, daou, "bodyguard", california 18/70
malbec, caymus vineyards, "red schooner voyage 10", california 25/98
primitivo, cantine di ora, "masso antico", italy 17/66

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



not only farm-to-table, but proudly, table-to-farm

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

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

rumslide 'tini 14

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

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

draughts & crafts

arizona on draught 7

dragoon ipa
grand canyon american pilsner
grand canyon prickly pear wheat
historic brewing "pie hole" porter
santan juicy jack hazy ipa
state 48 "desert vibes" mexican lager
papago "cherry blossom" unfiltered wheat
uncle bear's "head to tail" amber ale

cider on draught 8

six byrd prickly pear-pomegranate cider

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

global craft 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.