

BLACK MOUNTAIN TAVERN & DISTILLERY

BRUNCH MENU

***Eggs Benedict \$11**

Canadian Bacon / Poached Eggs / Jalapeno Hollandaise / Country Potatoes
Fresh Fruit

Chicken & Waffles \$14

Buttermilk Marinated Fried Chicken / Belgian Waffles / Buffalo Maple Syrup
Vanilla Bean Butter

***Breakfast Burger \$14**

½ Pound Angus Burger / Jalapeno Hollandaise / Bacon / White Cheddar
Fried Egg / Country Potatoes

***Distiller's Breakfast \$10**

Three Scrambled Eggs / Crisp Bacon / Country Potatoes / Sourdough / Fresh Fruit

***Biscuits & Gravy \$8**

Buttermilk Biscuits / Country Sausage Gravy / Two Scrambled Eggs

***Green Chile Adovada & Eggs \$14**

Tender Green Chile Braised Pork Shoulder / Two Over Easy Eggs
Country Potatoes / Flour Tortillas / Sour Cream

Beer Cheese Brat \$8

Local Schreiner's Bratwurst / Pretzel Bun / Caramelized Onions
Kilt Lifter Beer Cheese Sauce / House Fries

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Denotes items we serve that may be undercooked.

BMD Specialty Cocktails

The Queen of Diamonds

Ketel One Oranje goes perfectly with St Germaine and peach schnapps to create a surprisingly elegant cocktail that's garnished with fresh cranberries to finish this sweet but sturdy new classic.

Trouble Maker

The name says it all. Deep Eddy Lemon Vodka, integrated with an herbal aperitif, house made syrup, fresh lime, cucumber, seasonal berries. This could cause trouble!

Cucumber Collins

The refreshing aroma of Prairie Organic Cucumber Vodka and fresh cilantro mingle beautifully together with fresh squeezed lemon juice and sparkling water.

French 75

A refreshing all-time classic with Tanqueray, Prosecco, and fresh lemon juice. Named after the fast firing field gun of World War I this prohibition era drink was labeled, "the most powerful drink in the world."

The Arizona Southside

Thumb Butte Western Sage Gin embodies the flavor of the Southwest in this bold cocktail with fresh lime and mint, topped with a splash of sparkling water.

Midnight Especial

Our specialty margarita made with a wonderful blend of Alto's Reposado Tequila and Mandarin Napoleon cognac – yes cognac, and you'll love it. A splash of blue curacao, house made blueberry syrup and fresh squeezed lime make this a true Black Mountain experience.

The Shape Shifter

Patron Reposado, coconut water, agave nectar, and fresh lime start this cocktail sweet and invigorating, before the spice of jalapeno provides a subtle kick. WARNING: If you like sweet and spicy you will love this homegrown beauty.

The Creek Punch

This house created cocktail features Captain Morgan White Rum, Disaronno Amaretto, and a touch of peach schnapps. Add cranberry and Sprite and you'll have found our "Welcome to Black Mountain" drink!

Cable Car

Cruzan Black Strap Rum, distilled in St Croix, brings some Caribbean flavor to this cocktail. With Grand Marnier, our house made simple syrup and fresh lemon juice, it's bold yet sweet and inviting.

Black Mountain Whiskey Smash

Jameson Caskmates, a Stout barreled Irish Whiskey, is paired with local Prickly Pear preserves, fresh squeezed lemon and a hint of mint to form a uniquely refined cocktail.

The Big Apple Manhattan

The timeless classic gets a Black Mountain makeover with Crown Royal Regal Apple, sweet vermouth, and specialty bitters; finished with an orange peel garnish to give it the royal treatment.

Colada-Meister

Wait don't skip this basic beauty. We know, you had a bad Jaeger experience, but trust us – you need to try this sweet, exotic cocktail made with Jaegermeister, coconut cream, pineapple and lime juices.

Brunch Cocktails

Carson Palmer

A creative blend of Deep Eddy Lemon Vodka, paired with triple sec, cranberry blood orange juice and sour mix. Garnished with a lemon wheel and mint leaves served in a Black Mountain mason jar.

Blitz

Our version of the popular Sunday morning mimosa. Prosecco, triple sec, peach puree and lemon topped with grenadine. Garnished with and orange wheel and cherry, served in a Black Mountain mason jar.

Bloody Marys

Hail Mary

Made with UV Sriracha Vodka. Garnished with jalapeno, bacon, spicy green bean, pickle, celery and lime

Garden Mary

Made with Prairie Organic Cucumber Vodka. Garnished with cucumber, bell pepper, blue cheese olive, pickle, celery and lime.

Ocean Mary

Made with Absolut Citron. Garnished with a poached shrimp, green olive, pickle, celery, and lemon.

Our Beers

On Tap

Bud Light, Coors Light, Oskar Blues IPA, Phoenix Brewery Biltmore Blonde, Oskar Blues Mama's Little Yella Pils, Kiltlifter, Bavik, Huss Raspberry Wheat, Guinness, Wolf Among the Weeds, Huss Pale Ale, San Tan Hefe, Barrio White IPA, College Street Big Blue Van

Bottles and Cans

Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Corona Light, Michelob Ultra, Ranger IPA, Grand Canyon: IPA, American Pilsner and Sunset Amber, Phoenix Brewery Orange Peel IPA, Harp, San Tan Devils Ale, Sierra Nevada Pale Ale, Dos Equis Lager, Dos Equis Amber, Angry Orchard Apple Cider, Left Hand Nitro Milk Stout, Not Your Father's Root Beer, St. Pauli Girl NA

Please ask your server about any specials or recent beer rotations.

Our Wines

Please ask your server for our Wine list.