

THE SPIRE BAR

SPIRE SLIDERS

KOBE BEEF 8
Heirloom tomato, Boston lettuce, gochujang aioli

MOROCCAN LAMB 6
Harissa, cucumber raita

BAR BITES

CHIPS 11
Yukon potato, plantain, yam, sea salt

LOADED FRIES 16
kumquat Kolsch beer cheese sauce

**VEGETARIAN
SPRING ROLLS (3) 16**
Peanut and sweet chili dipping sauce VG

FRITTO MISTO AMALFITANO 18
Lemon mayo

CHICKEN'N WAFFLE 17
Smoked paprika, bourbon maple syrup

PIZETTES

**SMOKED SALMON &
CAVIAR 18**
Lemon herb gremolata

MARGHERITA 12
Crushed tomatoes, mozzarella, basil

SWEETS

PIÑA COLADA 14
Roasted pineapple, coconut gelato, Tahitian vanilla chantilly, peanuts

DESERT LIBATIONS

inSPIREd 19
Casa Dragones blanco, banana liqueur, prickly pear purée, lime juice, club soda

RANCH WATER 15
Volcan blanco, lime juice, agave, club soda, tajin rim

JALISCO COCOA 18
Don Julio Añejo, nixta elote liqueur, espresso liqueur, coconut purée, chocolate bitters

**OAXACAN MOLE OLD
FASHIONED 17**
Del Maguey Tobala mezcal, agave, chocolate bitters, torched orange peel

ALOE AMERICANO 16
Del Maguey Tobala mezcal, aloe liqueur, alessio vermouth bianco, lillet blanc

FREE SPIRIT

NO KICK IN THIS MULE 10
Seedlip Garden 108, ginger, lime juice, ginger beer

ESPRESSO NO NO 10
Cold brew coffee, espresso, maple syrup, cream

FISH BURGER 7
Lemon aioli, shaved fennel, tomato

FALAFEL 5
Oven roasted tapenade V

CHILLED LOBSTER 22
Passion fruit mango aioli

SEARED AHI TUNA 18
Rice "cracker," cucumber, passion fruit, avocado crema

**MEDITERRANEAN
SPREADS 16**
Hummus, baba ganoush, heirloom vegetables, marinated manzanilla olives, naan bread V

**4 HAND SELECTED
CHEESES 22**
Chutney, toasted country bread

ALSACIENNE 14
Crème fraiche, pancetta, carmalized onions

TACO TRIO 15
Meyer lemon curd, dark chocolate cremeux and avocado cream

PRICKLY 75 17
Tito's vodka, prickly pear purée, lemon juice, prosecco

COPPER CITY CRUSH 16
Copper City Bourbon, watermelon juice, lemon juice, club soda

WHITE SANGRIA 16
White wine, St. Germain, orange liqueur, citrus soda, fresh fruit

ROSÉ SANGRIA 16
Rosé, St. Germain, pamplemousse liqueur, club soda, fresh fruit

SAKE IT TO ME 17
Nikka Coffey gin, Tyku sake, yuzu, ginger, mint

PALOMA NUH UH 10
Seedlip Citrus Grove 42, grapefruit juice, lime juice

TIKI TAKE AWAY 10
Orgeat syrup, ginger, lime juice, coconut water

GF - Indicates the dish is gluten free. All sandwiches available on gluten-free bread upon request.
VG - Indicates the dish is vegetarian. **V** - Indicates the dish is vegan.
*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
For your convenience, an automatic gratuity of 18% will be added to parties of six or more.

WINE

CHAMPAGNE & SPARKLING

Veuve Clicquot Yellow Label, Reims, FR 32/126
Chandon Brut Classic, Sparkling Wine, CA 16/65
Riondo, Prosecco, Spumante DOC, IT 15/60

WHITES

Terlato, Pinot Grigio, Colli Orientali del Friuli DOC, IT 22/84
Craggy Range, Sauvignon Blanc, Marlborough, NZ 16/65
Truchard, Chardonnay, Caneros, CA 17/68
Marques de Caceres, 'Deusa Nai' Albarino, Rias Baixas, ESP 14/54

ON DRAFT

Round Pond, Sauvignon Blanc, Rutherford, CA 22
Sonoma-Cutrer, Chardonnay, RRV, CA 20

ROSÉS

The Palm by Whispering Angel, Provence, FR 16/65
Domaines Ott, By.Ott, Rosé, Provence, FR 20/80
Honoro Vera, Rosé, Jumilla, ESP 14/56

REDS

Bergström, Cumberland Ravens, Pinot Noir 21/84
Davis Bynum, Jane's Vnyd., Pinot Noir, RRV, CA 23/92
Ferrari-Carano, Merlot, Sonoma County, CA 19/72
Bodega Norton Reserva, Malbec, Mendoza, ARG 19/72
Daou, Cabernet Sauvignon, Paso Robles, CA 22/84
ZD Winery, Cabernet Sauvignon, Napa Valley, CA 27/100
The Prisoner, Red Blend, Napa Valley, CA 29/112

BEER

IMPORT | DOMESTIC | LOCAL

Amstel Light 9
Corona Extra 9
Coors Light 9
Michelob Ultra 9
Miller Light 9
State 48 Mango Wheat 10
Stella Artois 9
Heineken 0.0 Non-Alcoholic 8

DRAFT 16oz

Bud Light 10
Arizona Biltmore Huss Kumquat Kolsch 11
State 48 Desert Vibes Mexican Lager 11
SanTan Juicy Jack Hazy IPA 11

