

DESSERTS *Life is short. Order dessert first!*

STRAWBERRY SHORTCAKE baked in house, fresh strawberries, whipped cream and Häagen-Dazs vanilla	\$15
KEY LIME TART with plenty of real key-lime juice & graham cracker crust; made daily, sometimes twice	\$12
GOLDEN GATE CAKE our butter rum cake, vanilla ice cream, Kopp's butterscotch, whipped cream	\$14
MOUSSE CAKE a Tracy Dempsey original - fleur de sel caramel chocolate mousse cake	\$12
SHAREABLE SUNDAES Häagen-Dazs vanilla ice cream. Choice of Kopp's classic, turtle, or strawberry	\$15

APPETIZERS

FLATBREAD toasted lavosh, Nueske's bacon, caramelized onion, black olive, and parmesan	\$14
RUMAKI Nueske's bacon wrapped, teriyaki marinated water chestnuts, cucumber, radish, honey dip	\$16
SHRIMP CEVICHE classic ceviche with our fresh flour tortilla chips and pico de gallo	\$19
CHICKEN WINGS fried crispy and tossed in sauce, with waffle fries. Sauces: buffalo/buck'n/dragon	\$21
ST. PETERSBURG POTATOES* housemade chips with lox salmon, sour-cream-cheese, radish, onion, cucumber	\$15
HELL'S FIRE CHIPS housemade potato chips with melted danish bleu cheese, and AZ Gunslinger hot sauce	\$12
DIPPING FRIES waffle fries with remoulade, 88 fry sauce, and buffalo-bleu dips	\$12
SHRIMP COCKTAIL with our housemade cocktail sauce with a bit of horseradish (3 piece)	\$14

BURGERS* *served with waffle fries*

THE BURGER ground sirloin and chuck with lettuce, tomato and onion upon request	\$17
THE CHEESEBURGER our burger plus these cheeses: american, swiss, cheddar, colby	\$19
THE BIGGER MAC 1000 island dressing, lettuce, american cheese, pickle, onion, on a sesame seed bun	\$19
BURGER AU POIVRE crusted with black peppercorns, with a minced red onion and burgundy sauce	\$19
AU POIVRE DEUX adding melted bleu cheese and smoked Nueske's bacon to the au poivre	\$22
BIG BOY MELT american and swiss, burnt onions, with 1000 island dressing on griddled pumpernickel	\$18
BURGER LAS BRISAS monterey jack cheese, avocado, pickled jalapeños, lettuce, onions, house salsa	\$19

SANDWICHES *served with waffle fries*

7353 CLUB a triple-decker chicken & bacon & avocado with optional hard-boiled egg upon request	\$19
THE B.L.T. applewood-smoked Nueske's bacon, leaf-lettuce, and tomato, with mayonnaise spread	\$15
PORTOBELLO MUSHROOM grilled portobello, tomato jam, grilled onion, & potato chips	\$17
ALL AMERICAN GRILLED CHEESE american, cheddar, colby & swiss cheeses, with Nueske's bacon and tomato	\$17
PICNIC CHICKEN sliced & chilled breast, pear, pecan halves, gorgonzola cheese, pumpernickel and white bread	\$19

CHICKEN SANDWICHES (grilled) *served with waffle fries*

AZ88 CHICKEN buffalo sauce, sauteed celery, creamy bleu-cheese dressing	\$18
ELSA'S CHICKEN dragon sauce, grilled pecan & bell pepper, honey-mustard sauce	\$19
HOT PEPPER CHICKEN grilled jalapeños, honey sweetened lime juice	\$18
CHICKEN CALABRESE sauteed mushroom, bell pepper, onion and red pepper flakes	\$18
CHINA LIL'S CHICKEN teriyaki, mushroom, broccoli, and sauteed bell pepper	\$18
CHA-CHA CHICKEN tomato, red onion, red bell pepper, red pepper flake, and lettuce with cha-cha sauce	\$18

**We take orders
until midnight**

SALADS

FOUR SEASONS cherry tomato, radish, sprouts, avocado, black olive, cabbage, carrot, cucumber, bell pepper	\$15
AZ88 CHICKEN the Four Seasons Salad plus bleu-cheese dressing, buffalo chicken breast & celery	\$19
COBB chilled-chicken, Nueske's bacon, avocado, hard-boiled egg, tomato with choice of cheese & dressing	\$19
SPINACH mushroom, red onion, hard-boiled egg, spinach, warm Nueske's bacon & lemon dressing	\$16
SHRIMP SALAD grilled jumbo shrimp, romaine, and our sweet-and-spicy citrus slaw	\$20
CAESAR romaine, parmesan, croutons tossed with our housemade garlic & anchovy dressing	\$15
DRESSING CHOICES: bleu-cheese, ranch, balsamic, dijon-italian vinaigrette	

+add grilled chicken, shrimp, ahi tuna, or halibut to almost anything for an additional charge

PLATES

BONFIRE CHICKEN grilled chicken and savory pan sauce with griddled red potato, sweet-and-spicy citrus slaw	\$24
TUNA NIÇOISE * seared ahi, blanched & chilled veggies, served in a classic style with dijon vinaigrette	\$26
GRILLED VEGETABLES assortment of charred vegetables, served with our seriously tangy dip	\$17
HALIBUT* grilled in white wine & garlic butter, lemon, capers, with red potato and griddled-green bean	\$36
ASIAN SHRIMP pea pods, water chestnut, green beans, bell pepper, sesame seed, noodles and ginger sauce	\$28

+split any burger, sandwich, salad or entrée for \$4.00

* Consuming raw or undercooked meats, seafood, or shellfish may increase your risk for foodborne illness. Foods may include peanut oil or have trace amounts. Please let us know of all food allergies.

Please limit dining times to a two-hour limit so that everyone can have the opportunity to dine with us.

A 20% gratuity will be added to groups of 8 or more.