

PIZZETTAS fresh baked personal focaccia pizzettas[†] with side of sauce | add side salad +5

margherita – fresh tomato sauce, mozzarella, garlic olive oil, & parmesan 11

chicken & bacon alfredo – house alfredo sauce, garlic olive oil, chicken, bacon, garlic, parmesan, & mozzarella 14

“cheesy” romano – (no sauce) garlic olive oil, romano, mozzarella, & parmesan cheese 12

add ons: pepperoni, meatballs, bacon, or chicken (+2 ½ ea.) olive, roma tomato, mixed peppers, mushroom, jalapeño, 2x ranch (+1 ea.)

STARTERS

brussels n’ bacon^(gf) - charred brussels & crispy bacon chunks tossed in olive oil & parmesan 12

rancho tots - crispy tater tots topped with grilled chicken, bacon, parmesan, cheddar, & chipotle ranch 12

pretzels^(v) - swiss, sea salt, melted cheese dip, mustard 12

guacamole & salsa trio^(gf/vegan) - red, green & pico salsas with local corn tostadas 11

pub wings - bone in or boneless & choice of sauce (buffalo | mango habanero | prickly pear bbq) | celery & carrots | fries | ranch 17

keto chicken avocado lettuce cups^(gf) - keto recipe, chicken, peppers, onions, romaine, & chipotle ranch 14½

¡nachos!^(gf) - chicken, carnitas **OR** sub carne asada* +3 guacamole, sour cream, black bean, bacon, pico 16 full 12 half

carne asada fries^(gf) - pile of pub’s fries with cheddar or bleu cheese, carne asada, pico salsa, jalapeño & chipotle ranch 15½

fried zucchini - crispy battered zucchini with parmesan, served with ranch 9

You think you've had a hard week?!
Ask us about our emotionally available
Frustrated Chef Special!

GREENS & SOUP

the greek salad – greek dressing | crisp romaine | onion | cucumber | tomato | feta | kalamata olive | pita wedges 14½

add gyro meat +6 | add chicken +5

malibu chicken salad - crispy **OR** grilled chicken breast 15 ½ | sub carne asada* +3½

mixed greens | ranch | cheddar | applewood bacon | avocado-corn salsa | bbq sauce on side | croutons

taco loco salad - shredded chicken **OR** ground beef 15 ½ | sub carne asada* +3½

mixed greens | guacamole | chipotle ranch | black beans | cheddar | pico salsa | tortilla shell

chicken tortilla soup^(gf) - large bowl of homemade tortilla soup | green chile | queso blanco | avocado | all-natural chicken 9½

PUB MEX!

sahuarita dog - bacon wrapped 100% angus beef dog | black beans | jalapeño sauce | tomato & onion | mayo & mustard | tater tots 13

rice bowl^(gf) – choice of veggie bowl, chicken bowl, **OR** sub +3½ for carne asada*

guacamole | black bean | rice | jalapeño & avocado corn salsas | sour cream & pico 13½

dos tacos^(gf) - choice of grilled **OR** crispy fish, pork carnitas, grilled chicken or add +5 for carne asada*

tacos on corn^(gf) **OR** flour tortillas featuring avocado-corn salsa | pico salsa | southwestern rice | black beans 14½ [add bacon +2]

ENTRÉES

sub or add a side salad to any entrée +5

bbq pulled pork mac & cheese - applewood bacon crumble | house bread sticks 16½

catch ‘22 fish & chips – icelandic cod hand dipped in beer batter | pub slaw | french fries | tarter 17½

chicken alfredo - penne pasta | basil & tomato | parmigiana | chicken | house bread stick 17

greek pita - gyro meat **OR** chicken | grilled pita | french fries | kalamata | romaine | cucumber | tomato | tzatziki | feta 16½

house made fried chicken tenders^(gf) - gluten free | french fries | ranch & bbq 15

‘WICHES & FRIES

add side salad to any entrée +5 | sub tater tots for fries +1½

grilled chicken pubwich - grilled chicken | avocado | brioche | tomato | lettuce | onion | mayo 14½ add melted cheese +1

crispy buffalo chicken – l.t.o., sauce choice of buffalo, mango habanero, **OR** prickly pear bbq & swiss, cheddar **OR** bleu cheese 15½

the meatball sub - artisan roll stuffed with meatballs and baked with provolone & fresh seasoning | french fries 17

pulled bbq pork - brioche bun | prickly pear bbq | coleslaw | cheddar | onion strings 16

sam’s steak & cheese – thin sliced steak, artisan roll, cheese wiz, provolone, grilled onions & peppers on side | french fries 17

BURGERS & FRIES*

on brioche bun or lettuce wrap | burger fixin’s | sub or add a side salad +5 | add extra patty +5

choice of: ½ lb of 100% natural beef **OR** Beyond Burger +2½ | served with fries | sub tater tots +1½ | gluten free bun +2

1922 burger - cheddar **OR** swiss | 15 [add bacon +2]

rancho deluxe - bleu cheese | applewood bacon | avocado 17

ray’s bbq burger - beer battered onion strings | cheddar | applewood bacon 17

border burger - fried egg* | green salsa | avocado corn salsa | cheddar 17

keto burger - lettuce wrap | fried egg* | avocado | bacon | cheddar 17½ (no fries – salad with ranch!)

**Veggie? Try
THE BEYOND
BURGER**

We only cook with non-trans fat oils and source local, all-natural ingredients and HACCP certified produce whenever possible *Note: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any allergies prior to ordering. ^(gf) = gluten free v =vegetarian. We cannot warrant that certain items do not include unknown allergens and our kitchens are not entirely gluten free. [†]Good food takes time, please allow extra time for pizzettas. We reserve the right to refuse service to anyone violating house or legal policies. **Note: Parties of 8 or more are subject to a 20% mandatory service charge of the pre-tax total that will be allocated 18% to the service team and 2% to the culinary team**

Thank you and keep on truckin’ – The Pub ‘22 Crew

beers and wine in bottles or by the glass

1. bud light – 16oz | 6½
2. budweiser – 16oz | 6½
3. miller lite – 16oz | 6½
4. michelob ultra – 16oz | 6½
5. corona | 7
6. new! corona non-alcoholic | 7
7. corona premier – **super low carb** | 7
8. pacifico | 7
9. dos equis lager | 7

10. angry orchard (69) | 7
11. moto sonora testarossa | 8
12. landshark lager | 7
13. stella artois lager | 8
14. heineken zero-zero n/a | 7
15. negra modelo | 7
16. white claw black cherry – 16 oz | 7
17. house prosecco split | 10
18. red wines: cabernet, merlot, or pinot noir | 8
19. white wines: chardonnay, pinot grigio, rose, & riesling | 8



& 22 beers on tap...

milwaukee gold 5½

1. pabst blue ribbon | WI | 4.7% abv

classic fare 6½

2. bud light | MO | 4.2% abv
3. miller lite | WI | 4.2% abv
4. coors light | CO | 4.2% abv
5. michelob ultra | MO | 4.2% abv

mexican & moon 7

6. dos equis ambar | MX | 4.7% abv
7. dos equis lager | MX | 4.5% abv
8. modelo especial | MX | 4.4% abv
9. blue moon | CO | 5.4% abv

random beers for whenever ... ask the bartender?



Black Cherry
16oz - \$7

crafty 8

10. dragoon ipa | Tucson, AZ | 7.3% abv
11. guinness stout | IR | 4.2% abv (**20oz \$9**)
12. golden road mango cart | CA | 4% abv
13. mudshark full moon | AZ | 8.5% abv
14. firestone walker 805 | CA | 4.7% abv
15. escorpion black ale | BAJA | 5.5% abv
16. papago orange blossom | AZ | 5% abv
17. sierra nevada hazy ipa | CA | 6.7
18. barrio citrazona | Tucson, AZ | 5% abv
19. barrio tucson blonde | Tucson, AZ | 4.5% abv
20. barrio rojo | AZ | 5.7% abv
21. Omar's beer of the month | ask him
22. 100th anniversary beer by dragoon | sonoran amber | 6% abv

cocktails & sure things

the whisk-tea!

stillhouse peach whiskey | iced tea | peach puree | 12 glass

sahuarita sunset

tequila | amaretto | peach schnapps | pineapple | grenadine
chamoy tajín rim | 11 glass

the mojito market

choice of: classic | peach | strawberry | mango | prickly pear
cruzan rum | mint | fresh citrus
muddled fruit | soda | 12 glass

big bad bloody mary

32 oz | tito's vodka | pub tomato brew | citrus | bacon
chamoy-tajin rim | olive | 15 - 32 oz schooner

pub margarita

silver tequila | tajin rim | citrus | 9 glass

fruit margaritas

strawberry | mango | peach | tajin rim | 10 glass

prickly pear margarita

silver tequila | prickly pear nectar | tajin rim | citrus | 10 glass

sahuarita by morning...

George Strait's Código Tequila Blanco
orange | lime | tajin rim | muddled jalapeño | 15 glass

cazadores in the casa!

cazadores silver & repo | tajín | patrón citrongé citrus | lime | 14 glass

mules on parade

choice of spirit: cazadores silver | stillhouse whiskey | tito's vodka
fresh lime | bundaberg ginger beer | copper mug | 12 | +1 flavors

mark's blue arrow

flecha azul blanco | blue curacao | lime | tajín | 14

purple rain

tito's | raspberry liqueur | lemonade | lime soda | 11

smashed peach mule

maker's mark | agave | peach purée | mint | ginger beer | 13

vintage michelada

32 oz schooner | pub tomato brew | citrus | olive | celery
chamoy tajín rim | add +5 to your bottle beer choice

happy hours: \$2 off all
bar drinks from 2-6 pm every
day! yes, every beer, wine,
& liquor is \$2 off every day
2-6 pm! yes, every day!

Taco Tuesday
Chicken or Pork \$4
Carne Asada* \$5

\$5 Wing Wednesday
\$5 Wings
(Boneless Only)

Thinner
Thursdays
\$2 Off Any Salad!
(Sam said to do it!)

dessert:
voodoo cookie™
warm oven baked chocolate
cookie with ice cream 8

hours: tues, wed, thurs & sun 11a-8p & fri & sat 11a-9p
sorry, we are closed Mondays because Mondays suck!

www.pub1922.com