

# Welcome to PUB

**PIZZETTAS** fresh baked personal focaccia pizzettas<sup>†</sup> with side of sauce | add side salad +5

**margherita** – fresh tomato sauce, mozzarella, garlic olive oil, & parmesan 11 ½

**meat @ the pub** – trio of pepperoni, meatballs, & bacon with marinara, parmesan, & mozzarella 15

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

**viva veggies** – roma tomato, garlic, olive oil, mixed peppers, mushroom, romano, parmesan, & mozzarella 12 ½

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

## STARTERS

**brussels n’ bacon**<sup>(gf)</sup> - charred brussels & crispy bacon chunks tossed in parmesan & sea salt 12

**rancho tots** - crispy tater tots topped with grilled chicken, bacon, parmesan, cheddar, & chipotle ranch 12 ½

**pretzels**<sup>(v)</sup> - swiss, sea salt, melted cheese dip, & mustard 12 | add marinara or chipotle ranch +1

**guacamole & salsa trio**<sup>(gf/vegan)</sup> - 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

**inachos!**<sup>(gf)</sup> - chicken, carnitas **OR** sub carne asada\* +3 ½ guacamole, sour cream, frijoles, bacon, pico 16 full 13 half

**carne asada fries**<sup>(gf)</sup> - pile of pub’s fries with cheddar or bleu cheese, carne asada, pico salsa, jalapeno & chipotle ranch 16

**fried zucchini** - crispy battered zucchini with parmesan, ranch, & marinara 9 ½

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

## GREENS & SOUP

**the greek salad** - greek dressing | romaine | onion | cucumber | tomato | feta | kalamata olive | pita wedges 14 ½

add gyro meat +6 | add chicken +5

**malibu chicken salad** - crispy **OR** grilled chicken breast 15 ½ | sub carne asada\* +3 ½

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

**taco loco salad** - shredded chicken **OR** ground beef 15 ½ | sub carne asada\* +3 ½

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

**chicken tortilla soup**<sup>(gf)</sup> - large bowl of homemade tortilla soup | green chile | queso blanco | avocado | all-natural chicken 9 ½

## PUB MEX!

**sahuarita dog** – jumbo (mucho grande) bacon wrapped 100% angus beef dog | local bun | charro beans | jalapeño sauce tomato & onion | mayo & mustard | tater tots 14

**rice bowl**<sup>(gf)</sup> – choice of veggie bowl, chicken bowl, **OR** sub +3 ½ for carne asada bowl\*

guacamole | charro beans | rice | jalapeño | corn salsa | sour cream & pico 13 ½

**dos tacos**<sup>(gf)</sup> - choice of grilled **OR** crispy fish, pork carnitas, grilled chicken or add +3 ½ for carne asada\*

tacos on corn<sup>(gf)</sup> **OR** flour tortillas featuring corn salsa | pico salsa | southwestern rice | charro beans 15 [add bacon +2]

## ENTRÉES

sub or add a side salad to any entrée +5

**bbq pulled pork mac & cheese** - applewood bacon crumble | house bread stick 17

**catch ‘22 fish & chips** – icelandic cod hand dipped in beer batter | pub slaw | french fries | tarter 17 ½

**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 16 ½

**house made fried chicken tenders**<sup>(gf)</sup> - gluten free | french fries | ranch & bbq 15 ½

## ‘WICHES & FRIES

sub or add a side salad to any entrée +5

**grilled chicken pubwich** - grilled chicken | avocado | brioche | tomato | lettuce | onion | mayo 15 add melted cheese +1

**crispy buffalo chicken** - l.t.o., pickle, sauce choice: buffalo, mango habanero, **OR** prickly pear bbq, with swiss, cheddar **OR** bleu cheese 15 ½

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

**“los gatos” chicken bacon club** - brioche bun | **los gatos wild sauce!** | mayo | jalapeño | tomato | cheddar 15 ½

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

**bbq pulled pork sando** – cheddar brioche bun | prickly pear bbq | cheddar | onion strings | extra pickles | house slaw 17

## BURGERS & FRIES\*

on brioche bun or lettuce wrap | burger fixin’s | served with fries or sub side salad

choice of: 100% natural beef **OR** beyond burger +2 ½ | sub tater tots +1 ½ | gluten free bun +2 | xtra patty +7 | add side salad +5

**1922 burger** - cheddar **OR** swiss | 15 ½ [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\* | corn salsa | jalapeño salsa | cheddar 17

**keto burger** - lettuce wrap | fried egg\* | avocado | bacon | cheddar 17 ½ (no fries – salad with ranch!)

**Veggie? Try  
THE BEYOND  
BURGER**

## THE ONE DESSERT

**voodoo cookie™ & sando** warm baked chocolate cookie with ice cream sandwich 8 ½

[www.pub1922.com](http://www.pub1922.com)

## beers, seltzers, & wine – bottle, can, or glass

1. **GIN & JUICE BY DRE & SNOOP! ARIZONA BOWL READY!** | 7
2. bud light – 16oz | 6 ½
3. budweiser – 16oz | 6 ½
4. miller lite – 16oz | 6 ½
5. michelob ultra – 16oz | 6 ½
6. corona | 7
7. new! corona non-alcoholic | 7
8. corona premier – **super low carb** | 7
9. pacifico | 7
10. dos equis lager | 7

**GIN & JUICE**  
BY DRE AND SNOOP

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



## & 22 beers on tap...

### milwaukee gold 5 ½

1. pabst blue ribbon | WI | 4.7% abv

### classic fare 6 ½

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?**

### crafty 8

10. barrio beer rotator | Tucson, AZ | 4.7% abv
11. barrio tucson blonde | Tucson, AZ | 4.5% abv
12. barrio rojo | AZ | 5.7% abv
13. dragoon ipa | Tucson, AZ | 7.3% abv
14. firestone walker 805 | CA | 4.7% abv
15. guinness stout | IR | 4.2% abv **(20oz \$9)**
16. mudshark full moon | AZ | 8.5% abv
17. Omar's beer of the month | ask him
18. papago orange blossom | AZ | 5% abv
19. pub lager by 10 barrel | WA | 5% abv
20. sierra nevada hazy ipa | CA | 6.7
21. 100<sup>th</sup> anniversary beer by dragoon | sonoran amber | 6% abv
22. mother road tower station ipa | AZ | 7.3%

## cocktails & sure things

### the wildcat song

insolito blanco | watermelon liqueur | jalapeño | citrus  
chamoy & tajin rim | 13 glass

### sahuarita sunset

tequila | amaretto | peach schnapps | pineapple | grenadine  
chamoy tajin 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 | 11 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 tajin 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)**

**hours of operation: tues, wed, thurs & sun 11a-8p & fri 11a-10p & sat 11a-9p**  
**sorry, we are closed Mondays because Mondays suck!**

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 pizettas. We reserve the right to refuse service to anyone violating house or legal policies. **Note: Parties of 6 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

[www.pub1922.com](http://www.pub1922.com)