



CHEUVRONT

RESTAURANT • WINE BAR

MORNING Until 10:30am

Served with Breakfast Potatoes

RIGHT START CROISSANT 12.99

Applewood smoked bacon, eggs
and cheese on a flaky croissant

MORNING BURRITO 16.99

Scrambled eggs, cheddar, potatoes and choice
of Applewood smoked bacon or sausage rolled
in a flour tortilla with fresh salsa on the side

TRADITIONAL SPECIAL* 14.99

Two eggs any style, toast and
choice of breakfast sausage or
Applewood smoked bacon

COFFEE 4.49

Regular or decaf

SHARE

RED ROCK WINGS 19.49

Tossed in traditional Buffalo, Thai peanut or
BBQ sauce, served with carrots, celery and
blue cheese dressing

CHICKEN QUESADILLA 18.49

Grilled and diced chicken, Monterey Jack and
roasted green chilies, served with salsa and
sour cream

ULTIMATE NACHOS 18.49

Grilled chicken, roasted green chilies, corn,
pico de gallo, warm queso and sour cream
over tortilla chips

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY AND SPEAK TO A MANAGER. MANY OF OUR DISHES CONTAIN
INGREDIENTS KNOWN TO BE FOOD ALLERGENS AND ALL DISHES ARE PREPARED IN AN AREA WHERE PRODUCTS CONTAINING
WHEAT, EGGS, MILK, FISH, SHELLFISH, TREE NUTS, PEANUTS, SESAME AND SOYBEANS ARE ALSO PREPARED. WE CANNOT
GUARANTEE THAT MENU ITEMS ARE ALLERGEN FREE AND WE ENCOURAGE OUR CUSTOMERS WITH FOOD ALLERGIES TO MAKE
SAFE AND INFORMED CHOICES.

10.5.23



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GREENS

CHICKEN CAESAR SALAD 17.99

Our classic version with grilled chicken over crisp romaine, creamy Caesar dressing, Parmesan and house-made crostini

SANDWICHES

Served with Kettle Chips

FRENCH DIP 19.99

Roast beef and melted Swiss on a hoagie roll, served with au jus and creamy horseradish sauce

CLASSIC BLT 15.99

Applewood smoked bacon, green leaf lettuce, ripe tomatoes and mayo on toasted sliced sourdough

SMOKED TURKEY MELT 17.29

Smoked turkey, Applewood smoked bacon and melted Swiss on sliced sourdough

MEATBALL SANDWICH 19.49

Italian meatballs, marinara sauce and melted provolone on a hoagie roll

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WHITE WINE

VINO PINOT GRIGIO, COLUMBIA VALLEY, WA
Kumquat, quince, peach blossom and Italian melon with interlacing aromas of fresh cut golden hay, seashells and minerals

13⁷⁵ | 22

KENDALL-JACKSON RESERVE CHARDONNAY, CALIFORNIA
Integrated tropical flavors of pineapple, mango and papaya with citrus notes and aromas of vanilla and honey

14⁷⁵ | 23²⁵

GIESEN SAUVIGNON BLANC, MARLBOROUGH, NZ
Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

12⁷⁵ | 20²⁵

CAMBRIA KATHERINE'S VINEYARD CHARDONNAY, SANTA MARIA VALLEY, CA
Chardonnay marked by exceptional ripeness and smoky oak

14⁷⁵ | 23²⁵

JOEL GOTT SAUVIGNON BLANC, NAPA, CA
Honeydew melon, peaches, lychee and citrus aromas with tropical fruit flavors

14⁷⁵ | 23⁵⁰

SAINT M RIESLING, GERMANY
Juicy apple, melon and citrus aromas with lush and subtly dry finish

12⁷⁵ | 20⁷⁵

ARIZONA STRONGHOLD CHARDONNAY, ARIZONA
Asian pear, green apple, lime and baking spices on the nose and flavors of melon, ripe apple, yellow pear and baking spices

12 | 20

SPARKLING WINE

GRUET BRUT, NEW MEXICO
Aromas and flavors of ripe apples with a hint of floral notes and minerality

10⁷⁵ | 15

RED WINE

GOLDEN WEST PINOT NOIR, ROYAL SLOPE, WA
Attractive aromas of cherries, strawberries and orange peel complement the chocolate and coffee undertones

14⁷⁵ | 23²⁵

MURPHY-GOODE PINOT NOIR, CALIFORNIA
Notes of vanilla from aging in French and American oak add complexity to the intense black cherry aromas and flavors

14²⁵ | 22⁵⁰

POSTMARK CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA
Aromas of blackberry, raspberry compote, plum and warm winter spices with hints of lavender

15⁷⁵ | 25

ARIZONA STRONGHOLD CABERNET SAUVIGNON, ARIZONA
Crushed raspberries, eucalyptus, fine cigars and red rock dust complemented by ripe fruit

14²⁵ | 23

DECOY MERLOT, SONOMA COUNTY
Enticing aromas of blueberry, raspberry and cassis with a hint of cocoa

15⁷⁵ | 26

ARUMA MALBEC, MENDOZA, ARGENTINA
Intense fruity notes of candied plum, violets and a pure, alluring bed of herbs

14²⁵ | 22⁵⁰

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COCKTAILS

KETEL ONE CHIPOTLE HABANERO MARY	16 ²⁵	FRENCH 75	16 ²⁵
Ketel One vodka and Demitri's® All Natural Chipotle-Habanero mix with puréed chipotle peppers and habanero chilies for serious heat!		Bombay Sapphire gin, sparkling wine, simple syrup and lemon juice	
ABSOLUT CHILIES & PEPPERS MARY	16 ²⁵	MOUNT FUJI	18 ⁹⁵
Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish		Toki Suntory whisky and apple purée topped with club soda	
PINEAPPLE MINT MIMOSA	14	BUFFALO TRACE OLD FASHIONED	18 ⁹⁵
Sparkling wine and pineapple juice, garnished with mint		Buffalo Trace bourbon, simple syrup and Angostura bitters	
APEROL SPRITZ	16 ²⁵	MEZCAL MANHATTAN	19 ⁹⁵
Aperol and sparkling wine, topped with club soda		Bossca Joven mezcal, Casamigos Añejo tequila and Antica Formula sweet vermouth with a dash of orange and Angostura bitters	
COSMO KISSES	18 ⁹⁵	ESPRESSO MARTINI	16 ²⁵
Wheatley vodka, St-Germain Elderflower liqueur and lime & cranberry juices, topped with sparkling wine		Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans	

BOTTLES & CANS

MILLER LITE	8 ⁷⁵	BARRIO TUCSON BLONDE	10 ⁷⁵
16oz MILWAUKEE, WI ABV: 4.2% IBU: 10		12oz TUCSON, AZ ABV: 4.7% IBU: 14	
COORS LIGHT	8 ⁷⁵	SIERRA NEVADA PALE ALE	10 ⁷⁵
16oz GOLDEN, CO ABV: 4.2% IBU: 10		16oz CHICO, CA ABV: 5.6% IBU: 38	
BUDWEISER	8 ⁷⁵	MOTHER ROAD TOWER STATION IPA	11 ⁷⁵
16oz ST. LOUIS, MO ABV: 5% IBU: 12		16oz FLAGSTAFF, AZ ABV: 7.3% IBU: 70	
STONE BUENAVEZA SALT & LIME LAGER	13 ⁷⁵	ANGRY ORCHARD CRISP APPLE HARD CIDER	8 ⁷⁵
19.2oz ESCONDIDO, CA ABV: 4.7% IBU: 13		12oz WALDEN, NY ABV: 5%	
DOS EQUIS	10 ⁷⁵	TOPO CHICO RANCH WATER	9 ⁷⁵
16oz MEXICO ABV: 4.7% IBU: 20		12oz MEXICO ABV: 4.7%	
MODELO ESPECIAL	10 ⁷⁵	TRULY WILD BERRY HARD SELTZER	8 ⁷⁵
16oz MEXICO ABV: 4.4% IBU: 18		12oz BOSTON, MA ABV: 5%	
HEINEKEN	10 ⁷⁵		
16oz NETHERLANDS ABV: 5% IBU: 23			

ON DRAFT 16OZ/20OZ

BUD LIGHT	9 ⁷⁵ 11 ⁷⁵	PHX BEER CO. ARIZONA GOLD	10 ⁷⁵ 12 ⁷⁵
ST. LOUIS, MO ABV: 4.2% IBU: 6		PHOENIX, AZ 5% ABV 15 IBU	
MODELO ESPECIAL	9 ⁷⁵ 11 ⁷⁵	SIERRA NEVADA HAZY LITTLE THING IPA	9 ⁷⁵ 11 ⁷⁵
MEXICO ABV: 4.6% IBU: 18		CHICO, CA ABV: 6.7% IBU: 40	
BLUE MOON BELGIAN WHITE ALE	9 ⁷⁵ 11 ⁷⁵	STONE DELICIOUS IPA	9 ⁷⁵ 11 ⁷⁵
GOLDEN, CO ABV: 5.4% IBU: 9		ESCONDIDO, CA ABV: 7.7% IBU: 75	
FIRESTONE 805 BLONDE	9 ⁷⁵ 11 ⁷⁵	SAMUEL ADAMS SEASONAL	9 ⁷⁵ 11 ⁷⁵
PASO ROBLES, CA ABV: 4.7% IBU: 15		BOSTON, MA VARIES	