

STARTERS

ANCALA WINGS	18
celery, carrots, choice of sauce: hot, mild, cajun, honey garlic half order 10	
QUESADILLA*	13
roasted peppers, caramelized onions, cheddar-jack cheese add chicken or steak 3	
BUILD YOUR OWN FLATBREAD	12
sauces: red, pesto, roasted garlic cheeses: blended mozz, buffalo mozz, meats: pepperoni, sausage, chicken (bbq), bacon add 2 veggies: tom, mushroom, onion, spinach, olives, roasted peppers, artichoke add 1	
NACHOS	12
pickled jalapeno, 3 cheese blend, guacamole, sour cream, house salsa add chicken or steak 3	

FORK & SPOON

CHEF'S SOUP OF THE DAY	
cup 5 bowl 7	
ANCALA CHILI	
cup 6 bowl 8	
ANCALA CHICKEN COBB	15
bacon, tomato, egg, avocado, pecans, raisins, gorgonzola, honey mustard	
EAST-WEST CHICKEN	16
savory cabbage, kale, jicama, roasted corn, wontons, roasted peanuts, sesame dressing	
CAESAR	12
romaine hearts, shaved parm, black pepper	
FORBIDDEN STIR-FRY	14
sweet peppers, shitake, carrots, edamame, pineapple, cabbage, fried egg	
PROTEIN	
chicken 4 shrimp 6 salmon 7	

BREAKFAST

CREATE YOUR OWN OMELET, BREAKFAST POTATO	8
toppings \$1 each applewood smoked bacon, sausage, turkey sausage, avocado, tomato, mushrooms, peppers, tomato, swiss, american, blended cheddar, egg whites available on request	
CLASSIC BREAKFAST	12
two eggs any style-choice of meat, bread, breakfast potatoes	

SANDWICHES

ANCALA BURGER*	18
american cheese, baby iceberg, tomato, onion, russian sauce, brioche sub mother earth burger	
PRIME RIB FRENCH DIP*	17
a classic	
THE ITALIAN	16
ham, sopressata, calabrese, pecorino, fresh schacciata, lettuce, tomato, peppers	
FISH TACO *	15
blackened cod, savory slaw, mango-radish relish, flour tortilla	
MEATBALL	15
butcher meatballs, house schacciata, fresh mozzarella	
ANCALA DOG	12
grilled, quarter-pound hebrew national	

SIDES

FRENCH FRIES	4
SWEET POTATO FRIES	4
COTTAGE CHEESE	3
FRESH FRUIT	4

DESSERTS

WHITE CHOCOLATE RASPBERRY CHEESECAKE	9
COOKIE SKILLET	8
SUNSET DONUTS	7
CHEF RAY'S BREAD PUDDING	9

**WE ARE COMMITTED TO PARTNERING
WITH LOCAL FARMS, REGIONAL RANCHES,
ARTISANAL BAKERIES, CRAFT DISTILLERS
AND USING SUSTAINABLE SEAFOOD.**

CEDAR RIVER FARMS BEEF
NOBLE BAKERY
HICKMANS FARMS
MARY'S ORGANIC CHICKEN
MCLENDON'S FARM
QUEEN CREEK OLIVE MILL

BEER

BOTTLES & CANS

Coors Light 4.5	Corona Extra 5.25
Miller Lite 4.5	Corona Light 5.25
Bud Light 4.5	Corona Premier 5.25
	Blue Moon Belgian White 5.25
Budweiser 4.5	New Belgium Fat Tire Amber Ale 5.25
Michelob Ultra 4.5	White Claw Hard Seltzer 6
Voodoo Ranger IPA 5.25	

OFF THE TAP

Coors Light 5
Bud Light 5
Modelo Especial 6
Modelo Negra 6
Lagunitas IPA 6
Guinness Stout 6
Stella Artois 6
Rotating IPA 6
Rotating Local Craft 6

COCKTAILS

TITO'S AMERICAN MULE 10 Tito's Vodak Fresh Lime Juice Ginger Beer	PATRÓN MARGARITA 11.5 Patrón Blanco Fresh Lime Juice Agave Nectar	BUFFALO TRACE MANHATTAN 12.5 Buffalo Trace Bourbon Sweet Vermouth Angostura Bitters
SVEDKA BLOODY MARY 7.5 Svedka Vodka House Bloody Mary Mix	PALOMA 9 Herradura Red Grapefruit Lime Club Soda	BULLIET PEACH BRAMBLE 11 Bulliet Bourbon Peach Liquor Fresh Citrus
NEW AMSTERDAM NEGRONI 10 New Amsterdam Gin Campari Orange Peel	EXOTICO RANCH WATER 7.5 Exotico Blanco Fresh Lime Juice Seltzer	JIM & GINGER 8 Jim Beam & Ginger Ale

WINE

LA MARCA 8.5 Prosecco	MASO CANALI 10 Pinot Grigio	RAVAGE 8 Red Blend
WYCLIFF 7.5 Brut Champagne	KIM CRAWFORD MARLBOROUGH 13 Sauvignon Blanc	CANYON ROAD 7.5 Cabernet Sauvignon
CANYON ROAD 7.5 Chardonnay	MEIOMI 11 Rosé	SIMI 13 Cabernet Sauvignon
KIM CRAWFORD 10 Chardonnay	MACMURRAY RANCH 12 Pinot Noir	UNSHACKLED 14 Cabernet Sauvignon
CANYON ROAD 7.5 Pinot Grigio	CHARLES SMITH 9 The Velvet Devil Merlot	