
~ HAPPY HOUR ~
7 DAYS A WEEK IN THE LOUNGE

FROM 3pm TO CLOSE
ALL BAR APPETIZERS ONLY \$5
\$1 OFF ALL DRINKS

FROM 7:30 TO CLOSE
\$5 MARTINIS AND MARGARITAS



History of a Tucson Landmark

These beautiful grounds were once the site of a small two room farm house. In 1928, Pittsburgh inventor, news correspondent, and actor Frank Cobb LaMar and his wife fell in love with the property and purchased it in anticipation of their upcoming retirement. For ten years they rented the small home to winter visitors and moved in when at last they retired in 1938. The original restoration was a fanciful transformation including three towers, several patios, ponds, and a wishing well. Reportedly, before heading overseas in World War II, 80 servicemen from Davis-Monthan AFB wished at that well for survival – and every man returned safely. The elaborate home, named “Las Torres” for the towers, was thoroughly enjoyed by LaMar and his wife and later became the home of LaMar’s nephew, Frank Naughton, and his family. Peacocks graced the lawns, preening in the large windows – calling throughout the day and sleeping on the tiled roof by night to escape the local coyotes. In 1971 the property was purchased by Double Tree Inns, of Phoenix. The Double Tree was renamed the Bottle Tree, then F.C. LaMar’s Eating and Drinking Emporium and soon afterward became the Lunt Avenue Marble Club, a popular restaurant and weekend disco hot-spot. 1995 brought the Cottonwood Café, and in the last transition of the century, “Las Torres” became OPG.

APPETIZERS

~~~~~  
All Appetizers only \$5 in the Lounge 3pm-Close  
~~~~~

Rocky Mountain Oysters

Breaded "Cowboy Caviar," spicy horseradish
cocktail sauce 7.95

Rattlesnake Eggs

Bacon wrapped jalapeños, smoked
shrimp cream cheese 8.95

Spicy Chicken Lettuce Tacos

Chopped chicken breast, poblano chiles,
tomatillo salsa, cilantro sour cream 6.95

Crispy Skirt Steak Tostada

Crispy skirt steak, refried black beans,
eschabeche slaw, corn tortilla, queso fresco 8.95

Crispy Calamari

Calamari, zucchini, onions, jalapeños, roasted tomato
vinaigrette, charred jalapeño aioli 7.95

Fresh Guacamole

Blue & yellow corn tortilla chips 7.95

Firecracker Shrimp

Panko crusted shrimp, spicy red chile sauce 8.95

Arizona Pecan Quesadilla

Arizona pecans, grilled onion, Oaxacan cheese 7.95

Grilled Steak Quesadilla

Charred grape tomatoes, roasted corn,
Oaxacan cheese 8.95

House Smoked Chicken Quesadilla

Arizona pecan wood smoked chicken, roasted
poblanos, scallions, cheddar cheese 7.95



Chips & Housemade Salsa 3.95

BEER SELECTIONS

~~~~~  
**All Beers \$1 off in the Lounge 3pm-Close**  
~~~~~

DRAFT BEER

Arizona's Own

Copperhead Pale Ale (Tucson)	5	
Hop Knot I.P.A. (Tempe)	5	
Kiltlifter (Tempe)		5
OPG Amber Ale (Tucson)	5	
Raptor Ale (Tucson)	5	

Domestic & Mexico

Bud Light	4	
Dos XX Lager	5	
Negra Modelo	5	
Pacifico	5	

BOTTLED BEER

Mexico

Corona Light	5	
Corona	5	
Dos XX Amber	5	
Victoria (Mexico's oldest)	5	

Domestic & Craft

Bud Light	4	
Budweiser	4	
Blue Moon	5	
Coors Light	4	
Guinness	6.5	
Michelob Ultra	4.5	
Miller Lite	4	
O'Doul's Amber (Non-Alcoholic)	4	
Pyramid Hefeweizen	5	
Stella Artois	5.5	
Stone I.P.A.	5.5	

WINE LIST

We proudly pour Columbia Crest as our house selection

Champagne/Sparkling Wine Glass Bottle

Freixenet "Cordon Negro" Brut (Spain) MV	8	
Domaine Ste Michelle Brut (Washington) NV		35

White Wine

White Zinfandel, Beringer (California) '08	6	24
Reisling, Chateau St. Michelle (Washington) '08	7	28
Torrantes, Tomero (Mendoza, Argentina) '08	7.25	29
Pinot Grigio, Ecco Domani (Italy) '08	6.75	27
Sauvignon Blanc, 'Casa' by Lapostolle (Chile) '09	7.25	29
Chardonnay, Columbia Crest (Washington) '07	6	24
Chardonnay, Greg Norman (Australia) '08	7.5	30
Chardonnay, Kendall Jackson (California) '08	9.5	38

Red Wine

Pinot Noir, Mirassou (California) '08	6.75	27
Pinot Noir, Irony (Monterey, CA) '08	9	36
Merlot, Columbia Crest (Washington) '07	6	24
Merlot, Raymond "R" Collection (California) '06	8.5	34
Malbec, Alamos (Mendoza, Argentina) '09	7	28
Shiraz, Peter Lehmann (Barossa, Australia) '08	8.25	33
Zinfandel Blend, Snap Dragon (California) '08	7	28
Zinfandel, Kenwood "Yulupa" (Lodi, CA) '07	7.5	30
Cabernet Sauvignon, Columbia Crest (Wash.) '07	6	24
Cabernet, Casillero del Diablo (Chile) '08	7.5	30
Cabernet, Villa Mt. Eden (Napa, CA) '05	9.95	39

~Vintages subject to change~

SPECIALTY DRINKS

Cowpuncher's Cocktail

House smoked ice cubes, Maker's Mark bourbon,
Harvey's Bristol Cream, Agave Nector

8

Ghost Pepper Tequini**

El Tesoro Blanco, fresh lime juice, sweet & sour,
ghost pepper infused simple syrup

9.5

****Ghost peppers are 300x hotter than jalapeños!
While spicy, we infuse for flavor - not heat**

Old Tucson Fashioned

Maker's Mark bourbon, muddled orange,
cherry, sugar, bitters, club soda

7

Milky Way Martini

Smirnoff Vanilla vodka, Bailey's, Godiva,
cream, caramel, chocolate syrup

9

Southwestern Mojito

Don Julio Blanco tequila, muddled mint,
sugar, lime juice

9

Mango or Strawberry 9.5

Catalina Sunset

Smirnoff Orange vodka, orange juice, club soda,
sweet & sour, float of Chambord

6

Sonoran Desert Mirage

Bacardi Light rum, mango puree,
pineapple juice, frozen

6

Glenlivet Flight

15yr, 16yr, 18yr, 21yr

22

SPECIALTY MARGARITAS

Señor Rita

El Tesoro Platinum, Midori, triple sec,
fresh lime juice
8.5

Silver Cloud

Herradura Silver, Cointreau,
fresh lime juice
7.5

Prickly Pear

Cuervo "Tradicional" Reposado, prickly pear,
lime, blended
8.5

Cadillac

Don Eduardo Añejo, Grand Marnier,
fresh lime juice
12

Fresca Rita

Cazadores Blanco, triple sec, fresh lime juice,
grapefruit juice
8.5

El Jefe

Patron Silver, Patron Citronage,
fresh lime juice
10.5

Mango

Sauza "Hornitos" Reposado, mango puree,
blended, sugar rim
7.5

La Playa Rita

Corazon Blanco, Blue Curacao,
fresh lime juice
7

“GRANDE” MARGARITAS

These specialty 42oz margaritas
are perfect for sharing

Liquid Gold

Jose Cuervo Gold, Grand Marnier,
Orange & fresh lime juice
11

Gila Monster

El Jimador Blanco, Prickly Pear,
fresh lime juice, blended
12.5

Mi Amor

Corazon Reposado, Cointreau,
fresh lime juice
13

Old Pueblo

Sauza “Commemorativo”, triple sec,
fresh lime juice
11.5

Blue Agave

Don Julio Blanco, Blue Curacao,
fresh lime juice
13.5

Conquest

El Conquistador Blanco, Cointreau,
fresh lime juice
16.5

Raz Rita

Sauza “Hornitos” Reposado, Chambord,
fresh lime juice
12.5

TEQUILA ÇELLAR

To be considered true Tequila, several factors must be present. The Tequila must be double distilled from the fermented juice of the Weber Blue Agave (at least 51%). These plants must be from specific growing regions in Mexico. If other distillates are used, they must be from sugar cane. The percentage of agave used will affect the appearance, aroma, taste and texture, as will the type of wood used for aging. OPG offers a great variety with a style to suit every palate

Blanco, Plata, & Silver

Tequila in its true form! White tequila is stored only in stainless steel & bottled within sixty days from the completion of distillation. It is never aged in wooden barrels. The style is fresh, bold and intensely flavored

4 Coppas	14.5	Don Julio	9
Asombroso	10.5	El Conquistador	9
Cabo Wabo	9	El Jimador	6.5
Casa Noble	12.5	El Tesoro	10
Cazadores	7	Gran Centenario	11.5
Chinaco	11	Herradura	7.5
Cielo	10.5	Partida	10
Corazon	7	Patron	9
Corzo	10.5	Sauza "3G's"	9
Cuervo "Reserva"	20	1921	8.5
Don Eduardo	8.5		

Reposado

Reposado translates to "rested" which, by Mexican law, means aged for two to twelve months in oak barrels. This process tames and mellows the spirit while creating a complex array of flavors

4 Coppas	17	Don Camilo	13.5
Asombroso	11.5	Don Julio	10
Cabo Wabo	10	El Conquistador	10
Casa Noble	13	El Jimador	7.5
Cazadores	8	El Tesoro	11
Chinaco	12	Gran Centenario	12.5
Cielo	11.5	Herradura	9
Corazon	8.5	Partida	11
Corzo	11.5	Patron	10
Cuervo "Gold"	5	Sauza "Hornitos"	6
Cuervo "Tradicional"	6.5		

Añejo

Añejo literally means “aged”. Mexican law specifies that Añejo be aged in government sealed wooden barrels for at least one year. The distiller chooses from many types of barrels, even employing used Bourbon and used Cognac barrels or new oak to contribute to the final blend

4 Coppas	20	Don Julio	12
Asombroso	45	Don Julio 1942	25
Cabo Wabo	13.5	El Conquistador	11
Casa Noble	14.5	El Jimador	8
Cazadores	9	El Mayor	9.5
Chinaco	13	El Tesoro	12
Cielo	12.5	Gran Centenario	13.5
Conmemorativo	6	Herradura	11.5
Corazón	9	Herra “Suprema”	70
Corzo	12.5	Partida	12
Cuervo “Black”	7.5	Patrón	11
Cuervo “Reserva”	25	Sauza “3G’s”	10
Don Camilo	16	1800 Colección	175
Don Eduardo	10		

Tequila Flights

Experience distinctly different tastes

Silver Flight

Corazón / Patrón / Asombroso
12

Reposado Flight

El Tesoro / Partida / Don Camilo
14

Añejo Flight

Don Eduardo / Gran Centenario / Casa Noble
17

Herradura Flight

Blanco / Reposado / Añejo / Suprema
39

Sauza Flight

“3 G’s” Plata / Hornitos Reposado / “3 G’s” Añejo
12

Corzo Flight

Silver / Reposado / Añejo
16

HOUSE MADE DESSERTS

(We proudly serve Shamrock Farms dairy products)

Bread Pudding

Bourbon glaze, candied almonds, whipped cream
4.5

Kahlua Crème Brulee

Cinnamon sugar tortilla, fresh berries
5

Chipotle Chocolate Pecan Bar

Salted caramel, vanilla bean ice cream
6

Espresso Chocolate Torte

Cinnamon anglaise, sour cherry marmalade, vanilla
bean ice cream
5.5

Seasonal Fruit Empanadas

Fresh seasonal fruit, ice cream
4.5

SPIRITED COFFEE DRINKS

Café Pueblo

Frangelico, Chambord, coffee, whipped cream
6

Café Diablo

Cognac or Brandy, Sambuca, Grand Marnier,
coffee, orange twist
7.5

Kioki Coffee

Brandy, Kahlua, coffee, whipped cream
6

Afternoon Monsoon

Hot Chocolate, Crème De Menthe White, whipped
cream, Crème De Menthe Green
5.5

Nutty Irishman

Bailey's, Frangelico, Jameson, coffee,
whipped cream
6.5

Cappuccino 3.75
Espresso 3.75