
~ 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

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**All Appetizers only \$5 in the Lounge 3pm-Close**  
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Rocky Mountain Oysters

Breaded "Cowboy Caviar," spicy horseradish sauce 7.95

Spicy Chicken Lettuce Tacos

Chopped chicken breast, poblano chiles, tomatillo salsa, cilantro sour cream 6.5

Fresh Guacamole

Lettuce bowl, tortilla chips 7.5

Rattlesnake Eggs

Bacon wrapped jalapeños, smoked shrimp cream cheese 8.95

Cuatro Tostada Tasting

Beef machaca, red chile pork, guacamole, bean & cheese 6.95

Firecracker Shrimp

Panko crusted shrimp, spicy red chile sauce 7.95

Grande Quesadillas

Monterey jack, cheddar cheese, black bean salsa, cilantro, roasted tomatoes, green onions, salsa, cilantro sour cream

Arizona Pecan & Vegetable 8.95

Grilled Chicken 9.95 or Beef Machaca 10.95

Crispy Calamari

Jalapeño honey, cilantro lime vinaigrette 7.95

Southwestern Marinated Beef Skewers

Peppers, onions, mushrooms, jalapeño cilantro dipping sauce 6.95



Chips & Housemade Salsa 3.95

Add queso dip 5.95

DRAFT BEER

Arizona's Own

Copperhead Pale Ale	5
Hop Knot I.P.A.	4.75
Kiltlifter	5
McMahon's Prime Ale	5
Raptor Ale*	5

*Just like the 42nd ECS call sign, it's "toxic" with 8% alcohol

Domestic & Mexico

Bud Light	4
Dos XX Lager	4.75
Modelo Especial	5
Negra Modelo	5

BOTTLED BEER

Mexico

Corona Light	5
Corona	5
Dos XX Amber	5
Pacifico	5

Domestic & Craft

Bud Light	4
Bud Light Lime	4
Budweiser	4
Coors Light	4
Guinness	5.5
Michelob Ultra	4.5
Miller Lite	4
O'Doul's (Non-Alcoholic)	4
Oak Creek Amber Ale	5
Pyramid Hefeweizen	5
Stone I.P.A.	5
Stella Artois	5
Blue Moon	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
Perrier Jouet "Grand Brut" (France) NV		95

White Wine

White Zinfandel, Beringer (California) '07	6	24
Reisling, Chateau St. Michelle (Washington) '07	7	28
Torrantes, Tomero (Mendoza, Argentina) '07	7.25	29
Pinot Grigio, Ecco Domani (Italy) '07	6.75	27
Sauvignon Blanc, 'Casa' by Lapostolle (Chile) '08	7.25	29
Chardonnay, Columbia Crest (Washington) '07	6	24
Chardonnay, Greg Norman (Australia) '07	7.5	30
Chardonnay, Kendall Jackson (California) '04	9.5	38
Chardonnay, Rombauer (Carneros, CA) '07		79

Red Wine

Pinot Noir, Mirassou (California) '07	6.75	27
Pinot Noir, Irony (Monterey, CA) '05	9	36
Merlot, Columbia Crest (Washington) '04	6	24
Merlot, Raymond "R" Collection (California) '05	8.5	34
Malbec, Alamos (Mendoza, Argentina) '08	7	28
Shiraz, Peter Lehmann (Barossa, Australia) '06	8.25	33
Zinfandel Blend, Snap Dragon (California) '07	7	28
Zinfandel, Kenwood "Yulupa" (Lodi, CA) '06	7.5	30
Bordeaux Blend, BV "Tapestry" (Napa, CA) '05		79
Cabernet Sauvignon, Columbia Crest (Wash.) '06	6	24
Cabernet, Casillero del Diablo (Chile) '07	7.5	30
Cabernet, Villa Mt. Eden (Napa, CA) '05	9.95	39
Meritage, Robert Craig "Affinity" (Napa, CA) '05		89

~Vintages subject to change~

SPECIALTY DRINKS

Old Tucson Fashioned

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

7

Catalina Sunset

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

6

Sonoran Desert Mirage

Bacardi Light rum, mango puree,
pineapple juice, frozen

6

Southwestern Mojito

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

9

Mango or Strawberry 9.5

The Lizard

Skyy vodka, Captain Morgan rum,
Roses lime juice, club soda, Grenadine float

7.5

Milky Way Martini

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

9

Kino Kream Soda

Captain Morgan rum, Sierra Mist, club soda,
sweet & sour

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 Anejo, Grand Marnier,
fresh lime juice

12

Mango

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

7.5

Fresca Rita

1800 Reposado, triple sec, fresh lime juice,
grapefruit juice

8.5

El Jefe

Patron Silver, Patron Citronage,
fresh lime juice

10.5

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 "Conmemorativo", 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	El Conquistador	7
Asombroso	13	El Jimador	6.5
Cabo Wabo	8.5	El Tesoro	10
Casa Noble	11	Gran Centenario	11.5
Chinaco	10	Herradura	7.5
Cielo	10.5	Partida	9
Corazon	7	Patron	8
Corzo	10.5	Sauza "3G's"	9.5
Cuervo "Reserva"	25	1800	6.5
Don Eduardo	8.5	1921	8.5
Don Julio	12		

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 Julio	13
Asombroso	16	El Conquistador	8.5
Cabo Wabo	11.5	El Jimador	7.5
Casa Noble	13	El Tesoro	11.5
Chinaco	11	Gran Centenario	12.5
Cielo	11.5	Herradura	8.5
Corazon	8.5	Partida	10
Corzo	11.5	Patron	9
Cuervo "Gold"	5	Sauza "Hornitos"	6
Cuervo "Tradicional"	6.5	1800	6.5
Don Camilo	13.5		

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 1942	21
Asombroso	45	El Conquistador	10.5
Cabo Wabo	16	El Jimador	8
Casa Noble	19.5	El Mayor	9.5
Chinaco	12	El Tesoro	11
Cielo	12.5	Gran Centenario	13.5
Conmemorativo	6	Herradura	11.5
Corazón	9	Herra “Suprema”	70
Corzo	12.5	Partida	11
Cuervo “Black”	7.5	Patrón	11
Cuervo “Reserva”	25	Sauza “3G’s”	10.5
Don Camilo	16	1800	10
Don Eduardo	10	1800 Colección	160
Don Julio	14		

Tequila Flights

Experience three distinct 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 / Suprema
35

Sauza Flight

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

Corzo Flight

Silver / Reposado / Añejo
16

DELIGHTFUL DESSERTS

Traditional Flan

Just like Mama used to make

6

New York Style Cheesecake

Caramel, whip cream, fresh strawberry

5.5

Chocolate Mousse Tower

Rich chocolate cake, chocolate mousse,
ganache, crème anglaise

6

Kahlua Crème Brulee

Cinnamon sugar tortilla, fresh strawberry

5

Ice Cream Sampler

Three house-made ice creams, whip cream.

6

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

Esspresso 3.75

All coffee drinks can be prepared decaffeinated