

## SHARABLES

ALBERT'S BREAD BALLOON	smoked sea salt, fontina cheese sauce	16
CHICKEN WINGS	red hot sauce, carrot & celery, smoked bleu cheese	17
HOUSE MADE PARMESAN FRIES	pecorino, sea salt, smoked tomato ketchup <b>V</b>	11

## SOUPS / SALADS add tofu 6 | steak 7 | chicken 8 | shrimp 9

CHICKEN TORTILLA SOUP	smoked chicken, avocado, scallion, tortilla chips	15
MAINE LOBSTER BISQUE	crushed lobster, tomato, tarragon	14
CAESAR SALAD	romaine lettuce, parmesan cheese, toasted croutons	15
ICEBERG WEDGE	hard boiled eggs, smoked bleu cheese, pecanwood bacon, buttermilk dressing	14
SNAP PEA WHIPPED RICOTTA	local radishes, pea shoots, pickled garlic, toasted almonds, lemon oil <b>VG</b>	16
CHEF'S GARDEN MIXED GREENS	cherry tomato, radishes, pea shoots, Dijon sherry vinaigrette <b>VG</b>	15

## PIZZA gluten free version available

MARGHERITA	mozzarella, basil, unfiltered olive oil <b>VG</b>	15
CHIPOLTE CHICKEN	adobo sauce, poblano peppers, Monterey jack, roasted corn crema agria	17
SHRIMP & ZUCCHINI	caramelized onions, garlic confit, white cream sauce	18
CALZONE	wild mushroom, dino kale, oven roasted tomatoes, garlic confit <b>VG</b>	16

## ENTREES

CLASSIC CHEESEBURGER*	lettuce, tomato, onion, choice of cheese	19
PATTY MELT*	caramelized onion, sauerkraut, Thousand Island dressing	18
IMPOSSIBLE BURGER	lettuce, tomato, onion <b>VG</b>	17
FAROE ISLAND SALMON*	native tepary bean sauté, grilled scallions, citrus chutney	26
WOOD OVEN ROASTED CHICKEN	harissa, heirloom carrots, confit marble potato	32
NASHVILLE STYLE CHICKEN SANDWICH	crispy chicken, tart pickles, cabbage slaw	18
PAPPARDELLE PASTA	bolognese sauce, ricotta cheese (vegan alternative available)	26
SWEET CORN RAVIOLI	heirloom tomatoes, swiss chard <b>VG</b>	28
10oz FLAT IRON STEAK*	served with choice of two sides	33
10oz FILET CENTER CUT*	served with choice of two sides	46
12oz NY STRIP CERTIFIED ANGUS BEEF*	served with choice of two sides	49
12oz RIBEYE STEAK*	served with choice of two sides	44

## DAILY SPECIALS

<b>MONDAY</b>	MOULE – FRITES* 24 steamed new england mussels, house made fries, aioli
<b>TUESDAY</b>	ROASTED BONE IN SHORT RIB TACOS 56 (serves 3) choice of tortillas, southwestern accoutrements
<b>WEDNESDAY</b>	FRIED CHICKEN 25 potato salad, jalapeno & cheese biscuit
<b>THURSDAY</b>	VEAL SCHNITZEL 30 fennel & watercress salad, roasted fingerling potatoes
<b>FRIDAY</b>	FISH & CHIPS 19 beer battered, thick cut potato fries, malted-tartar sauce
<b>SATURDAY</b>	BEEF WELLINGTON* 55 a modern interpretation. black truffles, foie gras, hon shimeji mushroom
<b>SUNDAY</b>	CHICKEN AND WAFFLE 22 bourbon maple syrup

## SIDES

House Made French Fries <b>V</b>	7
Hayden Mills Polenta, Humbolt Fog Cheese <b>VG</b>	10
Roasted Fingerling Potatoes <b>V</b>	10
Blistered Vine Ripe Tomatoes <b>V</b>	7
Roasted Heirloom Carrots, Chimichurri Sauce <b>V</b>	12
Charred Broccolini <b>V</b>	9

All sandwiches available on gluten-free bread upon request.

**VG** - Indicates the dish is vegetarian.

**V** - Indicates the dish is vegan.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience, an automatic gratuity of 18% will be added to parties of six or more.

All credit card transactions will appear at an additional 25% of the base amount authorized until fully processed by the Arizona Biltmore.

## COCKTAILS

## SITTING PRETTY 16

ketel one grapefruit & rose, st. germain, prosecco, served in a grapefruit

## MYSTERY ROOM 17

yellow chartreuse, sunoty toki, honey, lemon juice, chandon brut classic

## PURE GOLD 18

hennessy vs, grand marnier, angostura bitters, sugar cube, veuve clicquot, luxardo cherry, orange peel

## FROSÉ 17

rosé, st. germain, lemon juice, peach purée

## BEHIND CLOSED DOORS 15

casamigos blanco, lime juice, agave, peach liqueur, giffard pamplemousse

## PATENT PENDING 17

ketel one peach & orange blossom, aperol, lemon juice, coconut purée, fee foam, club soda

## FROZEN PISCO PUNCH 14

la caravedo pisco, watermelon juice, lemon juice, white wine

## BABY, YOU'RE DRIVING 16

crusan single barrel, lime juice, pure cane syrup, angostura bitters, chandon brut classic, mint

## RED SANGRIA 14

red wine, cognac, mango juice, cranberry juice, peach liqueur, fresh fruit

## WINE

## CHAMPAGNE &amp; SPARKLING

Moet & Chandon Imperial Brut, Champagne, Epernay	130
Veuve Clicquot, Yellow Label, Champagne, Reims, FR	32/126
Veuve Clicquot, NV Brut Rosé, Champagne, Reims	140
Dom Perignon, 2010 Brut, Champagne, Epernay	410
Ruinart, Brut Rosé, Champagne, Reims	150
Chandon Brut Classic, Sparkling Wine, CA	16/65
Gruet, Méthode Champanoise, Brut Rosé, NM	15/54
Riondo, Prosecco, Spumante DOC, IT	15/54

## WHITES &amp; ROSÉ

Loveblock, Sauvignon Blanc, Marlborough, NZ	18/27/72
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ	80
Cakebread, Sauvignon Blanc, Napa Valley	22/33/ 85
Cade, Sauvignon Blanc, Napa Valley	100
Terlato, Pinot Grigio, Colli Orientali del Friuli DOC, IT	22/33/84
Chateau Ste. Michelle & Dr. Loosen, Eroica, Riesling, WA	16/24/65
Sonoma-Cutrer, Chardonnay, RRV	20/30/75
Trefethen, Chardonnay, Napa Valley	75
Frog's Leap, Chardonnay, Napa Valley	23/34/87
ZD Winery, Chardonnay, Napa Valley	92
Domaines Ott, By.Ott, Rosé, Provence, FR	20/30/75
Château d'Esclans, Whispering Angel, Rosé, Provence, FR	84

## REDS

Bergström, Cumberland Rsv., Pinot Noir, OR	21/31/84
Davis Bynum, Jane's Vnyd., Pinot Noir, RRV	18/27/72
Belle Gloss, Clark & Telephone, Pinot Noir, RRV	100
Ferrari-Carano, Merlot, Sonoma County, CA	16/24/65
Pride Mountain, Merlot, Napa-Sonoma, CA	90
Bodega Norton Reserva, Malbec, Mendoza, ARG	17/26/68
Daou Vineyards, Cabernet Sauvignon, Paso Robles	22/33/84
Round Pond, Kith & Kin, Cabernet Sauvignon, Napa Valley	25/37/96
ZD Winery, Cabernet Sauvignon, Napa Valley	100
Duckhorn, Cabernet Sauvignon, Napa Valley	110
Heitz Wine Cellars, Cabernet Sauvignon, Napa Valley, CA	110
Silver Oak, Cabernet Sauvignon, Alexander Valley, CA	145
Justin, Isosceles, Red Blend, Paso Robles, CA	90
The Prisoner, Red Blend, Napa Valley, CA	29/43/112
Cain Vineyards, Five Spring Mtn. District, Red Blend, CA	230
Joseph Phelps, Insignia, Red Blend, Napa Valley, CA	400

Please inquire about our daily house wine offerings 14/21/56

## BEER

## IMPORT | DOMESTIC | LOCAL

Amstel Light 9
Corona Extra 9
Coors Light 9
Michelob Ultra 9
Miller Lite 9
State 48 Mango Wheat 10
Huss Desert Sage IPA 10
Heineken 0.0 Non-Alcoholic 8

## DRAFT 16OZ

Bud Light 10
State 48 Desert Vibes Mexican Lager 11
Modelo Especial 10
Kona Big Wave 10
Lagunitas IPA 11
SanTan Juicy Jack Hazy IPA 11
Rogue American Amber Ale 11

## FREE SPIRIT

COCONUT LAVENDER LEMONADE 10  
coconut water, lemon juice, lavender syrup, club soda

GARDEN GINGER HIGHBALL 10  
seedlip garden, ginger beer, rosemary