



AT ARIZONA BILTMORE

A TASTEFUL HISTORY

FOR THE TABLE

Freshly Smashed Avocado GF Avocado, Cilantro, Jalapeño, Lime	16
House Fries Cotija Cheese, Chili Flakes, Queso Blanco, Chipotle Ketchup	9
Roasted Garlic & Red Pepper Hummus Duo Chickpea Cracker & Warm Pita, Lemon Olive Oil, Garden Vegetables	15
Grilled & Chilled Shrimp GF Ancho, Avocado Puree, Sweet Pickled Tomatoes, Tomatillos & Jalapeños, Preserved Lemons	21
Grilled Chicken Wings Chipotle BBQ sauce, Smoked Almonds, Green Onions, Preserved Lemon Aioli	16
F&A Hotpot PEI Mussels, Shriners' Sausage, Roasted Fennel, Onions, Anaheim Chilies, Citrus, Oregano, Amarillo Mustard Cream, Grilled Sour Dough	21

SOUPS & SALADS

Signature Chicken Tortilla Soup GF Served since 1929	10
Southwestern Caesar Salad Artisan Romaine, Tomato, Jalapeño-Cheddar Croutons, Queso Fresco, Pickled Onion, Jalapeño, Pico de Gallo, Charred Tomatillo Dressing	9/13
Warm Brussels Sprout Salad GF Roasted Heirloom Cauliflower, Dried Cranberries, Crushed Marcona Almonds, Parmesan Fluff, Romesco Sauce, Cider Vinaigrette	10/14
F&A Chicken Salad Pulled Chicken, Napa Cabbage Slaw, Roasted Corn, Black Beans, Crispy Tortillas, Scallions, Candied Cashews, BBQ Sauce, Pineapple-Ginger Dressing	13/18
3 Sisters Power Bowl GF Petite Greens, White, Pinto and Kidney Beans, Quinoa, Cherry Tomatoes, Avocado, Roasted Butternut Squash, Sweet Potatoes, Honey Chipotle Vinaigrette	11/16
Add On: Chicken 7 Shrimp 11* Organic Salmon 14 *Flat Iron Steak 12	

FROM THE STONEFIRE OVEN

F&A Tarte Flambée Jalapeño Bacon, Roasted Garlic Béchamel, Caramelized Onions, Arugula, Balsamic	14
Open Faced Green Chili Tamale Green Chilies, Corn Relish, Queso Blanco & Salsa Verde	14
Margarita Pizza San Marzano Tomato Sauce, Roasted Tomato, Fresh Mozzarella, Sweet Basil	17
Roasted Corn & Poblano Pizza Roasted Corn Béchamel, Poblano Peppers, Caramelized Onions, Pico de Gallo, Cojita Cheese	16

MAINS

*Seared Hokkaido Scallops Corn and Butternut Squash Puree, Sweet Potato, Bacon, Watercress, Queso Fresco, Saba, Puffed Quinoa	37
F&A Cioppino Pei Mussels, Cockles, White Fish, Smoked Tomatoes, Roasted Fennel, Crispy Potatoes, Smoked Seafood Broth, Grilled Sourdough	34
*Certified Angus Cheeseburger Pecan Wood Smoked Bacon, Wisconsin Cheddar Cheese, House Pickles, Bibb Lettuce, Heirloom Tomato, F&A Special Sauce, House Fries	20
Ancho Butternut Squash Ravioli Butternut Squash, Wild Mushrooms, Cranberries, Wilted Greens, Maple Brown Butter, Queso Fresco	21
F&A Beef Meatloaf Chipotle Ketchup Glaze, Wisconsin Cheddar Mashed Potatoes, Sautéed Spinach, Crispy Onions	26
Seared Organic Scottish Salmon Blackened Seared Salmon, Chorizo, Black Bean-Chili Relish, Broccolini, Citrus Romesco	33
Half Chicken Mary's Organic Chicken, Roasted Brussel Sprouts & Carrots, Apricot-Carrot Mole, Black Lentils, Chicken Jus	28
Green Chili Pork Secreto Grilled Pork, Braised Pork Belly, Potato, Hominy, Hatch Chilies, Tomato, Avocado Puree, Pork Jus	26
Grilled Chili-Lime Ribeye Cast-Iron Seared Ribeye, Crispy Potatoes, Sweet Corn Relish Chili Compound Butter	44

GF- Indicates dish is gluten free. All sandwiches available on gluten-free bread upon request. *These items are offered cooked to order. 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. Executive Sous Chef Jason Jaynes