



AT ARIZONA BILTMORE

A TASTEFUL HISTORY

## LUNCH

### FOR THE TABLE

**Smashed Avocado GF VG** 18  
Local Corn Tortilla Chips, Pico de Gallo

**House Fries VG** 10  
Aleppo Chile, Fresh Herbs, Biltmore Citrus Aioli

**Aleppo Chile & Roasted Garlic Hummus VG** 16  
Grilled Flatbread, Tepary Beans, Lemon Olive Oil, Garden Vegetables

**Grilled Shrimp GF** 17  
Tomatillo Jam, Avocado, Tomato Salad

**Grilled Chicken Wings** 14  
Chipotle Barbecue Sauce, Citrus Marinated Cucumbers, Pickled Onions

### SOUPS

**Signature Chicken Tortilla Soup GF** 11  
Served since 1929

**Gazpacho Verde GF VG** 12  
Mango, Prickly Pear Syrup, Queso Fresco  
**Add \* Shrimp Toast 6**

### SALADS

**Sonoran Caesar VG** 12  
Artisan Romaine, Torn Croutons, Cotija Cheese, Pickled Onions, Jalapeño, Charred Tomatillo Dressing

**Heritage Grain VG** 14  
White Sonoran Wheat Berries, Tomato Confit, Dates, Golden Raisins, Bee Pollen, Pistachios, Wildflower Honey Tomato Vinaigrette

**F&A Chicken Salad GF** 18  
Pulled Chicken, Napa Cabbage Slaw, Roasted Corn, Black Beans, Crispy Tortillas, Scallions. Candied Cashews, BBQ Sauce, Pineapple Ginger Dressing

**Local Mixed Greens GF VG** 13  
Heirloom Carrots, Smoked Bleu Cheese, Pecans, Figs, Mesquite Honey, Prickly Pear Vinaigrette

**Add** \*Chicken 7 | \*Shrimp 11  
\*Organic Salmon 14 | \*Flat Iron Steak 12

### STONEFIRE PIZZAS

**Sonoran VG** 17  
Chihuahua Cheese, Tomatillo, Smoked Tomato Sauce, Aleppo Chile, Cilantro, Lime

**Southwest Traditional** 18  
Spicy Chorizo, Tasso Ham, Bacon, Smoked Oven Dried Tomato, Pomodoro Sauce, Southwest Cheese Blend, Pickled Peppers

**Roasted Corn & Poblano VG** 16  
Hominy Crema, Avocado Salsa, Pico de Gallo, Cotija Cheese

### MAINS

**F&A Press** 19  
Braised Pork Belly, Fire-Roasted Ham, Sweet Pickled Jalapeño Relish, Mustard Crème, House Fries, Chihuahua Cheese

**Chicken Sandwich** 18  
Grilled Chicken Breast, Pecan Wood Smoked Bacon, Heirloom Tomato, Avocado, Mixed Greens, Lime Aioli, Farm White Bread

**Fish Taco** 18  
Flounder, Cabbage, Pickled Onion & Jalapeño, Bean Puree, Radish, Pico de Gallo, Citrus Aioli, Local Corn Tortilla Chips

**Heirloom Corn Tamale GF** 21  
Pollo Rojo, Aji Crema, Pico de Gallo

**\*Certified Angus Cheeseburger** 20  
Pecan Wood Smoked Bacon, Welch Cheddar, House Pickles, Bibb Lettuce, Heirloom Tomato, Biltmore Citrus Aioli, House Fries

**Mushroom Tostada GF VG** 14  
Mushroom and Black Garlic Purée, Bean Purée, Avocado Salad, Pickled Red Onions, Poblano, Citrus Crema

**Executive Sous Chef | Jason Jaynes**

GF – Indicates the dish is gluten free. All sandwiches available on gluten-free bread upon request.  
VG – Indicates the dish is vegetarian.

\*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.