

THE ARCHITECTURAL RECORD

BILTMORE HOTEL PHOENIX

MCARTHUR'S SOCIAL



FIRST FLOOR PLAN

SMALL BITES

Citrus Cured Olives	gf, v	6
Biltmore Deviled Eggs	gf, vg	6
Rosemary Heirloom Popcorn	gf, vg	6
Local Sonoran Spiced Frites	vg	6

SHAREABLES

Harvest Corn Chips	vg	12
Guacamole, Roasted Salsa Roja		
Honey Pizza Fritto		15
Burrata, Prosciutto di Parma, Arugula, Local Ancient Grain Pistou		
Thunderbird Wings		15
Sonoran Dry Rubbed, Celery, Buttermilk Ranch		
Meatballs		18
Beef, Veal, Pork, Pomodorina, Jack Cheese, Grilled Sourdough		
Potato Pillows		18
Crispy Potato, Cheddar Cheese, Scallions, Jalapeño-Bacon Jam		
Rolled Birria Short Rib Bites		18
Ale Braised Short Rib, Citrus Slaw, Avocado, Queso Fresco, Pickled Onion, Cilantro		
Tuna Tartare*		23
Spiced Tuna, Black Beans, Radish, Roasted Corn, Jalapeno, Cilantro, Avocado, Chipotle, Harvest Corn Tortilla Chips		

HOPS & VINES

Local Draft Beers		8
16 Oz		
Sommelier Select Wines		
Ask Server For Today's Selection		
Bubbles, White, Rose, Red	gl 10	btl 38

Arizona Biltmore is proud to partner with local culinary purveyors like Noble Bread, Wildflower, Frites St., Laura Gourmet and more.
gf = Gluten-Free | v = Vegan | vg = Vegetarian.
Some items can be made gluten-free upon request.

*Consumer Advisory: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, shellfish reduces poultry or reduces the risk of foodborne illness.