

ARTBAR + BISTRO

STARTERS

- SOUP OF THE DAY** 6
Ask your server for today's selection
- TORTILLA CHIPS + FRESH SALSA (gf + veg)** 5
Suggested beverage pairing: Wicked Little Town
- WARM ASSORTED BREAD + BUTTER (veg)** 6
- PRETZEL, SALAMI + CHEESE PUB BASKET** 11
soft pretzels with salami, cheddar cheese, and honey mustard dipping sauce with a pickle spear
Suggested beverage pairing: Papago Orange Blossom
- MOZZARELLA STICKS + MARINARA DIP** 7
Suggested beverage pairing: Stella Artois
- CAPRESE + PROSCIUTTO STACK (gf)** 7
fresh mozzarella, Roma tomatoes and fresh basil topped with thinly-sliced prosciutto, balsamic vinegar, and extra virgin olive oil
Suggested beverage pairing: Carletto Prosecco

SALADS

Make any Salad a Wrap for \$1. Includes kettle chips.

- CLASSIC CAESAR (veg)** 8
romaine, shaved parmesan, and croutons + chicken for \$4
Suggested beverage pairing: CK Mondavi Pinot Grigio
- BLUEBERRY + SPINACH (gf + veg)** 10
baby spinach, fresh blueberries, crumbled goat cheese, red onion, and marcona almonds with balsamic vinaigrette + chicken for \$4
Suggested beverage pairing: Flora Rita Cocktail
- PEAR, WALNUT + BLUE CHEESE (gf + veg)** 10
sliced pears with perfectly tossed butter and sugar glazed walnuts, blue cheese and fresh baby greens with balsamic vinaigrette + chicken for \$4
Suggested beverage pairing: 13 Celsius Sauvignon Blanc

ENTREES

- TURKEY + BRIE SANDWICH** 12
smoked turkey breast with creamy brie cheese, red onion, romaine lettuce, and a garlic-herbed mayo served on a toasted roll with kettle chips
Suggested beverage pairing: 13C Sauvignon Blanc
- COUS COUS WITH GRILLED CHICKEN** 11
exotically seasoned and warmed cous cous with pistachios, red onion, and dried apricot topped with grilled chicken, served on a bed of romaine
Suggested beverage pairing: Benziger Chardonnay
- FRENCH DIP SANDWICH** 13
tender roast beef, onions, horseradish sauce, and melted provolone cheese on a French roll with au jus for dipping, served with kettle chips
Suggested beverage pairing: Austin Hope Cabernet
- BEER BATTERED FISH + CHIPS** 13
classic beer battered cod with French fries and coleslaw, tartar sauce, lemon wedge and malt vinegar on the side
Suggested beverage pairing: Bubble Stash IPA
- BUFFALO TENDERS** 11
served with celery and carrot sticks with your choice of bleu cheese or ranch, these premium chicken tenders are tossed in Chef G's absolutely delicious medium heat buffalo sauce
Suggested beverage pairing: Guinness Stout
- CHICKEN TENDERS + FRIES** 12
delicious breaded chicken tenders with French fries, served with your choice of ketchup, ranch, honey mustard, or bbq sauce
Suggested beverage pairing: Huss Scottsdale Blonde Lager
- MARGHERITA PIZZA (veg)** 10
red sauce and fresh mozzarella topped with fresh basil, shaved parmesan, and a drizzle of extra virgin olive oil
Suggested beverage pairing: JP Chenet Sparkling Rose

SWEETS

- LIMONCELLO FLUTE (gf)** 6
refreshing lemon gelato swirled with limoncello
- CHEESECAKE OF THE DAY** 6
Ask your server for today's selection
- FLOURLESS, CHOCOLATE-CHUNK BROWNIE (gf)** 5
fudge-like and decadent!

gf = gluten-free veg = vegetarian

*Please be advised that ArtBar+Bistro is not a certified gluten-free kitchen or nut-free kitchen.

Don't miss a minute of the show! Please place your order at least 40 minutes before showtime!