

BUBBLES

PROSECCO, *Bisol*, VENETO, ITALY
 CHAMPAGNE, *Veuve Clicquot*, REIMS, FRANCE

9 36
 15 81

★ THE ARROGANT BUTCHER ★

COCKTAILS

NEGRONI SOUR *Campari, Plymouth Gin, Lemon Sour, Egg Whites, Orange Bitters* 8

THE STREETFIGHTER *Ri(1) Whiskey, Averna Amaro, Black Tea Honey Syrup* 10

THE PINK DRINK *Skyy Vodka, Grand Marnier, Orange Juice, Lime Sour, Raspberries* 8

PEPPERS & PEACHES *Hangar Chipotle, Thatcher's 3 Chiles, Peach Bitters* 9

SKINNY RASPBERRY MOJITO *Cruzan Rum, Mint, Truvia (All-Natural Sweetener), Lime, Soda* 9

CANDLESTICK MAKER *Maker's Mark 46 Bourbon, Lemon, Thatcher Spiced Apple, Honey, Angostura* 10

AFTER SCHOOL SPECIAL *Modelo Especial, Raspberry Infused Sauza Tequila, Ginger Agave, Lime, Smoked Salt* 8

THE LAST WORD *Hendrick's Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Lime Juice* 10

THE POLISH FIX *Belvedere Vodka, Lemon Juice, Crushed Ice, Seasonal Fruit Smash* 9

MAID IN MEXICO *Hornitos Blanco, Mint, Cucumber, Lime Sour* 9

ROSE & KRANTZ *Plymouth Gin, Rosato Vermouth, Lemon, Aperol Rinse* 9

OLD FASHIONED *Knob Creek Bourbon, Angostura Bitters, Sugar Cube, Orange & Lemon Peel* 9

RHUBARB COLLINS *Effen Vodka, Rhubarb Bitters, Lemon* 8

On Tap 16oz / 20oz BEERS Bottle / Can (B) Bottle (C) Can

SAN TAN BREWING CO. 5.50 6.50 SIERRA NEVADA 5.50 6.50
HefeWeizen
 SUN UP BREWING CO. 5.50 6.50 GUINNESS 6.50 7.50
Light Rail Cream Ale
 FOUR PEAKS 6.00 7.00 BUD LIGHT 4.50 5.50
Kiltlifter Scottish Ale

GRAND CANYON BREWING CO. 5.25 (B) LUMBERYARD BREWING CO. 5.25 (C)
American Pilsner
 SAN TAN BREWING CO. 5.25 (C) SONORON BREWING CO. 15.00 (B)
Epicenter Amber
 PRESCOTT BREWING CO. 5.75 (C) COORS LIGHT 3.75 (B)
Ponderosa IPA
 MODELO ESPECIAL 4.00 (C) STELLA ARTOIS 5.50 (B)
 MOGOLLON BREWING CO. 5.25 (C) MILLER HIGH LIFE 1.95 (B)
Wapiti Amber Ale
7oz Grenade

WINES

WHITE 11 44

SAUVIGNON BLANC, *Domaine Fouassier "Les Grands Groux"* 11 44
 SANCERRE AOC, FRANCE

SAUVIGNON BLANC, *Villa Maria*, MARLBOROUGH, NEW ZEALAND 9 36

ALBARINO, *Martin Códax*, RÍAS BAIXAS, SPAIN 9 36

CHENIN BLANC, *Sauvion*, VOUVRAY AOC, FRANCE 8 32

RIESLING, *Blüfeld*, MOSEL, GERMANY 7 28

GRÜNER VELTLINER, *Leth*, STEINAGRUND, AUSTRIA 8 32

PINOT GRIGIO, *Rapido*, DELLE VENEZIE, ITALY 7 28

CHARDONNAY, *Lincourt "Un-Oaked"*, SANTA RITA HILLS, CA 9 36

CHARDONNAY, *Alamos*, MENDOZA, ARGENTINA 7 28

CHARDONNAY, *Freemark Abbey*, NAPA VALLEY, CA 12 48

RED

PINOT NOIR, *Nobilo*, MARLBOROUGH, NEW ZEALAND 9 36

PINOT NOIR, *Truchard "Fox Block Seven"*, CARNEROS, CA 15 58

GARNACHA, *Evodia*, CALATAYUD, SPAIN 7 28

SANGIOVESE, *Poggio Vipere*, CHIANTI DOCG, ITALY 7 28

MALBEC, *Ruta 22*, MENDOZA, ARGENTINA 8 32

MERLOT, *Chateau Ste. Michelle "Indian Wells"*, COLUMBIA VALLEY, WA 9 36

CAB/MERLOT, *Newton "Claret"*, NAPA VALLEY, CA 10 40

CABERNET SAUVIGNON, *Sebastiani*, SONOMA, CA 9 36

CABERNET SAUVIGNON, *La Jota*, HOWELL MT., CA 15 58

CABERNET SAUVIGNON, *Terra Robles*, PASO ROBLES, CA 7 28

ZINFANDEL, *Manifesto*, LODI, CA 9 36

SHIRAZ, *Hesketh "Protagonist"*, BAROSSA, AUSTRALIA 10 40

SOMETHING FROM AZ, *AZ Stronghold "Nachise"*, COCHISE CO., AZ 9 36

The
**ARROGANT
 BUTCHER**
 QUALITY FOOD & PREMIUM DRINKS

DINNER MENU

APPETIZERS

MARKET SOUP	7
BLACK MUSSELS <i>Fennel Sausage, Sweet Corn, Grilled Bread*</i>	13
SMOKED SALMON RILLETTE <i>Crusty Grilled Bread*</i>	11
ARTICHOKE HUMMUS <i>Olives, Tomato, Flatbread</i>	8
HOUSE SOFT PRETZELS & PROVOLONE FONDUE	10
ZUCCHINI FRITTERS <i>Parmesan Aioli</i>	8
CRISPY ROCK SHRIMP <i>Shisito Peppers, Spicy Aioli</i>	13

CHEESE

Served with razz cherry marmalade & crusty bread

CRAVE BROTHERS <i>Petit Frere</i>	6
MONTCHEVRE <i>Le Cabrie "Goat Brie"</i>	5
ROGUE CREAMERY <i>Smoky Blue</i>	5
CYPRESS GROVE <i>Lamb Chopper</i>	6
BELLWEATHER FARMS <i>Crescenza</i>	5

★ CHARCUTERIE ★

Served with house-made mustard & crusty bread

LA QUERCIA <i>"Organic Green Label" Prosciutto</i>	11
BENTONS <i>Smoky Mountain Ham</i>	9
ZOE MEATS <i>Hot Coppa</i>	6
FRA'MANI <i>Salumi</i>	8
PÂTÉ <i>Foie Gras, Chicken Liver, Black Truffle</i>	8

MEATS

GRILLED ASPARAGUS	5	MARINATED OLIVES	3
CHILI & LIME PINEAPPLE	4	CRUSTY BREAD/OLIVE OIL	3
INCA CORN NUTS	2	ELEPHANT GARLIC	2
MARCONA ALMONDS	4	CORNICHONS	2
ROASTED PEPPERS	3		

EXTRAS =

Raw Bar

OYSTERS*	2.5 ^{ea}	CHILLED MUSSELS	1 ^{ea}
WHITE SHRIMP	3 ^{ea}		^{1/2 lb} ^{1 lb}
		KING CRAB LEG	18 35

Served with choice of cocktail sauce, remoulade, or jalapeno mignonette

ENTRÉES

ROCK SHRIMP, CHICKEN & SAUSAGE JAMBALAYA *Okra* 18

"FISH N CHIPS" *Coleslaw, Fries* 17

SCALLOPS *Summer Corn "Chowder", Bacon, Thyme** 22

ALASKAN HALIBUT *Artichokes, Creamy Barley, Crushed Chili, Lemon** 27

CHICKEN POT PIE *Prosciutto Sausage, Vegetable Fricassée (Limited Availability)* 18

CRAB STUFFED CHICKEN *Meyer Lemons, Capers, Spinach* 22

BBQ BABY BACK RIBS *Coleslaw, Fries* 24

SWEET POTATO TORTELLI *Mushrooms, Spinach, Hazelnuts* 15

BEEF SHORT RIB STEW *Green Chiles, Fried Egg, Cornbread** 17

BONE-IN CERTIFIED ANGUS BEEF® RIBEYE *Asparagus, Sweet Onion Potato Puree** 36

SALMON *Farro, Fennel, Roasted Apples** 22

CERTIFIED ANGUS BEEF® FILET MIGNON *Creamed Corn, Grilled Green Beans** 29

DAILY SPECIALS

(Limited Availability)

WEDNESDAY

Certified Angus Beef® Meatloaf & Mashed Potatoes 15

FRIDAY

King Crab Cioppino 25

THURSDAY

Fried Chicken & Honey Biscuits 16

SATURDAY

Slow Roasted Prime Rib* 25

SALADS & SANDWICHES

SIMPLE CHOPPED SALAD 5

ROASTED BEET SALAD *Apples, Spinach, Manchego, Pistachio* 8

TABBOULEH SALAD *Cucumber, Tomato, Feta, Almonds, Oregano Vinaigrette* 8

KALE SALAD *Cauliflower, Currants, Almonds, Champagne Vinaigrette* 8

THE MARKET *Sweet Corn, Tomato, Asparagus, Local Ricotta* 11

TURKEY SLOPPY JOE *Grilled Poblano, Pepperjack Cheese* 9

AB CERTIFIED ANGUS BEEF® CHEESEBURGER *Grilled Onions, Pickles, Cypress Grove Cheese* Double The Meat* 10

TURKEY PASTRAMI *Coleslaw, Swiss, Pretzel Bun* 12

DESSERTS 6

WARM PEANUT BUTTER CUP *Chocolate Gelato*

BLUEBERRY CHEESECAKE *Graham Cracker Streusel*

"HOT CHOCOLATE" CAKE *Chantilly Cream*

SALTED CARAMEL PUDDING



*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.