

ARTBAR + BISTRO

STARTERS

- TORTILLA CHIPS + FRESH SALSA (gf + veg)** 5
Suggested beverage pairing: Wicked Little Town
- WARM ASSORTED BREAD + BUTTER (veg)** 6
- HARVEST SQUASH SOUP + PEPITAS (gf + veg)** 6
a true taste of the season using fresh butternut squash, roasted vegetable stock, carrots, onions, apples, and sweet potatoes finished with a touch of brown sugar, real cream and topped with pepitas
Suggested beverage pairing: Benziger Chardonnay
- 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
- BEER-BATTERED ONION RINGS** 7
a generous portion of beer-battered onion rings with ketchup and Sriracha ranch
Suggested beverage pairing: ArtBar Mule
- TOASTED ONION GREEN BEAN FRIES (veg)** 8
petite green beans with a toasted onion-flavored batter served with Sriracha ranch
Suggested beverage pairing: SanTan Hefeweizen
- 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

- CLASSIC CAESAR (veg)** 8
romaine, shaved parmesa, and croutons + chicken for \$4
Suggested beverage pairing: CK Mondavi Pinot Grigio
- THE PT WEDGE (gf)** 10
iceberg lettuce topped with bacon, chopped tomatoes, hard-boiled egg, red onions, and your choice of bleu cheese or ranch dressing + chicken for \$4
Suggested beverage pairing: Fess Parker Riesling
- BLUEBERRY + SPINACH (gf + veg)** 9
baby spinach, fresh blueberries, crumbled goat cheese, red onion, and marcona almonds with balsamic vinaigrette + chicken for \$4
Suggested beverage pairing: Flora Rita Cocktail
- 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

ENTREES

- TURKEY + BRIE SANDWICH** 12
smoked turkey breast with creamy brie cheese, red onion, romaine lettuce, and a basil + garlic-herbed mayo served on a toasted roll with French fries
Suggested beverage pairing: 13C Sauvignon Blanc
- 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
- MINI KEY LIME CHEESECAKE** 6
graham cracker base topped with New York cheesecake with a splash of key lime
- CINNAMON SUGAR CRISPERS** 5
a generous portion of gently fried flour tortillas dusted with delicious cinnamon sugar
- 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.

Don't miss a minute of the show!

Please place your order at least 40 minutes before showtime!