

artBar ISTRO

STARTERS

Blue Corn Chips + Fresh Salsa

Suggested beverage pairing: Wicked Little Town

Italian Wedding Soup

mini Italian meatballs with Romano cheese simmered in garlic chicken broth with onions, celery, carrots, red bell peppers, fresh spinach, tomatoes, herbs and pastina

Suggested beverage pairing: Benziger Chardonnay

Coconut Shrimp + Sweet Chili Sauce

tender coconut encrusted shrimp, fried and served with a delicious sweet chili sauce

Suggested beverage pairing: 13C Sauvignon Blanc

Pretzel, Salami + Cheese Pub Basket

soft pretzels with salami, cheddar cheese and honey mustard dipping sauce with a pickle spear

Suggested beverage pairing: Bells Oberon Wheat Ale

5

Mozzerella Sticks + Marinara Dip

Suggested beverage pairing: Grand Canyon Pilsner

6

Beer-Battered Onion Rings

a generous portion of beer-battered onion rings with ketchup and Sriracha ranch

Suggested beverage pairing: ArtBar Mule

8

Spinach + Artichoke Dip (gf)

warm, creamy spinach, tender artichokes, and melted cheeses with blue corn tortilla chips

Suggested beverage pairing: Benziger Chardonnay

11

Caprese + Prosciutto Stack (gf)

fresh mozzarella, Roma tomatoes & fresh basil topped with thinly sliced prosciutto, balsamic vinegar and extra virgin olive oil

Suggested beverage pairing: Carletto Prosecco

7

7

8

7

SALADS

Classic Caesar

romaine, shaved parmesan and croutons + chicken for \$4

Suggested beverage pairing: House Pinot Grigio

Italian Chopped

romaine, salami, provolone, red onion, pepperoncini, grape tomatoes and croutons tossed with an Italian vinaigrette and topped with shaved parmesan

Suggested beverage pairing: Dreaming Tree Pinot Noir

8

Blueberry + Spinach (gf + veg)

baby spinach, fresh blueberries, crumbled goat cheese, red onion and marcona almonds with balsamic vinaigrette + chicken for \$4

Suggested beverage pairing: Arizona Provisioner Rose

10

Cous Cous with Grilled Chicken

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

9

11

Don't miss a minute of the show!

Please place your order at least 40 minutes before showtime!

gf = gluten-free veg = vegetarian

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



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 our French fries

Suggested beverage pairing: 13C Sauvignon Blanc

BLT Chicken Sandwich 13

grilled chicken breast, bacon, romaine + tomato with mayo on a toasted French roll with fries

Suggested beverage pairing: J. Lohr Cabernet

Hot Italian 13

a massive, toasty sub with salami, pepperoni, prosciutto, Roma tomatoes, red onion, pepperoncini, roasted red peppers + provolone cheese drizzled with zesty vinaigrette on a French roll and served with kettle chips

Suggested beverage pairing: Trapiche Broquel Malbec

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

French Dip Sandwich 13

tender roast beef, onions, horseradish sauce and melted provolone cheese on a French roll with au jus for dipping and served with kettle chips

Suggested beverage pairing: Motto Red Blend

SWEETS

Limoncello Flute (gf) 5

refreshing lemon gelato swirled with limoncello

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!

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