



STARTERS

- TORTILLA CHIPS + SALSA (gf + veg) 5
- PRETZEL PUB BASKET 11
Soft pretzels with salami, cheddar cheese and honey mustard dipping sauce with a pickle spear
- ONION RINGS 7
Robust and delicious beer battered onion rings with sriracha ranch dipping sauce
- MOZZARELLA STICKS + MARINARA 7
- CAPRESE+ PROSCIUTTO STACK (gf) 9
Fresh mozzarella, Roma tomatoes and fresh basil topped with thinly sliced prosciutto, balsamic vinegar and extra virgin olive oil

SALADS

- CLASSIC CAESAR (veg) 9
Romaine, shaved parmesan and croutons
add chicken, +4
- BLUEBERRY+ SPINACH (gf + veg) 10
Baby spinach, fresh blueberries, crumbled goat cheese, red onion and Marcona almonds with balsamic vinaigrette
add chicken +4
- PEAR, WALNUT+ BLUE CHEESE 10
Sliced pears with perfectly tossed butter and sugar glazed walnuts, blue cheese + fresh baby greens with Balsamic vinaigrette
add chicken +4

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

- COUSCOUS WITH GRILLED CHICKEN 11
Exotically seasoned and warmed couscous with pistachios, red onion and dried apricot, topped with grilled chicken and served on a bed of romaine

- 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

- BEER BATTERED FISH + CHIPS 13
Classic beer battered cod with French fries and coleslaw, tartar sauce, lemon wedge. Malt vinegar available

- CHICKEN TENDERS + FRIES 12
Delicious breaded chicken tenders with French fries, served with your choice of dipping sauces

- BUFFALO CHICKEN TENDERS 12
Breaded chicken tenders with Chef G's amazing medium hot buffalo sauce, served with celery, carrots and blue cheese or ranch for dipping

SWEETS

- MINI KEY LIME CHEESECAKE 6
Graham cracker base topped with New York style cheesecake, decorated with a key lime glaze
- BROWNIE 6
Decadent brownie topped with chocolate syrup and whipped cream
- LIMONCELLO FLUTE 6
Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce

AVAILABLE DIPPING OPTIONS

Ranch, Ketchup, Honey mustard, BBQ Sauce,
Sriracha ranch, Buffalo sauce

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 PRIOR TO CURTAIN.**

libations

SIGNATURE SPIRITS

ROXY'S REVOLVER	9
Bourbon, coffee liqueur, orange bitters	
HADESTOWN PRESS	9
Pomegranate vodka, club soda and Sprite	
MAGIC TO DO MARGARITA	9
Our in-house recipe!	
Flavors: Traditional, Lavender, Strawberry, Prickly Pear Peach, Raspberry and Blue Citrus	
CLAUDIA'S COUPE	9
Cucumber vodka, fresh lime juice Elderflower liqueur and champagne	
PALOMA AMERICANO	9
Tequila, fresh grapefruit and lime juice Elderflower liqueur, club soda	
MIDNIGHT RADIO	9
Dark rum, fresh lime juice and ginger beer	
TREKKIE MONSTER	9
Spiced and coconut rums, Midori, Blue curacao, pineapple juice and club soda	
*SHOW SPECIALTY COCKTAIL	9
*DRINK OF THE MOMENT	9
Limited edition spirits or wine <i>*Ask your server or bartender</i>	

HOUSE WINES

RED

CABERNET OR MERLOT 7/25

WHITE

PINOT GRIGIO OR CHARDONNAY 7/25

DIRECTOR'S CHOICE WINES

J. LOHR CABERNET	9/32
IMAGERY PINOT NOIR	9/32
CHLOE PINOT GRIGIO	9/32
WHITEHAVEN SAUVIGNON BLANC	10/35

DRAFT BEER FEATURING AZ BEERS

BARRIO BREWERY (TUCSON) - GRAPEFRUIT IPA (CLEAN/CRISP)	7
THE SHOP BEER CO. (TEMPE) - CHURCH MUSIC IPA (HAZY/JUICY)	7
FOUR PEAKS (TEMPE) - KILT LIFTER SCOTTISH ALE	7

BOTTLED AND CANNED BEERS

BUD LIGHT	6
FOUR PEAKS GOLDEN LAGER	6
FOUR PEAKS KILT LIFTER	6
HIGH NOON SELTZER (LIMITED EDITION)	6