

BAR & LOUNGE

ONION DIP* 16 GF

A5 dusted potato chips, caviar, chives

CHEF'S OYSTER SELECTION* 36 GF

rosé mignonette, chives

SPICED ALMONDS 8 GF, PB

paprika, coriander, tart cherries

SPICY TUNA TOSTADAS* 26

crispy wonton, avocado, ginger, radish

HOUSE-MADE MEATBALLS 24

san marzano tomato sauce, parmesan, grilled bread

CREAMED SPINACH POP TART 18

puff pastry, swiss cheese, béchamel

BOWL OF DUCK FAT FRIES 10 GF

choice of:

herb & garlic | cajun spiced | truffle dusted

BOURBON STEAK WAGYU BURGER* 26 CBGF

iceberg slaw, aged white cheddar
onion jam, duck fat fries

"SCOTTSDALE BALLER" BURGER* 54 CBGF

bourbon steak burger topped with seared foie gras

STEAK FRITES* 63 GF

7oz bavette, chimichurri, herb & garlic fries

GF GLUTEN FREE | VEG VEGETARIAN | PB PLANT-BASED
CBV CAN BE VEGETARIAN | CBGF CAN BE GLUTEN FREE

THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.