

BAR & LOUNGE

SPICED ALMONDS 8 GF, PB

paprika, coriander, tart cherries

CHICKEN PÂTÉ 21 CBGF

apricot mostarda, pickled vegetables, toast points

CREAMED SPINACH POP TART 18

puff pastry, swiss cheese, béchamel

SALTED PRETZEL BITES 16

spicy pimento, confit garlic aioli, charred lemon dijon

DUNGENESS CRAB CAKE 23

old bay remoulade, tomato-saffron salsa

HOUSE-MADE MEATBALLS 24

san marzano tomato sauce, parmesan, grilled bread

TEMPURA MAITAKE MUSHROOMS* 15

lime juice, miso, toasted rice, mint

BURGERS & MAINS

BOURBON STEAK

WAGYU BURGER* 26 CBGF

iceberg slaw, aged cheddar
onion jam, duck fat fries

'C'BLT SLIDER* 21

crispy chicken, charred tomato
candied pepper bacon jam

"SCOTTSDALE BALLER"

BURGER* 54 CBGF

bourbon steak burger
topped with seared foie gras

STEAK FRITES* 63 GF

7oz new york, 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.