

STARTERS

TEQUILA SHRIMP TACOS *agave, arugula, pico de gallo, goat cheese, flour tortilla* / 12

DRY RUB WINGS *sweet chili or franks red hot ranch, celery, carrots* / 11.5

CHICKEN OR GROUND BEEF NACHOS *oaxaca cheese, pico de gallo, fresh jalapeno, cilantro, sour cream* / 11

***ANGUS BEEF SLIDERS** *caramelized onions, white cheddar* / 12

POPCORN ROCK SHRIMP *sweet chili sauce, lemon aioli, chives* / 12.25

HICKMAN FARMS DEVILED EGGS *applewood smoked bacon, chives, spanish paprika* / 9.5

CRISP BRUSSELS *kiln dried fruit, manchego cheese, bacon agave nectar* / 8

***BAJA TACOS** *house beer battered cod, citrus coleslaw, chipotle aioli, pico de gallo* / 12

***POKE NACHOS** *crisp wontons, serranos, avocado, chives, sriracha aioli, white truffle oil* / 12.5

FORK + SPOON

ARROWHEAD CHILI *cup 4 / bowl 6*

CLASSIC CAESAR *graze parmesan crisp, garlic croutons* / 9

MCCLADON FARMS SKINNY COBB *grilled chicken, organic kale, crisp corn, AZ pistachios, fetta cheese, pomegranate vinaigrette* / 14

BRUSSELS SPROUT SALAD *marcona almonds, kiln dried fruit, manchego cheese, crisp bacon, honey mustard* / 13

DUNCAN FARMS BEET SALAD *local greens, candied pecans, goat cheese, raspberry vinaigrette* / 13

ARROWHEAD COBB *grilled chicken, cheddar cheese, diced tomatoes, avocado, Applewood bacon, hard cooked egg, cucumber, local greens, choice of dressing* / 14

***TUNA NICOISE** *rare seared cajun tuna, mixed greens, pee wee potatoes, asparagus, Kalamata olives, Asian Vinaigrette* / 15.5

STRAWBERRY SALAD *local goat cheese, bacon, candied pecans, raspberry vinaigrette* / 11.5

ADD: *grilled chicken 5 / *grilled salmon or shrimp 7*

HAND STRETCHED FLATBREADS

GLUTEN FREE CRUST +2

MARGHERITA *fresh mozzarella, tomatoes, basil pesto* / 12

PROSCIUTTO *fig jam, mozzarella, local goat cheese, arugula, truffle oil* / 12

CLASSIC PEPPERONI *mozzarella, marinara, schreiner's pepperoni* / 11

BBQ CHICKEN *mozzarella, grilled onion, bbq sauce* / 11

TABLE

***CEDAR SALMON** *cedar wood roasted Atlantic salmon, citrus butter smashed marble potatoes, braised asparagus* / 23

*** GRILLED CEDAR RIVER FARMS FLAT IRON STEAK** *hand cut fries, wilted Duncan farms spinach* / 25

***PAN SEARED SEA SCALLOPS** *chive risotto, citrus fruits, braised asparagus, lemon aioli* / 26

SKINNY SHRIMP PASTA *linguini, tomato, parmesan, basil, Queen Creek EVOO, garlic toast*/ 18

CHICKEN CHIPOTLE PASTA *campanelle pasta, grilled chicken, tomato, parmesan, cream garlic toast*/ 14

KIDS

11 YEARS OLD AND YOUNGER | ALL ITEMS HAVE A CHOICE OF 1 SIDE: FRENCH FRIES OR FRUIT SALAD

CHICKEN FINGERS / 6

PERSONAL PIZZA *pepperoni or cheese only* / 6

PEANUT BUTTER & JELLY SANDWICH / 6

QUESADILLA *chicken or cheese only* / 6

MACARONI & CHEESE / 6

***KIDS HAMBURGER** / 6

"THERE IS NO LOVE SINCEREER THAN THE LOVE OF FOOD"

GEORGE BERNARD SHAW

*WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD. Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborn illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

GRAZE

BEER

MICHELOB ULTRA
MOTHER ROAD
HAZY LITTLE THING
KILT LIFTER
MODELO ESPECIAL
FIRESTONE WALKER 805

COCKTAILS

ARROWHEAD BLOODY MARY *tito's, zing zang bloody mix, lime wedge, olive*
MOSCOW MULE *wheatley vodka, ginger beer, fresh squeezed lime*
CLASSIC GIN MARTINI *bombay sapphire, vermouth, stuffed olives*
PALOMA *exotico tequila, grapefruit soda, fresh squeezed lime*
NEGRONI *aviation gin, compare, sweet vermouth, orange slice*
SIGNATURE MARGARITA *herradura double barrel reposado, cointreau, fresh squeezed lime*

WINE

HOUSE REDS
CANYON ROAD *cabernet sauvignon*
CANYON ROAD *merlot*
CANYON ROAD *pinot noir*
HOUSE WHITES
CANYON ROAD *chardonnay*
CANYON ROAD *pinot grigio*
CANYON ROAD *sauvignon blanc*
OTHERS
ALAMOS *malbec*
CHARLES + CHARLES *red blend*
KLINKER BRICK *rose*