

STARTERS

Seasonal Soup

Chef's Daily Creation
\$12

Cheese & Charcuterie Board

Artisan Cheese | Cured Meats | House Made Jams & Mustard | Pickles | Crostini
\$26

Snack Attack Board

House Salsa | Seasonal Pico | *Ramona Farms* White Tepary Bean Chili Hummus | Tortilla Chips
\$23

Baby Arugula

Toasted Pepitas | Cranberries | Feta | Tangerine Thyme Vinaigrette
\$18

Forty 1 Caesar

Fish's Garden Lettuce | Crisp Parmesan | House Caesar Dressing | Challah Crouton
\$19

Protein Additions:

Jidori Chicken Breast \$14 | Copper State Ranch Steak \$17 | Lemon Garlic Shrimp \$16
Icelandic Salmon \$14

SAMMIES & CO.

****All Sammies Come with a Side of Fries****

Tepary White Bean Burger

Toasted Ciabatta Bun | Pomegranate Molasses BBQ | Red Cabbage Scallion Slaw
Smoked Gouda
\$24

Cubano

Beelers Ham | Confit Pork | Swiss Cheese | Chef Lindsey's Mustard | Horseradish Pickles
\$25

The Burger

8oz Prime Beef | Bourbon Molasses House BBQ | Crispy Onions | Smoked Gouda
Potato Roll
\$26

Add a *Beelers* Bacon \$7

Fish & Chips

Huss Scottsdale Blonde Beer Batter | House Tartar Sauce | Crispy Fingerling Potatoes
Malt Vinegar
\$27

Chicken Souvlaki Sandwich

Grilled Chicken | Oven Dried Tomato | Grilled Red Onion | Whipped Feta | Cucumber Ribbons
Fish's Garden Lettuce
\$25

Taco of the Day

Chef's Daily Creation | Lime | House Salsa Fresca
\$24

Sides:

French Fries \$8 | House Slaw \$8 | Side Salad \$10