

## BUBBLES

**PROSECCO**, *Bisol*, VENETO, ITALY  
**CHAMPAGNE**, *Veuve Clicquot*, REIMS, FRANCE

9 36  
15 81

## ★ THE ARROGANT BUTCHER ★ TH

### COCKTAILS

**NEGRONI SOUR** *Campari, Plymouth Gin, Lemon Sour, Egg Whites, Orange Bitters* 8

**THE STREETFIGHTER** *Ri(1) Whiskey, Averna Amaro, Black Tea Honey Syrup* 10

**THE PINK DRINK** *Skyy Vodka, Grand Marnier, Orange Juice, Lime Sour, Raspberries* 8

**PEPPERS & PEACHES** *Hangar Chipotle, Thatcher's 3 Chiles, Peach Bitters* 9

**SKINNY RASPBERRY MOJITO** *Cruzan Rum, Mint, Truvia (All-Natural Sweetener), Lime, Soda* 9

**CANDLESTICK MAKER** *Maker's Mark 46 Bourbon, Lemon, Thatcher Spiced Apple, Honey, Angostura* 10

**AFTER SCHOOL SPECIAL** *Modelo Especial, Raspberry Infused Sauza Tequila, Ginger Agave, Lime, Smoked Salt* 8

**THE LAST WORD** *Hendrick's Gin, Green Chartreuse, Luxardo Maraschino Liqueur, Lime Juice* 10

**THE POLISH FIX** *Belvedere Vodka, Lemon Juice, Crushed Ice, Seasonal Fruit Smash* 9

**MAID IN MEXICO** *Hornitos Blanco, Mint, Cucumber, Lime Sour* 9

**ROSE & KRANTZ** *Plymouth Gin, Rosato Vermouth, Lemon, Aperol Rinse* 9

**OLD FASHIONED** *Knob Creek Bourbon, Angostura Bitters, Sugar Cube, Orange & Lemon Peel* 9

**RHUBARB COLLINS** *Effen Vodka, Rhubarb Bitters, Lemon* 8

## On Tap 16oz / 20oz ..... BEERS ..... Bottle / Can ..... (B) Bottle (C) Can

<b>SAN TAN BREWING CO.</b> 5.50 6.50 <i>HefeWeizen</i>	<b>SIERRA NEVADA</b> 5.50 6.50 <i>Pale Ale</i>
<b>SUN UP BREWING CO.</b> 5.50 6.50 <i>Light Rail Cream Ale</i>	<b>GUINNESS</b> 6.50 7.50
<b>FOUR PEAKS</b> 6.00 7.00 <i>Kiltlifter Scottish Ale</i>	<b>BUD LIGHT</b> 4.50 5.50
<b>GRAND CANYON BREWING CO.</b> 5.25 (B) <i>American Pilsner</i>	<b>LUMBERYARD BREWING CO.</b> 5.25 (C) <i>Red Ale</i>
<b>SAN TAN BREWING CO.</b> 5.25 (C) <i>Epicenter Amber</i>	<b>SONORON BREWING CO.</b> 15.00 (B) <i>Victorian IPA 22oz</i>
<b>PRESCOTT BREWING CO.</b> 5.75 (C) <i>Ponderosa IPA</i>	<b>COORS LIGHT</b> 3.75 (B)
<b>MODELO ESPECIAL</b> 4.00 (C)	<b>STELLA ARTOIS</b> 5.50 (B)
<b>MOGOLLON BREWING CO.</b> 5.25 (C) <i>Wapiti Amber Ale</i>	<b>MILLER HIGH LIFE</b> 1.95 (B) <i>7oz Grenade</i>

## WINES

### WHITE

**SAUVIGNON BLANC**, *Domaine Fouassier "Les Grands Groux"* 11 44  
 SANCERRE AOC, FRANCE

**SAUVIGNON BLANC**, *Villa Maria*, MARLBOROUGH, NEW ZEALAND 9 36

**ALBARINO**, *Martin Códax*, RÍAS BAIXAS, SPAIN 9 36

**CHENIN BLANC**, *Sauvion*, VOUVRAY AOC, FRANCE 8 32

**RIESLING**, *Blüfeld*, MOSEL, GERMANY 7 28

**GRÜNER VELTLINER**, *Leth*, STEINAGRUND, AUSTRIA 8 32

**PINOT GRIGIO**, *Rapido*, DELLE VENEZIE, ITALY 7 28

**CHARDONNAY**, *Lincourt "Un-Oaked"*, SANTA RITA HILLS, CA 9 36

**CHARDONNAY**, *Alamos*, MENDOZA, ARGENTINA 7 28

**CHARDONNAY**, *Freemark Abbey*, NAPA VALLEY, CA 12 48

### RED

**PINOT NOIR**, *Nobilo*, MARLBOROUGH, NEW ZEALAND 9 36

**PINOT NOIR**, *Truchard "Fox Block Seven"*, CARNEROS, CA 15 58

**GARNACHA**, *Evodia*, CALATAYUD, SPAIN 7 28

**SANGIOVESE**, *Poggio Vipere*, CHIANTI DOCG, ITALY 7 28

**MALBEC**, *Ruta 22*, MENDOZA, ARGENTINA 8 32

**MERLOT**, *Chateau Ste. Michelle "Indian Wells"*, COLUMBIA VALLEY, WA 9 36

**CAB/MERLOT**, *Newton "Claret"*, NAPA VALLEY, CA 10 40

**CABERNET SAUVIGNON**, *Sebastiani*, SONOMA, CA 9 36

**CABERNET SAUVIGNON**, *La Jota*, HOWELL MT., CA 15 58

**CABERNET SAUVIGNON**, *Terra Robles*, PASO ROBLES, CA 7 28

**ZINFANDEL**, *Manifesto*, LODI, CA 9 36

**SHIRAZ**, *Hesketh "Protagonist"*, BAROSSA, AUSTRALIA 10 40

**SOMETHING FROM AZ**, *AZ Stronghold "Nachise"*, COCHISE CO., AZ 9 36

The  
**ARROGANT BUTCHER**  
 QUALITY FOOD & PREMIUM DRINKS

### LUNCH MENU

## APPETIZERS

MARKET SOUP	7
SMOKED SALMON RILLETTE <i>Crusty Grilled Bread*</i>	11
ARTICHOKE HUMMUS <i>Olives, Tomato, Flatbread</i>	8
HOUSE SOFT PRETZELS & PROVOLONE FONDUE	10
ZUCCHINI FRITTERS <i>Parmesan Aioli</i>	8
CRISPY ROCK SHRIMP <i>Shisito Peppers, Spicy Aioli</i>	13

### CHEESE

*Served with razz cherry marmalade & crusty bread*

CRAVE BROTHERS <i>Petit Frere</i>	6
MONTCHEVRE <i>Le Cabrie "Goat Brie"</i>	5
ROGUE CREAMERY <i>Smoky Blue</i>	5
CYPRESS GROVE <i>Lamb Chopper</i>	6
BELLWEATHER FARMS <i>Crescenza</i>	5

### CHARCUTERIE

*Served with house-made mustard & crusty bread*

LA QUERCIA <i>"Organic Green Label" Prosciutto</i>	11
BENTONS <i>Smoky Mountain Ham</i>	9
ZOE MEATS <i>Hot Coppa</i>	6
FRA'MANI <i>Salumi</i>	8
PÂTÉ <i>Foie Gras, Chicken Liver, BlackTruffle</i>	8

### MEATS

GRILLED ASPARAGUS	5	MARINATED OLIVES	3
CHILI & LIME PINEAPPLE	4	CRUSTY BREAD/OLIVE OIL	3
INCA CORN NUTS	2	ELEPHANT GARLIC	2
MARCONA ALMONDS	4	CORNICHONS	2
ROASTED PEPPERS	3		

= EXTRAS =

Raw Bar

OYSTERS*	2.5 <sup>ea</sup>	CHILLED MUSSELS	1 <sup>ea</sup>
WHITE SHRIMP	3 <sup>ea</sup>		<sup>1/2 lb</sup> 1 lb
		KING CRAB LEG	18 35

*Served with choice of cocktail sauce, remoulade, or jalapeno mignonette*

## SALADS & SANDWICHES

SIMPLE CHOPPED SALAD	5
ROASTED BEET SALAD <i>Apples, Spinach, Manchego, Pistachio</i>	11
FOX'S FAMOUS CHINESE CHICKEN SALAD	12
CHOPPED SALMON SALAD <i>Kale, Cauliflower, Currants, Almonds, Champagne Vinaigrette*</i>	13
CHICKEN COBB <i>Avocado, Egg, Rogue Blue, Bacon, Buttermilk Dressing</i>	13
GRILLED CHICKEN TABBOULEH <i>Cucumber, Tomato, Feta, Almonds, Oregano Vinaigrette</i>	12
THE MARKET <i>Sweet Corn, Tomato, Asparagus, Local Ricotta</i>	11
ITALIAN GRINDER <i>Pickled Peppers, Provolone</i>	11
TURKEY PASTRAMI <i>Coleslaw, Swiss, Pretzel Bun</i>	12
BLT <i>Neuske's Bacon, Avocado, Romaine Hearts, Tomato Jam</i>	11
GRILLED CHICKEN CLUB <i>Tavern Ham, Bacon, Havarti Cheese</i>	13
AB CERTIFIED ANGUS BEEF® CHEESEBURGER <i>Grilled Onions, Pickles, Cypress Grove Cheese* Double The Meat</i>	12
TURKEY SLOPPY JOE <i>Grilled Poblano, Pepperjack Cheese</i>	9
PRIME RIB FRENCH DIP <i>Provolone, Horseradish, Au Jus*</i>	16

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## ENTRÉES

ROCK SHRIMP, CHICKEN & SAUSAGE JAMBALAYA <i>Okra</i>	15
"FISH N CHIPS" <i>Coleslaw, Fries</i>	16
CHICKEN POT PIE <i>Prosciutto Sausage, Vegetable Fricassée</i>	16
	<i>(Limited Availability)</i>
SALMON <i>Farro, Fennel, Roasted Apples*</i>	19
SWEET POTATO TORTELLI <i>Mushrooms, Spinach, Hazelnuts</i>	12
BEEF SHORT RIB STEW <i>Green Chiles, Fried Egg, Cornbread*</i>	14

## DESSERTS 6

WARM PEANUT BUTTER CUP <i>Chocolate Gelato</i>
BLUEBERRY CHEESECAKE <i>Graham Cracker Streusel</i>
"HOT CHOCOLATE" CAKE <i>Chantilly Cream</i>
SALTED CARAMEL PUDDING



Welcome to Your  
New Favorite  
Restaurant!

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.