

HAPPY HOUR

MON-FRI 2-5 PM - IN THE BAR

= APPETIZERS =

1/2 DOZEN OYSTERS* GF	16
SHRIMP COCKTAIL GF	12
HOUSE MADE PRETZELS <i>Provolone Fondue</i>	12
SPINACH & ARTICHOKE DIP GF <i>Sour Cream, Pico de Gallo, Warm Tortilla Chips</i>	11
CHICKEN EGG ROLLS <i>Pineapple Sweet & Sour, Thai Basil, Cilantro</i>	11
SMOKED CARNITAS NACHOS GF <i>White Bean, Smashed Avocado, Sour Cream, Pico de Gallo</i>	14
CRISPY BRUSSELS SPROUTS <i>Red Chile Honey, Parmesan, Prosciutto Bread Crumb</i>	9
CHEESE PLATE <i>Whipped Brie, Aged Cheddar, Goat Cheese, Apple, Date, Cranberry Pesto, Toasted Ciabatta</i> ADD PROSCIUTTO...6	11
PARMESAN TRUFFLE FRIES <i>Truffle Aioli</i>	8

AB CHEESEBURGER* 15

White Cheddar, Grilled Onion, Shredded Lettuce, Pickle, Louie Sauce **DOUBLE THE MEAT...18**

= DRINKS =

DRAFT BEER PINTS	5
SKA BREWING <i>Hazy IPA</i>	
DOS XX <i>Lager</i>	
GREENWOOD BREWING <i>Light Lager</i>	
MOTHER ROAD <i>Tower Station IPA</i>	
AMERICA LOVES COLD BEER <i>Blonde</i>	
AZ LOC ALE BEER CO. <i>Cactus Bird Juicy Wheat</i>	
THE CLASSICS	8
THE DAIQUIRI <i>Rum, Fresh Lime, Cane Sugar</i>	
THE MULE <i>Vodka, Ginger, Fresh Lime, Soda</i>	
THE MARG <i>Blanco Tequila, Fresh Lime, Organic Agave</i>	
THE OLD FASHIONED <i>Bourbon, Luxy Cherry, Angostura, Orange Zest</i>	
WELL SPIRITS	7
HOUSE RED, WHITE & PINK WINE	7

GF gluten free

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

*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.

