

COCKTAILS

ESPRESSOTINI

Espresso Infused Vodka, Slow-Steeped Cold Brew, Madagascar Vanilla...16



PINEAPPLE GOLD RUSH

Tincup Bourbon, Heirloom Pineapple Amaro, Clover Honey, Pineapple Sour...15

SEASONAL SANGRIA

Watermelon Rum, Ripe Strawberry, Lime, E & J Brandy, White Wine...14

TAMARINDO MEZCALITA

Amarás Verde, Astral Blanco, Gran Malo, Hibiscus Tea Leaf, Tart Lime, Spiced Summer Salt...15

DOWNTOWN MULE

Smirnoff Vodka, Ginger Agave, Fresh Pressed Lime...14

STRAWBERRY RHUBARB SPRITZ

Belvedere Organic Vodka, Fresh Strawberry, Rhubarb, Lemon, Sparkling Wine...16

BLOOD ORANGE PALOMA

Tradicional Tequila Blanco, Blood Orange, Fresh Lime, Fever Tree Grapefruit Soda...15

CLASSIC OLD FASHIONED

Redemption Bourbon, Angostura, Orange Zest, Fancy Cherry...15

WATERMELON & KIWI MARGARITA

Corazón Blanco Tequila, Orange Liqueur, Pressed Lime...16

THE HURRICANE CLUB

Cacao Jacked White Rum, Havana Club Añejo Blanco, Passion Fruit, Pineapple, Lemon...15

FAIRWAY MARGARITA

Tradicional Tequila Reposado, Fresh Lime, Organic Agave...15

HOUSE BROWNS

MAKE IT A MANHATTAN +\$5.00 OR "CLASSIC OLD FASHIONED" +\$3.00

ELIJAH CRAIG

Small Batch Bourbon 12

BIB & TUCKER

6yr Small Batch 13

JOHNNY DRUM

Private Stock Bourbon 13

BUFFALO TRACE

Bourbon 12

OLD FORESTER

1920 Prohibition Style Bourbon 13

OLD FORESTER

Statesman Bourbon 13

KNOB CREEK

12yr 100 Proof 15

WIDOW JANE

10yr Bourbon 16

BLADE & BOW

Bourbon 13

FOUR ROSES

Small Batch Select Bourbon 13

KENTUCKY OWL

Wiseman's Bourbon 12

MICHTER'S

Small Batch Bourbon 13

ROWAN'S CREEK

Bourbon 14

NOAH'S MILL

Bourbon 17

E.H. TAYLOR

Small Batch Bourbon 15

WILLET

Family Estate Small Batch 4yr Rye 17

WILLET

Pot Still Reserve Bourbon 14

WOODINVILLE

Ruby Port Cask 12

HIGH WEST

"Cask Collection" Rotating Barrel 15

JEFFERSON'S

Ocean Aged At Sea Bourbon 21

RUSSELL'S RESERVE

10yr Bourbon 13

ELIJAH CRAIG

Rye 12

ANGEL'S ENVY

Bourbon 14

WHISTLEPIG

12yr Rye 27

WHISTLEPIG

10yr Rye 18

WHISTLEPIG

15yr Rye 55

GEORGE DICKEL

8yr Bourbon 12

SMOKE WAGON

Small Batch Bourbon 15

WINES

WHITE

PROSECCO Fiori d'Acacia, VENETO, ITALY	12	18	46
ALBARIÑO Abadia de San Campio, RIAS BAIXAS, SPAIN	13	19.5	50
SAUVIGNON BLANC The Crossings, MARLBOROUGH, NEW ZEALAND	13	19.5	50
SAUVIGNON BLANC Michel Armand, Sancerre aoc, LOIRE VALLEY, FRANCE	19	28	74
RIESLING Prost, MOSEL, GERMANY	10	15	38
PINOT GRIGIO Ferrari-Carano, Friuli Grave doc, ITALY	14	21	54
PINOT GRIGIO Ca' di Alte, Delle Venezie doc, ITALY	11	16.5	42
CHARDONNAY Banshee, SONOMA COUNTY, CA	15	22.5	58
CHARDONNAY Austin, PASO ROBLES, CA	12	18	46
CHARDONNAY Rombauer, CARNEROS, CA	-	-	85

PINK

ROSÉ Fleurs De Prairie, LANGUEDOC, FRANCE	12	18	46
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RED

PINOT NOIR Böen By Belle Glos "Fox Block XV" Zabala Vineyard, MONTEREY, CA	17	25	66
PINOT NOIR The Four Graces, WILLAMETTE VALLEY, OR	14	21	54
ZINFANDEL Klinker Brick "Old Vine" LODI, CA	13	19.5	50
MALBEC Terrazas Reserva, MENDOZA, ARGENTINA	14	21	54
CABERNET BLEND Quilt + FRC "Label Story" NAPA VALLEY, CA	19	28	74
CABERNET FRANC Austin Hope "Quest" PASO ROBLES, CA	11	16.5	42
CABERNET SAUVIGNON The Prisoner "Unshackled" CENTRAL COAST, CA	16	24	62
CABERNET SAUVIGNON McPrice Myers "Bull by the Horns" PASO ROBLES, CA	13	19.5	50
CABERNET SAUVIGNON Buehler Vineyards, NAPA VALLEY, CA	20	30	78

BEER

<i>On Tap 16oz / 20oz</i>					
SKA BREWING	7.50	9.00	AZ LOC ALE BEER CO.	7.00	8.50
Hazy IPA			Cactus Bird Juicy Wheat		
DOS XX	6.50	8.00	MOTHER ROAD	7.50	9.00
Lager			Tower Station IPA		
GREENWOOD BREWING	6.50	8.00	AMERICA LOVES		
Light Lager			COLD BEER Blonde	7.00	8.50
<i>Bottle / Can</i>					
FOUR PEAKS	6.50		MODELO ESPECIAL		6.25
Bad Birdie Juicy Golden Ale			STELLA ARTOIS		6.50
HUSS BREWING	6.50		BUD LIGHT		6.00
Scottsdale Blonde			COORS LIGHT		6.00
CORONADO BREWING	7.50		MICHELOB ULTRA		6.00
Crisp Cider			ATHLETIC BREWING NON-ALC		6.00
GUINNESS Draught (14.9oz)	8.00		Run Wild IPA Upside Dawn Golden		



1ST ST. SPRITZ
Smashed Watermelon, Coconut Water, Himalayan Sea Salt, Fresh Lime, Sparkling Water

GARDEN HARVEST
Ripe Strawberry, Mint Leaf, Yuzu & Lime Fever Tree

PINK DOVE
Smashed Grapefruit, Toasted Cinnamon, Sea Salt, Chilled Seltzer

ESPRESSO-NO-TINI
Slow Drip Coffee, Mexican Cinnamon, Orange Oil, Cold Foam

The
ARROGANT BUTCHER
QUALITY FOOD & PREMIUM DRINKS

Raw Bar

SEAFOOD PLATTER*

MP

Oysters, King Crab, Poached Shrimp

COCKTAIL SAUCE, REMOULADE, JALAPEÑO MIGNONETTE 

- KING CRAB LEGSmarket price
- OYSTERS* 3.75 each
- WHITE SHRIMP 4.50 each

THE BUTCHER'S PLATTER \$29

Sliced Prosciutto, Bacon Wrapped Andouille Dates, Black Truffle Deviled Eggs, Aged Cheddar, Goat Cheese, Roasted Peppers, Salted Pistachios, Toasted Ciabatta



APPETIZERS

- DAILY SOUP 10
- HOUSE MADE PRETZELS
Provolone Fondue 17
- CRISPY SHRIMP
Shishito Pepper, Spicy Aioli 18
- BUFFALO CHICKEN WINGS GF
Celery, Shaved Carrot, Parmesan, Ranch 17
- SIMPLE HUMMUS
Pickled Pepper Relish, Za'atar, Olive Oil, Lavash Crackers 14
- CHICKEN EGG ROLLS
Pineapple Sweet & Sour, Thai Basil, Cilantro 15
- CRISPY BRUSSELS SPROUTS
Red Chile Honey, Parmesan, Prosciutto Bread Crumb 13
- TUNA TATAKI CRISPY RICE*
Spicy Avocado, Truffled Sweet Soy, Sesame Cashew Crunch, Asian Herbs 18
- SPINACH & ARTICHOKE DIP GF
Sour Cream, Pico de Gallo, Warm Tortilla Chips 16
- SMOKED CARNITAS NACHOS GF
White Bean, Smashed Avocado, Sour Cream, Pico de Gallo... 18
- BUTCHER'S MEATBALLS
Spicy Crushed Tomato, Ricotta Cheese, Garlic Bread..... 17

ENTRÉES

- ATLANTIC SALMON* 31
Roasted Sweet Corn, Creamy Fregola, Grilled Asparagus, Arugula, Lemon Chili Butter
- BUTCHER'S MEATLOAF 25
Smashed Potato, Buttered Green Bean, Brown Sugar Tomato Glaze
- TUNA POKE BOWL* 28
Avocado, Pineapple & Cucumber Kimchi, Shaved Radish, Snap Pea, Sriracha Crema, Sesame Cashew Crunch
- PROSCIUTTO WRAPPED PORK* 30 GF
Truffled Potato Risotto, Asparagus, Toasted Pistachio, Cherry, Herb Jus
- PACIFIC SEA BASS* 35 GF
Roasted Artichoke, Green Bean, Slow Roasted Tomato, Green Olive, Lemon Caper Butter
- WHITE SHRIMP RIGATONI 26
Melted Tomato Butter, Spinach, Lemon, Caper, Parmesan Bread Crumbs
- CRISPY CHICKEN BREAST 29
Jumbo Lump Crab, Green Bean, Lemon Caper Butter, Calabrian Chile
- FARMER'S MARKET BOWL 22 V
Charred Avocado, Grilled Asparagus, Crispy Japanese Sweet Potato, Toasted Grains, Red Pepper Emulsion, Salted Cashew, Arugula, Chimichurri
- FISH & CHIPS 22
Beer Battered Rock Fish, Coleslaw & Fries
- SHRIMP, CHICKEN & SAUSAGE JAMBALAYA 25 GF
Spicy Cajun Rice, Okra

THE BUTCHER'S BOX

includes choice of one side

- ROASTED HALF CHICKEN Lemon Herb Butter GF..... 28
- NEW YORK STRIP AU POIVRE* Peppercorn Sauce GF 47
- FILET MIGNON* Red Wine, Crispy Shallot 7oz 50 10oz 65
- SLOW ROASTED PRIME RIB*
Au Jus & Creamy Horseradish 12oz 43 DOUBLE CUT 68

- Add*
- SCAMPI SHRIMP Lemon Garlic Butter +19 GF
 - OSCAR STYLE Crab, Asparagus, Bread Crumb +15

Sides \$8

- LOADED SMASHED POTATO GF
Bacon, White Cheddar, Scallion
- GREEN CHILI CREAMED CORN GF
Queso Fresco, Cilantro
- BUTTERED GREEN BEANS GF
Snap Pea, Salted Almond
- MACARONI & CHEESE
Aged Cheddar, Provolone, Parmesan
- CRISPY JAPANESE SWEET POTATO GF
Hot Honey, Togarashi
- FRENCH FRIES
Truffle Aioli

Salads

ADD SALMON* +11 OR GRILLED CHICKEN +7

- GREEN GODDESS CAESAR 16
Brussels Sprout, Snap Pea, Avocado, Shishito Pepper, Romaine, Kale, Parmesan, Crouton
- CARNE ASADA STEAK SALAD* 17
Avocado, Romaine, Red Cabbage, Roasted Corn, Heirloom Tomato, Crispy Fideo, Cotija, Spicy Citrus Vinaigrette
- RANCH HOUSE 15
Crispy Bacon, Avocado, Tomato, Red Onion, Blue Cheese, Buttermilk Dressing, Crouton
- MEDITERRANEAN CHOPPED CHICKEN GF 19
Heirloom Tomato, Artichoke, Golden Raisin, Cucumber, Cherry Pepper, Olive, Crispy Chickpea, Feta, Oregano Vinaigrette
- SIMPLE SALAD GF 11
Cucumber, Tomato, Parmesan, Champagne Vinaigrette

SANDWICHES



- PRIME RIB FRENCH DIP* 25
Provolone, Creamy Horseradish, Au Jus
- THE DOWNTOWN CLUB 20
Roasted Turkey, Tavern Ham, Crispy Bacon, Havarti Cheese, Bibb Lettuce, Tomato, Garlic Aioli
- AB CHEESEBURGER* 20
White Cheddar, Grilled Onion, Shredded Lettuce, Pickle, Louie Sauce DOUBLE THE MEAT...23
- KOBE BURGER* 24
Smoked Bacon, Beefsteak Tomato, Aged Cheddar, American Cheese, Garlic Herb Aioli

DESSERT \$11

- STICKY CARAMEL CAKE
Coffee Chantilly, Candied Walnut
- WARM FUDGE BROWNIE GF V
Vanilla Gelato, Salted Caramel Sauce, Toasted Pecan
- MASCARPONE CHEESECAKE
Seasonal Fruit, Vanilla Crema, Pistachio Crumble
- ROYALE BANANA SPLIT 19 GF
..... POUR DEUX
- Neapolitan Ice Cream Trio, Caramelized Banana, Salted Caramel, Strawberry, Chocolate Fudge, Candied Marcona Almond, Luxardo Cherry

GF gluten free V vegan

*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.



SWEET SECRETS