

bar menu

4pm-7pm

½ off shared plates and oysters

snacks

house made beef jerky

calabrian chile + fennel

& korean chile + garlic8

py onion dip

house potato chips.....8

black truffle scented arizona pistachios

.....7

arizona marinated olives

fennel, garlic, citrus5

shared

jumbo lump crab cakes

calabrian chile aioli, pickled onion,

local greens, cherry tomato, capers16

fried calamari + shishitos

pickled peppers, gochujang aioli,

sweet chili vinaigrette 11

arizona beef tartare

whiskey barrel shoyu, capers,

espelette aioli, soft yolk, onion charcoal. 15

hot honey glazed pork belly

apple, rosemary pie crust,

whipped crème fraiche13

foie gras ganache

pink peppercorn + riesling syrup,

bruleed figs + compote, gold.....21



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seafood

daily oysters

half dozen, traditional15

broiled oysters

chorizo, chile, cilantro, pecorino romano16

mexican shrimp cocktail

white wine poached15

big dishes

bar filet

6 oz. filet mignon, mashed potatoes,
grilled asparagus, demi-glace.36

py “sloppy” prime new york strip

knife-n-fork, house bun, cilantro pesto,
aged cheddar.14

mussels + frites

white wine, butter, herbs16

we would like to thank our seasonal purveyors:

e & r pork, black mesa ranch, hayden mills, exo roast co., az grass fed beef co., 5 star az beef, pivot produce, merchant's garden, barrio bread, sarah farms, flying leap vineyards, dragoon brewing co., covilli brand organics, queen creek olive mill, sonoran mushroom company, future sprouts, blue sky organics, double check ranch, presta, fistiki farms, hamilton distillers



roderick ledesma | chef de cuisine

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.