

ARTIZEN

CRAFTED AMERICAN KITCHEN & BAR

LUNCH MENU

SOUP OF THE DAY

Chef creation of the day | \$10

SOIL

Artizen Chop Salad | \$18

*Romaine and arugula, pepitas, pearl
couscous pear tomatoes, avocado,
honey drizzle smoked salmon,
green goddess dressing*

Cobb Salad | \$16

*baby mix greens, diced chicken, tomato,
cucumber, avocado, bacon, egg, roasted corn,
herb ranch dressing*

Caesar Salad | \$16

*romaine, grated parmesan, tomato,
roasted garlic croutons, creamy caesar
dressing*

FLATBREAD

Caprese flatbread | \$14

*roasted garlic tomato sauce, mozzarella
cheese, pear tomatoes, basil*

Chicken Pesto flatbread | \$16

*roasted garlic parmesan sauce,
mozzarella herb marinated chicken,
tomatoes, arugula*

ADD: Chilled Herb Chicken | 8

** Grilled Flat Iron Steak | 12*

**Cajun Shrimp | 12*

Seared Salmon | 12

IN HAND

Artizen Club | \$18

*Shaved roasted turkey, bacon, sliced tomato
avocado, arugula, cranberry brie aioli
on ciabatta bread
choice of seasoned fries, small mix greens, fruit salad*

***Camby Cheeseburger | \$18**

*double beef patty, cheddar cheese, bacon, lettuce,
tomato, red onion, herb mayonnaise, brioche bun,
seasoned fries*

Cubano Sandwich | \$18

*Carnitas, Sliced Ham, Swiss Cheese, Black Bean
Puree, Chinese Mustard, and Sliced Pickles*

Italian Melt | \$18

*Prosciutto, salami, capicola
melted mozzarella, shaved iceberg
drizzle Italian herbs infused oil
mustard spread, hoagie roll*

COMPOSED

Avocado Tacos | \$15

*Charred Avocado, Chipotle Crema, House Salsa,
Tortilla Strips, Cabbage, Pickled Red Onion, and
Cotija Cheese*

Carnita Tacos | \$16

*Traditional Carnitas, Sour Cream, Salsa Verde,
Mandarin Oranges, and Cotija Cheese*

Shrimp and Capelli d'Angelo | \$19

*Garlic, Shallots, Braised Pear Tomatoes, White Wine
Sauce, Chili Flakes, Parmesan Cheese, Fresh Herbs,
and Garlic Bread Crumbs*

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
any of these items may be served raw or undercooked*

ARTIZEN

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CAMBY CRAFTED

the new fashion | 15

rye whisky, bitters, simple

phoenix burro | 15

vodka, ginger beer, fresh lime

citrus negroni | 15

gin, campari, sweet vermouth, orange

camelback collins | 15

gin or vodka, fresh lemon, soda

that's a spicy mango | 15

tequila, mango, fresh lime, jalapenos

BOTTLES & CANS

blue moon belgian | 6

buckler n/a | 5

stella artois | 6

budweiser | 5

amber cider | 6

coors light | 5

corona | 6

micelob ultra | 5

guinness | 7

ska true blonde | 6

high noon seltzer | 6

grapefruit ipa | 6

LOCAL

flagstaff ipa | 6

juicy jack ipa | 6

four peaks kilt lifter | 6

papago orange blossom | 6

san tan mr. pineapple | 6

grand canyon pilsner | 6

DRAFT BEER

four peaks hopknot | 7

local ipa

four peaks seasonal | 7

local seasonal

bud light | 6

WINE

ruffino prosecco | 10 | 30

mumm brut rose | 12 | 46

whispering angel still rose | 14 | 56

chandon garden spritz | 17

eroica riesling | 12 | 46

san angelo pinot gris | 10 | 38

daou sauvignon blanc | 15 | 63

napa chardonnay | 11 | 42

mer soleil chardonnay | 12 | 46

decoy chardonnay | 16 | 63

erath pinot noir | 12 | 46

skyside pinot noir | 13 | 42

cline pinot noir | 15 | 60

benziger merlot | 10 | 30

altos cabernet | 12 | 46

juggernaut cabernet | 14 | 54

justin cabernet | 16 | 65

daou cabernet reserve | 24 | 94

j. lohr petite sirah | 12 | 46

terrazas malbec | 12 | 46