

ARTIZEN

CRAFTED AMERICAN KITCHEN & BAR

NOSH & NOURISH

SNACK

roasted garlic hummus | 12

fresh crudité, grilled pita

pretzel bites | 12

cheese sauce

chicken fingers | 14

buttermilk ranch, french fries

smoked crispy chicken wings | 14

*celery, carrot sticks, ranch dressing
plain, buffalo, bbq, lemon pepper, sweet thai chili*

nachos | 16

*tri-color tortilla chips, pico de gallo, cheese
sauce, sour cream, guacamole, pickled jalapenos,
green onion, seasoned ground beef*

FLATBREAD

caprese flatbread | 14

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

meat lovers flatbread | 16

*chopped bacon, Italian meats, roasted
garlic tomato sauce, mozzarella cheese*

SOIL

chef 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*

*add: chilled herb chicken | 8
add: grilled marinated steak | 12*

IN HAND

herb marinated

grilled chicken sandwich | 18

*jack cheese, bacon, lettuce, tomato, poblano mayonnaise,
brioche bun, french fries*

camby cheeseburger | 18

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

COMPOSED

herb marinated flat iron steak | 32

*grilled 8oz steak with black garlic butter, roasted yukon
gold potatoes, seasonal vegetables, cippolini demi sauce*

sautéed shrimp & capelli d'angelo | 23

*garlic, shallots, braised pear tomatoes, white wine sauce,
chili flakes, parmesan cheese, fresh herbs,
garlic bread crumbs*

roasted salmon | 28

*pickled pear tomato relish, garlic mashed potatoes,
seasonal vegetables, lemon zest*

shrimp tacos | 16

*shrimp, cheese crusted tortilla, chipotle mayo,
pico de gallo, guacamole, salsa, lime wedges*

carne asada tacos | 16

*grilled flank steak, cheese crusted tortilla,
pico de gallo, guacamole, sour cream, salsa, lime wedges*

steak frites | 16

grilled steak, seasoned french fries topped with chimichurri

SWEET

crème brulee | 12

almond biscotti & fresh berries

seasonal gelato | 10

sweet mandarin wedges, fresh mint

**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*

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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
michelob 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