

# FLYING V BAR & GRILL

## Food

STARTERS	
GUACAMOLE <i>traditional or non-traditional</i> (tequila-soaked roasted pineapple & pomegranate)	\$18.00
SMOKED BRISKET CHILI CON CARNE Local bread	\$16.00
ROASTED BRUSSELS SPROUTS warm Arizona honey, Calabrian Chile glaze	\$12.00
JALAPEÑO BACON WRAPPED QUAIL chorizo, cheese, kettle beans	\$15.00
TACOS EL PASTOR roasted pineapple & braised pork, cabbage, Pico de Gallo, Cotija	\$16.00
SMOKED CHICKEN QUESADILLA charred salsa, pickled vegetables	\$16.00
SALADS	
ENDIVE pomegranates, blood oranges, pears	\$14.00
CAESAR parmesan, crouton	\$12.00
PETITE GREENS heirloom carrots, radish, cucumber, prickly pear citrus	\$14.00
WARM BEETS burrata, charred kale, hazelnuts	\$14.00
PLATES	
FLYING V BURGER poblano, pepper jack, bacon slab, house fries	\$19.00
BABY BACK RIBS <i>spicy or sweet</i> ; creamed corn	\$20/32
SCALLOPS celery root, pear, brown butter	\$40.00
CHILEAN SEABASS fennel & lemon purée, roasted artichoke, charred grapefruit and pea	\$40.00
DUCK CONFIT beets, butternut, pistachio, date	\$36.00
FILET Yukon potato, carrot, onion, smoked bacon bordelaise	\$43.00
RIBEYE leek potato gratin, roasted garlic asparagus, béarnaise	\$45.00
LAMB SHANK lentil cassoulet, lamb sausage, celeriac salad	\$38.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

CHEF Tyler Lapotosky