



TO START OR TO SHARE

- PRETZEL KNOTS:** spicy cheese sauce, 3 for 5 / 5 for 7
- SPRING PEA SOUP:** noble toast + pea pistou + ricotta + pea greens 12
calabrese chile oil
- SMOKED SALMON DIP:** dill-mint greek yogurt + red onion jam 18
capers + cucumber + radish + house-made beer bread
- DEVEILED EGGS "BLT STYLE":** panko crusted + tomato-bacon jam 14
frisee + crispy speck ham
- PROOF WINGS:** choice of: carolina bbq sauce or hot 'n' spicy 13
- SPICY CARROT & GINGER HUMMUS:** heirloom carrots + cucumber 15
olives + carnival cauliflower + flatbread
- PEEL 'N' EAT SHRIMP:** bloody mary cocktail sauce + lemon aioli 21
local & house-made hot sauces (*served chilled*)

GREENS

- SMOKED BACON COBB***: romaine + deviled eggs + tomato + red onion 18
avocado + blue cheese + buttermilk ranch dressing
- CITRUS & FETA SALAD:** seasonal greens + az citrus + pistachios 13/19
crow's dairy feta + shaved fennel + castelvetro olives
radish + lemon vinaigrette
- ARIZONA GROWN***: baby endive + red romaine + pickled red onion 11/17
snap peas + broccoli + asparagus + sunflower seeds
basil green goddess dressing
- POWER GRAIN BOWL***: wild rice + buckwheat groats + sorghum 21
humboldt fog + wax beans + english peas + pickled mushrooms + carrot
perfect egg + kombucha vinaigrette

ADD YOUR PROTEIN!

herb grilled chicken* - 6 | cajun shrimp* - 8
pan seared salmon*+ - 10 | strip steak*+ - 12

WEEKLY SPECIALS AT THE CANTEEN



SUNDAY SAUCE
PASTA + WINES
5:30-9:30PM



KICK THE KEG
\$5 BEERS
11:30AM-9:30PM



TAQUERÍA
TACO SPECIALS
5:30-9:30PM



WINE
WEDNESDAYS
3:00-9:30PM



N.A.F.T.A.
TIKI DRINKS &
FOOD SPECIALS
5:30-9:30PM



SMOKEHOUSE
SPECIALS
5:30-9:30PM

* = gluten free. please alert your server of any allergies or dietary restrictions

+ = some items can be prepared undercooked. consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of foodborne illness

for parties of 8 or larger, an 18% service charge will be added to the final bill



SANDWICHES

SERVED WITH HOUSE COLE SLAW, HOUSE MADE CHIPS OR MIXED GREENS.
SUB HAND CUT FRIES OR TEXAS SWEET ONION RINGS FOR \$2

PROOF BURGER⁺: az cheddar + house made bacon + smoked ketchup mayo 19
pickles + bourbon molasses onions *add a fried egg \$2⁺

MAINE LOBSTER ROLL: old bay-spiced maine lobster + split top roll 29
hand cut fries

SMOKED BABE ON A BUN: 5-hour slow cooked pork + coleslaw 18
red onions + carolina bbq sauce + house-made pickles
pretzel bun

THE MAIN COURSE

APPLEWOOD SMOKED SHORT RIB⁺: az honey glaze + marble potatoes 36
pistachio gremolata + wild mushrooms + porcini cream + horseradish

CHICKEN & WAFFLES: az citrus waffle + blood orange marmalade 27
citrus maple syrup + mesquite honey butter

VEGAN 'CRABLESS CAKE'^{*}: jackfruit + artichokes + mango slaw 26
peanuts + cilantro + pickled fresno chiles + spicy vegan mayo

SEAFOOD CORN 'CHOWDA': scallop + shrimp + crispy oyster 32
charred corn + jalapeño + cilantro

BBQ HALF CHICKEN^{*}: black eyed pea & squash succotash + fava beans 28
black garlic + cascabel chile

HOUSE SMOKED ST. LOUIS RIBS: cherry-bourbon barbecue sauce 34
brown butter parmesan corn + poblano cheddar biscuit + house kraut

SEARED SALMON⁺: heirloom tomatoes + spring onions + capers 29
upland cress + eggplant + artichokes + olives + noble croutons
preserved lemon vinaigrette

SIDES STATION 9

ROASTED CAULIFLOWER^{*}
goat cheese + sunflower seeds

SPRING GREEN & WAX BEANS^{*}
smoked bacon + almonds

SEASONAL VEGGIES^{*}

HAND CUT FRIES
smoked ketchup mayo

CORN ON THE COB^{*}
brown butter + parmesan

SAVE ROOM FOR DESSERT!

SPRING FLAVORS FROM THE BAKESHOP

KEY LIME PIE 10

passion fruit whipped cream + raspberries

