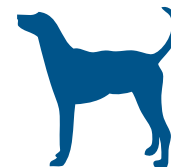


LUNCH



TO SHARE OR NOT TO SHARE

PAO DE QUEIJO^{GF, V}
house made cheese rolls, espelette butter 12

SPINACH ARTICHOKE DIP^{GF, V}
blue corn chips 14

CHIPOTLE BBQ MEATBALLS^{GF, V}
house made meatballs, pickled jalapenos,
blue cheese crumbles 14

HEIRLOOM TOMATO FLATBREAD^V
tomato basil sauce, mozzarella cheese,
heirloom tomatoes, torn basil 16

MEAT LOVERS FLATBREAD
italian sausage, pepperoni, bacon, pepperoncini,
tomato basil sauce, pepper jack cheese 19

BBQ CHICKEN FLATBREAD
grilled chicken breast, jalapeno bbq sauce,
pickled red onion, blue cheese crumbles, scallions 17

**no modifications to any flatbreads*

SOUP & SALADS

*enhance your salad or bowl with
grilled flat iron steak 15, chicken 10, shrimp 16,
***make your salad or bowl a wrap*

GOLDEN TOMATO CHOWDER^{GF, V}
celery & cilantro salad, habanero chili oil
cup 6
bowl 12

ARTISAN MIXED GREEN SALAD^{GF, V}
heirloom cherry tomatoes, cucumber, shaved red onion, champagne vinaigrette 13

HEIRLOOM TOMATO & BURRATA^V
focaccia horn, torn basil, evoo & balsamic reduction 14

BABY KALE & ROMAINE CAESAR^{GF, V}
spanish anchovies, warm cheese croutons,
parmesan cheese, white truffle caesar dressing 14

ICEBERG WEDGE^{GF, V}
applewood bacon, blue cheese crumbles, scallions,
cured tomato, lime onions, ranch dressing 15

QUINOA POWER BOWL
organic quinoa, garden greens, cherry tomatoes,
sweet potato, black beans, avocado, ginger butter 16

MAINS

*The following items come with hand cut fries
(excluding quinoa power bowl)
substitutes: parmesan hand cut truffle fries for 5,
sweet potato fries 2, mixed greens 2

***BHKC BURGER**
8oz beast burger (25% wagyu, 25% bison, 25% wild boar, 25% venison),
smoked cheddar, thick cut bacon, cured tomatoes,
tomatillo ketchup, noble buttermilk bun 25

***THE OLD FASHIONED BURGER**
8oz angus patty, cheddar cheese, lettuce, tomato,
red onion, pickles, 1000 island, noble bun 17

AZ CHEESESTEAK SANDWICH
marinated ribeye, sautéed peppers & onions,
pickled nopales, melted pepper jack cheese, hoagie roll 16

GRILLED CHICKEN SANDWICH
herb marinated chicken breast, cajun remoulade,
pickles, noble bun 16

OVEN ROASTED TURKEY CLUB
roasted turkey breast, thick cut bacon, dijonnaise,
smashed avocado, butter lettuce, tomato 18

CHEF'S GRILLED CHEESE
sliced prosciutto, peruvian pepper jam, havarti cheese,
noble bread, smoked tomato dip 19



BLUE HOUND
KITCHEN & COCKTAILS

Executive Chef Alexander Robinson • Restaurant Chef Storm Miller

GF - gluten free

V - vegetarian

*Consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

BEVERAGES



WHITES / ROSES / ORANGE

CHATEAU LA GORDONNE • ROSE	14 / 52
cotes du rhone, france • 2020	
GULP/HABLO ORANGE	(1L) 13 / 63
VERDEJO/SAUV BLANC	
la mancha, spain • 2020	
CERETTO • MOSCATO D'ASTI	13 / 48
piedmont, italy • 2020	
SCHLOSS VOLLARDS • RIESLING	15 / 56
rheingau, germany • 2020	
SCARPETTA • PINOT GRIGIO	15 / 56
friuli, italy • 2021	
WHITEHAVEN • SAUVIGNON BLANC	14 / 52
marlborough, new zealand • 2020	
DAOU • CHARDONNAY	14 / 52
paso robles, california • 2021	
PASCAL JOLIVET “ATTITUDE”	68
SAUVIGNON BLANC • sancerre, france • 2021	
CHATEAU DUCASSE • BORDEAUX BLANC	60
bordeaux, france • 2021	
ROMBAUER • CHARDONNAY	116
carneros, california • 2021	

BUBBLES

TORRESELLA • PROSECCO • NV italy	12 / 44
TORRESELLA • PROSECCO ROSE • NV italy	12 / 44
MOET & CHANDON IMPERIAL	40 / 190
BRUT • NV france	
SCHRAMSBERG • BLANC DE NOIRS • NV napa	112
TAITTINGER “MILLESIME” • BRUT france	265
DOM PERIGNON • BRUT france • 2012	615

REDS

ERATH “RESPLENDENT” • PINOT NOIR	14 / 52
dundee hills, oregon • 2019	
VIDAL-FLEURY • GSM BLEND	13 / 48
cotes du rhone, france • 2019	
OPOLO VINEYARDS “SUMMIT CREEK”	17 / 64
MERLOT • paso robles, california • 2020	
paso robles • 2020	
TERRA D'ORO • ZINFANDEL	14 / 52
amador county, california • 2021	
CAYMUS-SUISUN “THE WALKING FOOL”	20 / 76
RED BLEND • suisun, california • 2020	
TENUTA REGALEALI “LAMURI”	16 / 60
NERO D'AVOLA sicily • 2021	
UNSHACKLED BY PRISONER	17 / 64
CABERNET SAUVIGNON • california • 2021	
PESSIMIST BY DAOU • RED BLEND	15 / 56
paso robles, california • 2021	

BELLE GLOS “BALADE” • PINOT NOIR	72
sonoma county, california • 2021	
GAJA CA'MARCANDA “PROMIS”	160
SUPER TUSCAN • tuscany, italy • 2021	
EMMOLO BY CAYMUS • MERLOT	80
napa valley, california • 2020	
MARTINELLI “VIGNETO DI EVO” • ZINFANDEL	84
russian river valley, california • 2019	
ORIN SWIFT “8 YEARS IN THE DESERT”	112
ZINFANDEL • california • 2021	
DELILLE CELLARS “METIER”	56
CABERNET SAUVIGNON	
columbia valley, washington • 2020	
DAOU RESERVE • CABERNET SAUVIGNON	100
paso robles, california • 2020	
BELLA UNION BY FAR NIENTE	160
CABERNET SAUVIGNON • napa valley, ca • 2018	
BREAKING BREAD • MOURVEDRE	60
sonoma county, california • 2021	

DESSERT

ROYAL TOKAJI “RED LABEL, 5 PUTTONYOS”	45 / 140
hungary • 2017	
TAYLOR FLADGATE 10YR • TAWNY PORT	22
TAYLOR FLADGATE 20YR • TAWNY PORT	27
TAYLOR FLADGATE 30YR • TAWNY PORT	65

GL / BTL FROM THE BLUEHOUND TEAM

SANDY CHEEKS	17
plantation 3 star rum, heirloom pineapple amaro, lemon, coconut, almond milk, demerara, orange bitters	

THE CRIMINAL	15
illegal joven mescal, sweet vermouth, cynar, luxardo maraschino	

THE JOKER 15
plantation stiggins pineapple rum, giffard banana, lime, pineapple-cinnamon syrup, big marble proper lemon soda, tiki bitters

CURIOSLY QUENCHING	15
hendrick's gin, lime, crème de violette, fevertree cucumber tonic, pernod	

KICK IN THE HEAD	15
tito's vodka, st.george pear brandy, lime, apple cider vinegar & brown sugar syrup, fevertree ginger beer	

CLASSICS

THE OLD FASHIONED 17
bourbon, demerara, angostura & orange bitters with your choice of either house or maker's 46
BLUE HOUND STYLE 22
knob creek "bluehound pick" single barrel

VIEUX CARRE	17
elijah craig rye, h by hine cognac, sweet vermouth, benedictine, angostura & peychauds bitters	

EAST 8 HOLD UP	16
hanson of sonoma vodka, aperol, lime, pineapple, passion fruit	

EL DIABLO	17
corralejo blanco tequila, lime, lejay crème de cassis, fevertree ginger beer	

CLOVER CLUB	16
ford's gin, lemon, raspberry syrup, foam	

ROTATING CLARIFIED CLASSIC	17
Ask your bartender or server for current selection	

TAKE IT EASY (N/A OPTIONS)

SUNSET COLLINS	13
seedlip spice, lemon, raspberry, club soda	

INFANTE STAYS ACOUSTIC	13
seedlip grove, lime, passion fruit, orgeat	

DRAFT BEER

GREENWOOD BREWING HERSTORY • PALE ALE	9
HISTORIC BREWING “SALT RIVER” • LAGER	9
THE SHOP CHURCH MUSIC • JUICY IPA	9
FOUR PEAKS WOW • WHEAT	8
HUSS AZ LIGHT • LIGHT LAGER	8
MOTHER ROAD TOWER STATION • IPA	9

BOTTLE BEER

LAGUNITAS “TROPICAL ITCH” TROPICAL IPA	8
BUD LIGHT	7
MODELO ESPECIAL	7
STELLA ARTOIS	8
DOGFISH HEAD SEAQUENCH ALE SESSION SOUR	7
MICHELOB ULTRA	7
FAT TIRE AMBER ALE	7
GUINNESS	9
FOUR PEAKS SEASONAL ROTATION	7

*vintages are subject to change based on availability
** ask server/bartender for specialty reserve wine list