

# TO START OR TO SHARE

PRETZEL KNOTS: spicy cheese sauce, 3 for 5 / 5 for 7

POBLANO & ZUCCHINI SOUP: crispy squash blossoms + tomato 'bacon' 14 cotija cheese + charred corn-tomatillo pico de gallo + chile oil

CRAB CAKE DIP: lump crab + house made beer bread + celery 21 pickled mustard seeds + toasted bread crumbs + dill

REUBEN POUTINE: house cut fries + smoked pastrami + stout gravy 20 az cheese curds + dell's homemade sauerkraut

OYSTERS ROCKEFELLER +: half dozen + spicy bacon bread crumbs 24 chard + creamy tatsoi + charred lemon

PROOF WINGS: choice of: carolina bbq sauce, hot 'n' spicy or coconut-yellow curry sauce

SMOKED FAVA BEAN HUMMUS: heirloom carrots + cucumber 16 carnival cauliflower + pickled onions + crispy flatbread

PEEL 'N' EAT SHRIMP\*: bloody mary cocktail sauce + lemon aïoli 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

PEAS & CARROTS: english peas + roasted heirloom carrots 14/19 pea shoots + baby artichokes + pickled red onion + ancient grains basil green goddess dressing

ARIZONA CITRUS: red romaine + local citrus of the moment watermelon radish + peppered goat's milk feta pistachio-hemp seed crunch + ipa-hemp seed vinaigrette

#### ADD YOUR PROTEIN!

herb grilled chicken\* - 7 | cajun shrimp\* - 11 pan-seared salmon\* - 11 | new york strip steak\* - 13

#### WEEKLY SPECIALS AT THE



PROOF TAQUERÍA SUNDAY SAUCE TACO SPECIALS PASTA + WINES 5:30-9:30PM 5:30-9:30PM



WINE WEDNESDAYS 3:00-9:30PM



BURGERS + BREWS FOR \$25



14

12/17

SMOKEHOUSE SPECIALS 5:30-9:30PM 5:30-9:30PM

<sup>\* =</sup> gluten free. please alert your server of any allergies or dietary restrictions

<sup>+ =</sup> 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, a 20% service charge will be added to the final bill



#### SANDWICHES

SERVED WITH HOUSE-MADE GIARDINIERA AND YOUR CHOICE OF COLE SLAW, HOUSE MADE CHIPS OR MIXED GREENS UPGRADE TO HAND CUT FRIES OR TEXAS SWEET ONION RINGS FOR \$2

PROOF BURGER az cheddar + thick cut bacon + smoked ketchup mayo 20 pickles + bourbon molasses onions + noble bun \*add a fried egg \$2<sup>†</sup>

MAINE LOBSTER ROLL: old bay-spiced maine lobster + split top roll 2.9 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

## LIKE A FEATHER

HARISSA CHICKPEA CAKE\*: eggplant + carrot + kale + lentils 26 baba ganoush + crispy chick peas + cress + frisée + tahini (vegan)

DUKKAH-CRUSTED SALMON\*+: cauliflower rice pilaf + baby artichokes 29 turmeric-cauliflower purée

CIOPPINO: clams + mussels + shrimp + roasted garlic + fennel 34 tomato stew + noble garlic bread

THE 'IMPOSSIBURGER': plant-based impossible tm vegan burger smoked tomato 'bacon' + mushrooms + pepper cress + red onion avocado spread + whole wheat bun

#### THE MAIN COURSE

PORCINI-CRUSTED PRIME FLAT IRON STEAK : green bean & potato salad 38 wild mushrooms + crispy okra + horseradish demi

JERK-SPICED CHICKEN & WAFFLES: mango chutney + lime butter 27 spiced rum maple syrup

LEMON ROASTED GAME HEN : mashed english peas + az citrus jus 30

PORK SPARE RIBS\*\*: creamed corn succotash + ancho barbecue sauce 35 pickled watermelon rind slaw

## SIDES STATION 9

ROASTED CAULIFLOWER goat cheese + sunflower seeds

SEASONAL VEGGIES\*

CREAMED CORN SUCCOTASH poblano peppers + cotija cheese CITRUS-BRAISED HEIRLOOM CARROTS almonds + golden raisins

20

HAND CUT FRIES smoked ketchup mayo

### SAVE ROOM FOR DESSERT!

TREATS FROM THE SODA JERK

CHOCOLATE COVERED STRAWBERRY BANANA SPLIT 10

toasted almonds + whipped cream + chocolate shell