

At **QUALITY KITCHEN + BAR** we focus on bringing you the freshest, most local and seasonal cooking possible.
We work with over 20 Arizona farms to bring you what's fresh and what's in season every day.
We only serve responsibly raised meats and bake all of our bread every day in the restaurant.

BEGINNINGS

CHARRED SILVER SWEET CORN

Aged white cheddar and
smoked leek dip, baguette toasts 10

SPICY SUSHI GRADE TUNA TARTARE*

Persian cucumber, crushed avocado, toasted
sesame, shaved green onions, waffle chips 12

SMOKED WILD MUSHROOM STRUDEL

Duck prosciutto, celery root, green apple slaw 11

TEMPURA GREEN BEANS + ROCK SHRIMP*

Shiitake mushrooms, rock shrimp,
creamy ginger dipping sauce 12

LITTLE GEM LETTUCE & SNAP PEA SALAD

Buttermilk and chive dressing,
queso fresco and focaccia croutons 10

QUALITY HEIRLOOM LETTUCES

Meyer lemon dressing, parmesan 9
Add smoked salmon* 9 Roasted chicken 10

TRUFFLED RISOTTO

Tomato butter, rock shrimp, grana padano 12 / 20

SEASONAL SOUP

Roasted cauliflower and green apple with
crème fraîche, focaccia croutons and chives 8

FROM THE FARMS

Brussel sprout and
sunchoke three ways
salad with honey crisp
apples and crows dairy
goat cheese 10

Roasted autumn
heirloom squash,
caramelized shallots,
crispy sage,
spicy pepitas 9

Grilled avocado,
orange,
Castelvetrano
olives, toasted
almonds 8

Wilted heirloom
kale, roasted garlic,
capers,
lemon zest 7

Simple haricot vert,
crème fraîche,
shallots 6

Yukon gold potatoes:
Pureed, french fried or
celery root yukon
gold gratin 5

Roasted beets and
squash hummus:
Gold and red beet
tabouleh 8

Griddled king
oyster mushrooms,
green onion,
ponzu 7

PROTEINS

SCOTTISH SALMON*

Citrus gremolata 15

HANGER STEAK*

7oz., grain mustard, chimichurri 13

CRISPY ROASTED ½ CHICKEN

Parsley, sage, rosemary & thyme 13

COLD MESQUITE SMOKED PORK TOMAHAWK*

Pickled mustard seed, red cabbage compot 15

LAMB CHOPS*

Cucumber tzatziki 16

COLOSSAL PRAWNS (3)

A la plancha with garlic butter 17

HOUSE SPECIALTIES

HALF FRIED CHICKEN PLATE Mashed yukon gold potato, gravy, wilted seasonal greens and quality biscuits 18

PRIME NY STRIP* Green peppercorn sauce, house cut fries, watercress 31

SHORT RIB BURGER* House egg bun, seasonal garnish, house cut fries, dijonaise 16

PAN ROASTED PARMESAN GNOCCHI Smoked ham, duo of sweet peas, chives 17 Substitute smoked salmon 9

QUALITY MEATLOAF* Smokey bacon, veal, duck, pork, prime steak, special glaze, butter potatoes & haricot vert 20

CRISPY HALIBUT SANDWICH* Cabbage, chipotle mayo on house made bun with hand cut french fries 19

"FRENCH POT ROAST"* Glazed young carrots, fried shallots, mashed yukon gold potato, red wine jus 19

AUTUMN VEGETARIAN ENTREE Warm green lentils, roasted local vegetables, spiced organic carrot broth 18

GRILLED BUTCHER STEAK* Creamed flat leaf spinach, celery root, yukon gold potato gratin 25

HANDMADE PASTA OF THE DAY MP

FRESH FISH OF THE DAY Rotating prep MP

A LA CARTE
Combine as a meal or have as a side

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please make your server aware of any dietary restrictions or allergies

COCKTAILS

MICHAEL'S MARGARITA Casamigos reposado, ginger and blackberry simple syrup, lime juice 12	RED ROCK SANGRIA Cabernet, pineapple juice, orange juice, apricot & blackberry, creme de cassis 9	DAIQUIRI Captain morgan, simple syrup, lime juice 9 Blackberry-strawberry-prickly pear +1
CACTUS VESPER AZ Commerce gin, AZ cask werks vodka, lillet, cactus juice 12	BLOODY OLD FASHIONED Bulleit rye, simple syrup, blood orange bitters 12	SEGRONI AZ Commerce gin, gallo sweet vermouth, campari, prickly pear extract 12
		ZONA PALOMA Fortaleza tequila, fresh squeezed grapefruit, soda, lime juice 12

WHITE WINE



Wente Vineyard , Riesling 2015, Arroyo Seco, CA	8 32
10 Span , Pinot Gris 2015, Monterey, CA	8 32
Cloisonne , Sauvignon Blanc 2016, Napa Valley, CA	10 40
Duckhorn , Sauvignon Blanc 2016, Napa Valley, CA	48
Tazi , White Blend 2015, Camp Verde, AZ	10 40
Flying Leap , White Blend 2015, Cochise County, AZ	40
Stone Cellars , Chardonnay, CA	7 28
True Myth , Chardonnay 2015, Edna Valley, CA	9 36
Dala , Chardonnay 2015, Camp Verde, AZ	40
Rombauer , Chardonnay 2016, Carneros, CA	65

ROSE & SPARKLING

Whispering Angel , Rose 2016, Provence, FR	10 40
Gruet , Brut, New Mexico	11 44
Veuve Clicquot , Brut, France	120

RED WINE

Red Dirt Red , GSM 2014, Paso Robles, CA	10 40
Cannonball , Merlot 2014, Sonoma County, CA	10 40
Chupacabra , Red Blend 2015, Cochise County, AZ	11 44
Nachise , Rhone Blend 2015, Camp Verde, AZ	40
Haraszthy Family Cellars , Zinfandel 2015, Lodi, CA	9 36
Javelina Leap , Zinfandel 2016, Page Springs, AZ	45
Stone Cellars , Cabernet, CA	7 28
Gunsight , Cabernet Sauvignon 2015, Paso Robles, CA	9 36
Plunger Head , Cabernet Sauvignon 2014, Alexander Valley, CA	40
Prisoner , Red Blend 2015, Napa Valley, CA	60
Belcreme de Lys , Pinot Noir 2015, Central Coast/Lodi, CA	11 44
Goldeneye , Pinot Noir 2014, Anderson Valley, CA	80

BEER

AZ DRAFT BEER 6

- Four Peaks Kiltlifter, Tempe
- Four Peaks White Ale, Tempe
- Lumberyard Diamond Down Lager, Flagstaff
- Lumberyard Knotty Pine Pale Ale, Flagstaff
- Prescott Brewery Petrified Porter, Prescott
- Wanderlust 928 Local Farmhouse Ale, Flagstaff
- San Tan Hop Shock IPA, Phoenix

BOTTLED BEER 4

- Budweiser
- Budweiser Light
- Coors Light
- Miller Light
- Michelob Ultra
- Stella Artois
- Corona