

ArteZania

KITCHEN & CANTINA

Opens at 11:30 a.m. daily

— STARTERS —

ARTEZANIA SAMPLER* 13.95

Salsa roja, roasted corn and black bean chipotle salsa, roasted green chili salsa and signature guacamole with house-made corn tortilla chips

Select one salsa with chips for 3.95.

Choose guacamole with chips for 5.95.

SKILLET QUESO FUNDIDO* 10.95

Local Arizona chorizo, Oaxaca cheese, Dos Equis Lager®, roasted local elote, red onion, roasted garlic and salsa roja, served with house-made corn tortilla chips

ARTEZANIA MESQUITE WINGS* 9.95

Mesquite-smoked jumbo wings tossed in your choice of house-made sauce, served with pickled vegetables and jalapeño cilantro ranch dressing

Sauces

Michelada | Tomatillo Green Chili Barbecue
Spicy Roasted Garlic

GREEN CHILI BARBECUE SHRIMP* 10.95

Chargrilled shrimp skewers, basted with house-made green chili barbecue sauce, with southwest relish, Peppadew™ romesco sauce, Cotija cheese and cilantro

CHIMICHANGAS* 11.95

Mini chimichangas stuffed with green chili-braised chicken, and lightly fried, topped with shredded lettuce, roasted hatch chile sauce, sour cream, guacamole and queso fresco

ELOTE 7.95

Seasoned chargrilled local sweet corn coated in chipotle aioli, Cotija cheese and green onion, and dusted with ArteZania signature seasoning

TRADITIONAL FLATBREAD 11.95

Chargrilled flatbread with Peppadew™ romesco sauce, roasted corn and black bean chipotle salsa, diced tomatoes, pickled jalapeño, fresh-chopped cilantro and jalapeño cilantro ranch dressing

***Add local Arizona chorizo and Applewood smoked bacon for an additional** 3.95.

AVOCADO HUMMUS 9.95

Served with chargrilled naan and assorted pickled vegetables

SOUTHWEST NACHOS 10.95

House-made corn tortilla chips with ArteZania queso, roasted corn and black bean chipotle salsa, caramelized onion, chargrilled jalapeño, diced tomatoes, crema and fresh-chopped cilantro

Add-Ons

Guacamole 1.99 | *Green Chili-Braised Chicken 2.99

*Pasilla-Braised Barbacoa 3.99

*Especial Lager-Braised Carnitas 3.99

*Mesquite-Smoked Salmon 5.99

— SALADS —

The following may be added to any salad for an additional charge:

***GREEN CHILI-BRAISED CHICKEN** 3.99

***PASILLA-BRAISED BARBACOA** 4.99

***ESPECIAL LAGER-BRAISED CARNITAS** 4.99

***GRILLED OR FRIED SHRIMP** 7.95

***CHARGRILLED OR MESQUITE-SMOKED SALMON** 7.95

ENSALADA DE CASA

Mixed greens, red cabbage, red onion, shredded carrots, tomatoes and queso fresco, tossed with house cilantro lime vinaigrette

Small 5.95 | Large 8.95

CHIPOTLE CAESAR SALAD*

Chopped romaine lettuce, Cotija cheese and roasted garlic croutons tossed with house-made chipotle Caesar dressing and cracked black peppercorn

Small 6.95 | Large 9.95

STRAWBERRY KALE & QUINOA SALAD 14.95

Quinoa mixed with fresh-chopped kale and roasted zucchini, topped with roasted local sweet corn, watermelon radish, fresh strawberries, Peppadew™ peppers, green apple, black beans and queso fresco, and served with house-made strawberry-chile vinaigrette

CALIENTE COBB BOWL 13.95

Chargrilled pollo on a bed of Spanish rice, black beans, roasted local sweet corn, roasted zucchini, diced tomatoes, pickled jalapeño, Peppadew™ peppers, mixed greens and queso fresco, served with house-made jalapeño cilantro ranch dressing

Specialty dish

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



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— SANDWICHES & MORE —

The following are served with a side of battered French fries tossed in fresh herbs:

WESTERN BURGER* 12.95

8oz. Black Angus burger topped with Oaxaca cheese, sweet onion bacon compote, chipotle aioli, arugula and sliced tomato, served on a toasted brioche bun

Add-Ons

Guacamole 1.95 | ***Fried Egg 1.25**
Applewood Smoked Bacon 2.95

ARTEZANIA PEPITOS* 13.95

Sliced chargrilled tenderloin with a smoked chimichurri sauce, cabbage slaw, sliced tomato and queso fresco, served on a toasted bolillo roll flavored with a Peppadew™ romesco spread

SOUTHWEST BARBECUE SANDWICH 13.95

Especial lager-braised carnitas topped with spicy cabbage and radish slaw, tomatillo green chili barbecue sauce and queso fresco, served on a toasted brioche roll

EL SEÑOR 12.95

Quesadilla filled with pepper jack and cheddar cheese, Applewood smoked bacon, baby spinach and tomato, served with house-made chipotle ranch dressing

Add-Ons

Guacamole 1.99 | ***Green Chili-Braised Chicken 2.99**
***Pasilla-Braised Barbacoa 3.99**
***Especial Lager-Braised Carnitas 3.99**
***Mesquite-Smoked Salmon 5.99**

— STREET TACOS —

Enjoy three tacos served in locally made, soft white corn tortillas.

Add Spanish rice and beer-braised pintos for 3.95.

GREEN CHILI-BRAISED CHICKEN 12.95

with red cabbage, green cabbage, watermelon radish, Cotija cheese, cilantro and house-made roasted green chili salsa

PASILLA-BRAISED BARBACOA* 14.95

with red cabbage, green cabbage, red onion, Cotija cheese, cilantro and salsa roja

ESPECIAL LAGER-BRAISED CARNITAS* 13.95

with red cabbage, green cabbage, watermelon radish, green apple, Cotija cheese, cilantro and salsa roja

MESQUITE GREEN CHILI SMOKED SALMON* 13.95

with red cabbage, green cabbage, watermelon radish, Cotija cheese, cilantro, and dill and green chili cream sauce

SMOKY CHARGRILLED SHRIMP* 13.95

with red cabbage, green cabbage, watermelon radish, smoked paprika chimichurri, Cotija cheese and cilantro

DE JARDIN 12.95

with black bean and chipotle-roasted corn salsa, sautéed bell peppers, onion, red cabbage, green cabbage, watermelon radish, Cotija cheese, cilantro, crema and salsa roja

— ENTRÉES —

CHILI RELLENOS 16.95

Roasted poblano pepper, coated in a delicate egg batter and lightly fried, stuffed with spaghetti squash, fresh oregano, pepper jack cheese, roasted corn and black bean chipotle salsa, and queso fresco, served with Spanish rice and fire-roasted tomato sauce

Add-Ons

***Green Chili-Braised Chicken 3.99**
***Pasilla-Braised Barbacoa 4.99**
***Especial Lager-Braised Carnitas 4.99**
***Grilled or Fried Shrimp 7.95**
***Chargrilled or Mesquite-Smoked Salmon 7.95**

ABUELITA CHICKEN MOLE 15.95

Chargrilled chicken with hatch chile mole sauce, served with Spanish rice, beer-braised pinto beans and a warm flour tortilla

CITRUS FIRE-GRILLED SALMON* 21.95

6oz. fresh, fire-grilled salmon with Peppadew™ romesco sauce, served with smashed potatoes with garlic-cilantro butter, southwest corn relish and a citrus radish salad

ARTEZANIA FAJITAS

Served with Spanish rice and beer-braised pinto beans, shredded lettuce, queso fresco, diced tomatoes, salsa roja, sour cream and fresh locally made, soft white corn tortillas

***CHARGRILLED POLLO 15.95**

***CARNE ASADA 17.95**

***ROJA GRILLED SHRIMP 18.95**

DE JARDIN 14.95

***MESQUITE-SMOKED SALMON 18.95**

ROASTED GARLIC RIBEYE* 34.95

12 oz. Certified Premium Black Angus beef seasoned and chargrilled to your liking, served with grilled elote and smashed potatoes with garlic-cilantro butter

SKILLET-BAKED CHILAQUILES 16.95

Corn tortilla, red enchilada sauce, roasted spaghetti squash, roasted corn and black bean chipotle salsa, white onion, Oaxaca and Cotija cheese, roasted green chili salsa and salsa roja, topped with a poached egg

Add-Ons

***Green Chili-Braised Chicken 3.99**
***Pasilla-Braised Barbacoa 4.99**
***Especial Lager-Braised Carnitas 4.99**
***Grilled or Fried Shrimp 7.95**
***Chargrilled or Mesquite-Smoked Salmon 7.95**

— SIDES —

HOUSE-MADE SALSA AND CORN TORTILLA CHIPS 2.95

Select one:

Salsa Roja | Roasted Green Chili Salsa

CHARGRILLED ELOTE 3.95

SPANISH RICE 3.95

BEER-BRAISED PINTO BEANS 2.95

SOUTHWEST CORN RELISH 3.95

SMASHED POTATOES WITH GARLIC-CILANTRO BUTTER 3.95

BATTERED FRENCH FRIES WITH FRESH HERBS 3.95

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 Specialty dish