

STARTERS

Fig and Prosciutto Salad (GF)

Arugula | Burrata | Prosciutto
Pistachio Crumble | Reduced Balsamic Lemon
Vinaigrette
26

Cauliflower and Leek Bisque (GF)

Roasted Hauser Corn | Herb Oil
20

Pork Belly & Peach (GF)

Whipped Smoked Ricotta | Peach Chutney
Chicharrones
25

Cheese & Charcuterie Board

Artisan Cheese | Cured Meats | Berry Compote
Honey Dijon Mustard | Olives | Toasted Pepitas
56

Smoked Crab Cake

Roasted Hatch Chile | Chives | Chipotle
Remoulade
Arizona Sweet Corn Relish
29

The Copper State

Classic Beef Tartare | Stone Ground Mustard
Roasted Bone Marrow | Caper Berries |
Crème Fraîche | Confit Egg Yolk | Seeded
Sourdough Toast
32

ENTRÉE

Halibut (GF)

Celery Root & Spinach Puree | Green Apple & Hatch Chile Salsa
Horseradish Cream | Charred Cucumber
Ice Plant Buds
65

Seared Diver Scallops

Mushroom Couscous | Pinenut Pesto
Heirloom Cherry Tomatoes
65

Forty1 Ribeye (GF)

Dauphinoise Potatoes
Grilled Broccolini | Port Wine Demi-Glace
72

K-4 Ranch Filet Mignon (GF)

Black Garlic Demi | Chive Potato Puree
Roasted Asparagus & Shallots
80

Crispy Stuffed Quail

Roasted Hatch Chile and Tomato Risotto
Garlic Honey Heirloom Carrots
Gin Demi-Glace
52

House-Made Agnolotti Pasta (VG)

Fire Roasted Poblano & Corn Ricotta | Lime Beurre Blanc
Blistered Cherry Tomatoes | Cotija Cheese
49

Achiote Pork Tenderloin

Arizona Fried Polenta Cake | Braised Collard Greens
Ancho Agave Demi-Glace
69

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. Proudly using locally and sustainably grown, organic herbs.

*A 20% service charge will be added to parties of 6 or more

GF= Gluten Free, VG= Vegetarian