

province

URBAN KITCHEN & BAR

LOUNGE MENU

SERVED FROM 2PM - 11PM DAILY

SMALL PLATES

BEER FONDUE

LOCAL IPA / MAHON CHEESE / BROKEN POMODORO SAUCE / CRUSTY BREAD / (VG)..... 4 / 8

MINI LOBSTER ROLLS

DIJON-MAYO / CELERY & ONION / SEA SALT..... 14

CAULIFLOWER CROQUETTES

SAFFRON ROASTED GARLIC AIOLI / (VG)..... 5 / 7

FRIED GREEN TOMATOES

CREAMY SHRIMP REMOULADE / DILL..... 8

MARY'S WHOLE CHICKEN WINGS

CHILE NEGRO-PILONCILLO HOT SAUCE / COTIJA CHEESE / ESCABECHE / (GF)..... 9

MESQUITE SMOKED SWORDFISH CAKE

SMOKED SWORDFISH / ESCABECHE AIOLI / PICKLED CARROTS / GRILLED LIME / 8 / 10

STUFFED MEATBALLS

AZ GRASS FED BEEF / CAGE-FREE EGG / LOCAL ARIZONA CHEESE /
HARISSA SAN MARZANO SAUCE..... 10

POUTINE

THICK CUT FRIES / GRAVY / CHORIZO / COTIJA / ROASTED POBLANO CHILIS..... 6 / 8

SHRIMP AND GRITS

HOPi BLUE CORN GRITS / SHRIMP / IBERICO PORK CHORIZO /
MCCLENDON FARM'S SMOKED CORN / (GF)..... 13

FILET & NEW YORK TIPS

BACON / HOUSE MADE CABERNET DEMI-GLACE / CABRALES / (GF)..... 11

AVOCADO TOAST

MEDITERRA WHITE BREAD/AVOCADO/FETA/
BREAKFAST RADISH/CHAYOTE/DILL/PEPITAS/(VG)..... 7 / 8

VG – VEGETARIAN / GF – GLUTEN-FREE

HAPPY HOUR

EVERYDAY – 4:00PM UNTIL 6:30PM

SELECTED – SPIRITS \$3.00 OFF / DRAFTS \$2.00 OFF / HOUSE WINE \$8.00

SELECTED – “SMALL PLATES” AT DISCOUNTED PRICING

BLUE PRICED ITEMS ARE HAPPY HOUR PRICINGS.

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO GARCIA
SOUS CHEFS ~ ALLISON BIRD | JOSE AVILA

*ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.