**R + W**

**modern bistro**

**appetizers**

**hippie chips $9**

fried kennebeck potato. fry dust. french onion dip.

**panko onion rings $10**

beer battered sweet onion. parmesan. creamy ranch.

 **spinach artichoke dip $12**

crispy corn chips.

**blistered brussel sprouts $11**

cider gastrique, goat cheese crema.

 **sesame crusted ahi \* $15**

 wasabi cream. chili oil. radish sprout.

 **meatballs $10**

famous meatballs. san marzano tomato sauce, parmesan.

**stuffed bell peppers $14**

ground beef. spanish rice.

**caprese $13**

mozzarella. local tomato. basil. aged balsamic. EVOO

**chicken waffle bites $13**

hand battered. spicy maple syrup.

**jalapeno inferno poppers $13**

stolen from our friends down the street.

**boards**

**imported cheese board $14**

house borsin. white cheddar. manchego. fig jam.

**house bruschetta $10**

crostini bread. fresh mozzarella. roma tomato. pesto.

 balsamic glaze.

 **pizzas**

sub gluten free crust $3

 **margherita $14**

fresh mozzarella. basil. san marzano tomato sauce.

add pepperoni $3

**spicy red $16**

meatball.mozzarella. spicy fresno. basil.

san marzano tomato sauce.

 **chicago italian $16**

pepperoni. Italian sausge. san matzano tomato. pesto drizzle

**sausage + mushroom $15**

wild mushroom. mozzarella. local italian sausage.

san marzano tomato sauce.

**handhelds**

with bistro fries.

sub onion rings $3

**bistro burger\* $15**

grilled to order. spicy pickles. bermuda onion. white cheddar.

**green chili cheeseburger\* $15**

diced green chili.pepperjack cheese

**california chicken sandwich $14**

grilled chicken. brioache bun. cheddar cheese. avocado spread.

**scottsdale “hot” crispy chicken $13**

coleslaw. tomato. white cheddar.

**salads**

**grilled chicken caesar $14**

crisp romaine. house croutons. parmesan. grilled chicken breast. pesto caesar dressing.

**brussel sprout $14**

kale. brussels sprouts. marcona almond. manchego. sundried cherry. mango hazelnut vinaigrette.

**asian salad $14**

napa cabbage. lettuce. chicken. spicy peanuts.

sesame asian dressing.

**rhythm salad $15**

 arugula. romaine. cous cous.chicken.

sun dried cherries. almonds

choice of pesto ranch or zinfandel balsamic dressing.

 **entrees**

served with caesar salad

**chicken pot pie $17**

roasted chicken. peas. carrots. chicken veloute. puff pastry.

**linguini + meatballs $16**

house made meatballs. san marzano tomato sauce.

 hand cut pasta. parmesan.

**wild caught salmon $19**

 char grilled. chili-orange butter. broccoli. spanish rice

 **fish + chips $18**

 beer battered cod. fries. tartar sauce. coleslaw**.**

**sea bass veracruzano $24**

 chunky red sauce. olives. spanish rice. green beans.

**harshbarger’s meatloaf $15**

house made meatloaf. mashed potato.

sautéed green bean. demi-glace.

**short rib $21**

red wine braised short rib. mashed potato.

broccoli. red wine demi-glace.

**shrimp scampi $23**

shrimp . garlic butter. capers. lemon. linguini.

**lemon-pepper chicken $16**

chicken. lemon pepper butter sauce. broccoli. linguini pasta.

**steak frites $26**

char grilled top sirloin. maitre’d butter.

**desserts**

**dutch apple pie $9**

granny smith apples. a la mode.

**chocolate peanut butter bomb $10**

peanut butter mousse. bittersweet chocolate ganache. oreo cookie crust.

**\*consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.**

**\*our burgers are cooked to order.**