

BAR SIX⁴⁰

FOOD

Molé Meatballs cilantro carrot slaw	11
Flame-Kissed Shishito Peppers sea salt, lime, chili buttermilk	8
Fried Mesquite Honey Cheese Curds tart juniper cherry jam	12
Foraged Mushroom Kiln Flatbread grilled provolone, lemon vinaigrette	12
Roasted Tomatoes & Artichokes Kiln Flatbread garlic aioli, herbs, parmesan	12
Roasted Corn Queso kiln chips	10
Alaskan Salmon Spread sourdough crostini	9
Fire Roasted Corn Cobb Salad* honey thyme dressing	16
Caesar Salad kale & romaine lettuces, croutons romano cheese, caesar dressing	9
Add Salmon, Chicken or Shrimp*	7
Artisan Grilled Cheese Sandwich tillamook cheddar, applewood smoked bacon blistered tomato & tarragon soup	13.5
KW Brisket Burger* tillamook cheddar, thick-cut bacon roasted tomato jam, brioche bun roasted fingerling potatoes	17.5
Flourless Chocolate Tort fresh berries, berry coulis	9

BEERS

Four Peaks Kiltlifter Scottish Ale - AZ	7
San Tan Hefeweizen - AZ	7
Stella Artois Pilsner—Belgium	7
Ballast Point Sculpin IPA—CA	7
O'Dell 90 Shilling Ale - CO	7
Four Peaks Sun Bru—AZ	7
Scottsdale Beer Company Big Mouth Blonde - AZ	7
Deschutes Fresh Squeezed IPA—OR	7
Domestic Beers Budweiser, Bud Light, Coors Light Miller Lite, O'Douls, Michelob Ultra	5
Import Beers Corona, Heineken, Heineken Light Dos Equis Amber, Pilsner Urquell	7
Craft Beers Deschutes Mirror Pond Pale Ale Lagunitas IPA, New Belgium Glutiny Pale Ale, Samuel Adams San Tan Hop Shock IPA Left Hand Brewery Milk Stout Nitro	7
Strongbow Hard Apple Cider	5

BEVERAGES

Iced Tea, Lemonade	3
Soft Drinks	3
Coffee, Iced Tea	3.5
Espresso	4
Cappuccino, Latte	4.5

RED WINES

GL/BTL

Seven Falls Merlot Wahluke Slope, WA	15/46
Elouan Pinot Noir Willamette Valley, OR	16/50
Hess Pinot Noir Central Coast, CA	14/46
La Crema Pinot Noir Willamette Valley, OR	18/54
Klinker Brick Old Zinfandel Lodi, CA	14/46
Joel Gott Cabernet Sauvignon Napa Valley, CA	16/50
Layer Cake Malbec Mendoza, Argentina	13/39

WHITE WINES

Simi Chardonnay Sonoma, CA	15/49
Sonoma Cutrer Chardonnay Russian River Ranches, CA	16/49
Chateau Ste. Michelle "Eroica" Riesling Columbia Valley, WA	10/32
Chateau Ste. Michelle Sauvignon Blanc Horse Heaven Hills, WA	12/39
Ferrari Carano Pinot Grigio California	11/33
The Palm Rosé Provence, France	10/32
Rodney Strong Rosé of Pinot Noir Russian River Valley, CA	12/39

WINES ON TAP

Hess "Shirtail Creek" Chardonnay Monterey, CA	12
Benziger Sauvignon Blanc Sonoma, CA	11
The Provisioner Arizona	13
Smith & Hook Cabernet Sauvignon Central Coast, CA	15

SPARKLING WINES

Domaine Chandon Brut/Rosé Napa Valley, CA	13
Mionetto Prosecco Italy	9

COCKTAILS

The SIX40 Tanqueray gin, St. Germaine lime juice, simple syrup	13
Saguaro Sunset Meyer's dark rum, Malibu pineapple juice, lime juice, simple syrup	13
Prickly Pear Refresher Herradura Silver tequila, pomegranate liqueur, prickly pear purée, lime juice	13
Maude Mule Ketel One vodka, fresh blueberries fever tree ginger beer	13
Aperol Spritz Apérol, prosecco, soda splash	13
Matty B's Old Fashion Bulleit bourbon, simple syrup orange and cherry bitters angostora aromatic bitters	13

MOCKTAILS

Strawberry Refresher Muddled fresh cucumber, strawberries mint, lemonade, splash of club soda	8
Prickly Pear-adise Muddled fresh lemon juice, simple syrup prickly pear purée, sprite	8

Join us for Happy Hour
Daily from 4pm—Six⁴⁰pm !

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.