

APPETIZERS

 Fried Zucchini Ripple cut and battered	8	Fried Mushrooms Lightly seasoned and battered	8
Combo Fried Zucchini and Mushrooms	8	Shrimp Cocktail 5 pieces of fresh shrimp served with cocktail sauce	10
Tater Skins Filled with cheese, bacon & green chiles	8	Garlic Bread ½ order 4 Full order 6	
Hot Wings Hot & Spicy, Mild, or BBQ	10	Cheesy Bread w/ Fresh Mozzarella ½ order 5 Full order 7	

PASTAS, SANDWICHES AND MORE

Burgers and sandwiches served with your choice of House or Caesar Salad, and choice of Cowboy Beans, Baked Potato, Steak Fries, Sweet Potato Fries, Curly Fries, or Mashed Potatoes & Gravy *

Build Your Own Burger

10oz. Fresh Ground Patty 15

Build Your Own Chicken Sandwich

Grilled or Blackened 6oz. Chicken Breast 15

75¢ per topping - Swiss Cheese, American Cheese, Cheddar Cheese, Apple Wood Smoked Bacon, Sautéed Mushrooms, Sautéed Onions, Green Chiles, Jalapeño, Avocado

Alfredo

Bowtie pasta in a creamy Alfredo sauce
Served with garlic bread.
Grilled or Cajun Chicken
with Shrimp
with Steak

16
add 6
add 9
add 8

Shrimp Scampi

6 large shrimp cooked in a garlic wine
sauce served with garlic bread

26

The Big Caesar Salad

Made with Romaine lettuce, classic Caesar dressing then topped
with tomatoes, parmesan cheese, and pepperoncinis 15

with Grilled or Cajun Chicken	add 6
with 6 oz. Sirloin	add 8
with Grilled or Blackened Salmon	add 10
with Shrimp	add 9

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.
Please be advised that food prepared here may contain these ingredients:
milk, eggs, wheat, soy beans, peanuts, tree nuts, fish and shellfish
3 dollar split plate charge

STEAKS

Black Barts uses only premium grain-fed mid-western beef, hand picked to be the top level of USDA choice. Once aged on the premises to Black Barts liking, steaks are hand cut, grilled and lightly seasoned over an oak fire!!

All steaks are served with your choice of House or Caesar Salad, and choice of Cowboy Beans, Baked Potato, Steak Fries, Sweet Potato Fries, Curly Fries, or Mashed Potatoes & Gravy *

10 oz. N.Y. Strip

26

16 oz. T-Bone

32

Filet Mignon

(wrapped in bacon)

6 oz. 26

9 oz. 32

Top Sirloin

9 oz. 22

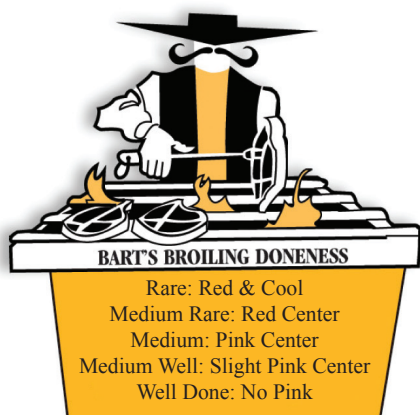
11 oz. 25

12 oz. Ribeye

32

24 oz. Porterhouse

42



MAKE IT A COMBO!

Add to any steak or entrée

Salmon (6 oz Grilled, Blackened, or Teriyaki)	10
Shrimp (Fried or Grilled)	9
Chicken (Broiled or BBQ)	8
Shrimp Scampi Pasta	10
½ Rack of Ribs	10

EXTRAS

Side of Steak Fries	4
Side Baked Potato	4
Side of Cowboy Beans	4
Side Veggie Kabob	5
Side Salad	5
Sweet Potato Fries	4
Mashed Potato w/ Gravy	5

STEAK TOPPERS

Sautéed Onions	3
Sautéed Mushrooms	3
Peppercorn Sauce	4

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ENTRÉES

All entrées served with your choice of House or Caesar Salad, and choice of Cowboy Beans, Baked Potato, Steak Fries, Sweet Potato Fries, Curly Fries, or Mashed Potatoes & Gravy *

🦋 Prime Rib (Ask your server about availability)

Tender Prime Rib served with au jus
and creamy horseradish

8 oz. 26 12 oz. 32

Bart's Broiled Chicken

Half a chicken brined in herbs and spices, then lightly smoked with mesquite and apple woods.
Broiled with choice of BBQ or Butter Herb Sauce.

22

Rack of Lamb

10 oz. of New Zealand Lamb served with Jalapeño Mint Jelly

30

🦋 Baby Back Ribs

Slow cooked overnight. Then cooked over the oak fire and
smothered in a bold BBQ sauce

½ Rack 22 Full Rack 30

Scottish Salmon

An 8oz portion, hand cut from whole Scottish Salmon. Choose Grilled, Blackened or Teriyaki.
Served with homemade cucumber dill sauce

24

Bart's Fried Shrimp

8 large shrimp dipped in our special house batter, fried,
and served with cocktail sauce

25

KABOBS

All Kabobs served with your choice of House or Caesar Salad, Vegetable Kabob and choice of
Cowboy Beans, Baked Potato, Steak Fries, Sweet Potato Fries, Curly Fries,
or Mashed Potatoes & Gravy *

Steak on a Stick

8 oz. of Sirloin and Tenderloin steak served on a bamboo skewer

21

Chicken Kabob

8 oz. chicken breast skewered and grilled

20

Shrimp Kabob

8 large shrimp skewered and grilled

25

Vegetable Kabob

2 kabobs made with mushrooms, zucchini, bell peppers, and onions

16

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DRINKS AND DESSERTS

Specialty Drinks

Prickly Pear Martini

A local favorite, this martini is made with Absolut Vodka, flavored with prickly pear syrup, a splash of Chambord, and a dash of cranberry juice. 10

Arizona Sunset

This is one of our most popular drinks! Bacardi Superior Rum, Peach Schnapps, orange and pineapple juice topped off with a little bit of grenadine. 9

Bulleits Over Broadway

Bulleit Bourbon, Sweet Vermouth, and Bitters. 10

Beers

Domestic Bottles

Budweiser, Bud Light, Coors Light, O'Doul's (non-alcoholic) 4

Imported and Microbrew Bottles

Sam Adams Boston Lager, Corona Extra, Deschutes Black Butte Porter, Stella Artois, Sierra Nevada Pale Ale, Four Peaks Kilt Lifter 5

Southwest Margarita

Patrón Silver Tequila, Grand Marnier, Sweet and Sour, and Prickly Pear syrup. 10

Hawaiian Cowboy

We start with Absolut Vodka flavored with prickly pear syrup, then add Malibu Coconut Rum, sweet and sour, pineapple juice, and a splash of grenadine on top. 9

Arizona Mule

Absolut Vodka, Prickly Pear syrup, Ginger Beer, and lime juice. 8

Ask your server about our selection of draft beers and seasonal bottled beers

Draft Beer: 16oz. 4.5 20oz. 6

Non-Alcoholic Beverages

Fountain Drinks, Coffee, Iced and Hot Tea (Free Refills) 3

Sarsaparilla, Root Beer, and Hot Chocolate 3

DESSERTS

Cobbler (ask about seasonal selections)

Plain 7 A La Mode add 1.5

New York Style Cheesecake

Plain or with seasonal sauce 7

Deep Fried Ice Cream

A homemade southwest classic 6

Chocolate Cake

Plain 7 A La Mode add 2

Ice Cream Scoop

Chocolate or Vanilla 3

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