



APRIL 2024

spaghetti squash, roasted heirloom tomatoes, harissa, cilantro 16

shaved summer squash, basil pesto, parmesan, pepitas 16

braised collard greens, ginger, cous cous, mustard seed tadka 17

grated carrots, blue cheese dressing, celery, hot sauce vinaigrette, crispy quinoa 18

grilled & chilled romano beans, meyer lemon aioli, cured egg yolk, pea shoots 19

cauliflower, tamarind, mango powder, tomato, cucumber, yoghurt, cilantro 20

miso grilled cabbage, sesame chili crisp, whipped tofu 20

farçous, lime labne, greens 14

salad of greens, strawberries, rhubarb, almonds, goat cheese, balsamic 19

peruvian chicken spring rolls, pecans, aji amarillo goat quark 21

giant white beans, pickled artichokes, preserved lemon, dill, garlic confit 21

smoked salmon dip, radishes, arugula, flowers 22

cold poached asparagus, rocky point shrimp, green goddess dressing 23

fresh pasta, wild mushrooms, fava beans, green garlic, pinenuts, aleppo, mint, pecorino 32

persian chicken stew, walnuts, black grapes, cilantro, rice, pomegranate molasses 36

*nz wreckfish, lentils, romano beans, turnips, preserved lemon, olive-fennel relish 46

niman ranch braised lamb shoulder, shawarma spices, naan, whipped feta 48

**These items are served raw, undercooked, or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can be hazardous to your health...so is crossing the street in Phoenix!*

~ we are a cashless restaurant-we accept all major credit cards ~

FnB 7125 East 5th Avenue #31, Scottsdale AZ 85251 480-284-4777 www.fnbrestaurant.com

SPARKLING

- 2022 Dos Cabezas **Sparkling Pink**, Cimarron Vineyard, Willcox, Arizona (375ml) 30
 NV Lambert De Seyssel, **Savoie**, France 12/45
 2020 Raventós I Blanc **Brut Rosé**, Conca del Riu Anoia, Catalanluya, Spain 15/60

WHITE

- 2022 August Kessler **Riesling**, Rheingau, Germany 13/52
 2022 Domaine du Salvard Cheverny **Sauvignon Blanc**, Loire, France 14/56
 2022 Niepoort 'Dócil' **Vinho Verde**, Loureiro, Portugal 14/56
 2021 Brown 'House of Brown' **Chardonnay**, Napa Valley, California 14/56
 2022 Tyler **Chardonnay**, Santa Barbara, California 15/60

ROSÉ

- 2022 G.D. Vajra '**Rosabella**' Piedmont, Italy 14/56

REDS

- 2022 Mary Taylor 'Annamaria Sala' **Sicilia Rosso**, Italy 13/52
 2021 Bloodroot **Pinot Noir**, California Coast 14/56
 2022 Domaine Dupeuble **Beaujolais**, France 14/56
 2020 Bouza **Tannat**, Uruguay 14/56
 2020 Los Milics 'Renato's' **Grenache Blend**, Jenny's Vineyard, Elfrida, Arizona 15/60
 2022 Guimaro Ribeira Sacra **Mencia**, Galicia, Spain 15/60

POTENT POTABLES 17 *(in an effort to minimize waste, straws are offered upon request)*

- The Chaparral- gin, pêche de vigne, honesuckle liquor, citrus
 Jamaican Spritz- vodka, honey syrup, big marble hibiscus, candied hibiscus
 NY Sour- bulleit rye, lemon, simple, punt e mes vermouht float
 Alpine Martini- gin, bordiga centum herbis, orange bitters
 Smoke in Water- clarified monkey shoulder & mezcal, lime, orgeat, vanilla
 Kombu Cooler- akvavit, lime, seaweed syrup, fish sauce bitters, furikake

ZERO PROOF

- Big Marble- Lemon, Hibiscus or Ginger Beer 5
 St. Agrestis "Phony Negroni" 9
 Prima Pavé Sparkling Brut & Dolce Bubbly Rosé 12
 Athletic Brewing Co. – Lite, Upside Dawn, Hazy IPA, Run Wild IPA 6

BEERS

- SanTan 'Devil's Ale' Pale Ale, Chandler, Arizona 6
 Fate Modern Pilsner, Tempe, Arizona 7
 Tombstone Patersbier Belgian Enkel, Tombstone, Arizona 7
 Wren House 'Valley Beer' American Lager, Phoenix, Arizona 7
 AZ Wilderness 'Don't F#%k it Up' Honey Blonde, Phoenix, Arizona 8
 Wren House 'Spellbinder' IPA, Phoenix, Arizona 9
 AZ Wilderness 'Strawberry Catnip' Mixed Culture Saison 25 (375ml)

CIDERS

- Aval, France 7
 Browar Fortuna Semi-Sweet Pear, Poland 12
 Galipette 'Biologique,' Normandy, France 13
 Aspall Dry, Suffolk, England 13 Caduceus Puscifer Cider, Jerome, Arizona 19
 Le Brunn, France (750 mL) 28