

FEDERAL

AMERICAN GRILL

STARTERS

 FRIED CHEESEBURGER EGGROLLS with sweet & spicy sauce 18	18
 STICKY RIBS with kung pao sauce and toasted sesame seeds 18	18
BANG BANG SHRIMP tossed in sweet & spicy sauce 16	16
SMOKED PORK BELLY smoked tableside with honey mustard and sriracha 15	15
FONTINA SPINACH DIP with fresno peppers and warm tortilla chips 15	15
 FRIED SHRIMP with remoulade sauce 18	18
*FRESH OYSTERS please ask about our daily fresh oyster selection MKT	MKT
 *POKE choose salmon or tuna; with avocado, toasted almonds, soy honey citrus sauce, wontons, red onions 19	19
KUNG PAO CALAMARI tossed with pepperoncini and sweet & spicy sauce 17	17
 MEATBALLS with mashed potatoes and swedish sauce, onion strings 17	17
GARDNER PARKER'S CHICKEN WINGS with house-made spicy ranch 14	14
 SIGNATURE JUMBO LUMP CRAB CAKE with beurre blanc & asparagus 25	25
HALF BAKED CHOCOLATE CHIP COOKIE hey, why not? 12	12

SALADS, BOWLS, & SOUP

+ ADD CHICKEN OR SHRIMP (\$8), SALMON OR TUNA (\$10) OR FLAT IRON STEAK (\$12)

+CHOPPED SALAD with cucumber, heirloom tomato, red onion, feta, bleu cheese, pecans, croutons, champagne vinaigrette, bacon 15	15
+ICEBERG WEDGE SALAD with pork belly croutons, roquefort, crispy onion strings, ranch dressing, tomatoes 14	14
+CAESAR SALAD with anchovy and crispy parmesan, croutons 12	12
+COBB SALAD with avocado, almonds, egg, bacon, bleu cheese, champagne vinaigrette, red onions & tomatoes 16	16
CHEESEBURGER BOWL with avocado, almonds, sunny & hard-boiled egg, bacon, bleu cheese, red onions, tomatoes, ranch, topped with burger and Wisconsin cheddar 25	25
PECAN CRUSTED CHICKEN SALAD with bleu cheese, tortilla strips, blueberry compote, cilantro cream dressing, tomatoes 22	22
BAJA BLACKENED CHICKEN BOWL with black bean corn relish, pico, avocado, feta, tortilla strips, wild rice, cilantro cream dressing 24	24
LEMON BASIL SALMON BOWL with wild rice, crispy brussels sprouts, seasonal veggies, bleu cheese, lemon-basil vinaigrette, tomatoes and apples 26	26
SOUP OF THE SEASON please ask your server for our seasonal selection 8/11	8/11

FEDERAL FEATURES

	HALF/FULL
ROASTED CHICKEN with mashed potatoes, broccolini, bordelaise sauce 28	28
BRAISED SHORT RIB with bacon & mushroom risotto, sauteed spinach, bordelaise sauce 23/38	23/38
CHICKEN FRIED STEAK loaded mashed potatoes, pepper country gravy 16/25	16/25
CHICKEN FRIED CHICKEN loaded mashed potatoes, pepper country gravy, broccolini 15/24	15/24
TRUFFLE STUFFED CHICKEN with herb cream cheese filling, mashed potatoes, broccolini, white truffle oil 25/37	25/37
BLACKENED CHICKEN ALFREDDO with broccolini and garlic toast 25	25
 JANICE'S MEATLOAF with mashed potatoes, crispy onion strings, bordelaise sauce 17/29	17/29
8oz CENTER-CUT FILET with truffle mac & cheese, sauteed spinach 56	56
16oz BLACK ANGUS RIBEYE with a loaded baked potato and seasonal veggies 54	54
CHICKEN FEDERALE with couscous, feta, pico, avocado cilantro cream sauce 18/33	18/33

SEAFOOD

GRILLED SALMON 32	32
with bacon & mushroom risotto, broccolini, beurre blanc	
 DIVER SCALLOPS 41	41
with smoked pork belly, bacon & mushroom risotto, cajun lobster sauce	
THAI SHRIMP & CHEESE GRITS 29	29
with manchego cheese grits, thai chili glaze, wontons	
*BLACKENED AHI TUNA 32	32
couscous, feta & pineapple pico, soy glaze	
 PECAN CRUSTED SNAPPER MKT	MKT
with mashed potatoes, crab meat, beurre blanc, broccolini	
MARKET CATCH OF THE DAY MKT	MKT

SIDES \$8

HAND-CUT FRIES - CHEESE GRITS - TRUFFLE MAC & CHEESE - SAUTEED SPINACH - BACON & MUSHROOM RISOTTO - CRISPY BRUSSELS SPROUTS - MASHED POTATOES - LOADED BAKED POTATO - BROCCOLINI - SEASONAL VEGGIES - CAJUN CHIPS (\$6)

BURGERS & SANDWICHES



 FREEDOM BURGER 19	19
with American cheese, lettuce, tomato, pickles, onion, bacon, Federal sauce choose your bun option: challah or jalapeno-cheddar bun <i>*For every Freedom Burger sold, \$1 will be donated to our first responders and their families at 100 Club of Arizona.</i>	
FRENCH DIP 18	18
with side of creamy horseradish and Guinness stout au jus, swiss cheese	
FEDERAL CHICKEN SANDWICH 18	18
with American cheese, pickles, Matty B's sauce, hand-breaded chicken breast	
CLASSIC PHILLY CHEESESTEAK 18	18
with sauteed onions & peppers, cajun cheese sauce	
CAJUN CHICKEN SANDWICH 18	18
with swiss cheese, lettuce, tomato, crispy onion strings, sriracha aioli	
SLIDERS 15	15
choose one: cheeseburger, cajun chicken, buffalo chicken, Federal chicken or braised short rib	

DRINKS | WINE | BEER

ALL DAY, **EVERY DAY**. \$9 MAKER'S MARK OLD FASHIONED. \$7 HOUSE RED & WHITE WINE.

FEDERAL COCKTAILS

	BARREL AGED OLD FASHIONED <i>Federal's Barrel</i>	15
	<i>Select bourbon, perfectly aged in oak barrels</i>	
	THE SMOKING GUN OLD FASHIONED <i>Woodford</i>	15
	<i>Reserve bourbon, cherrywood smoked</i>	
	FLAMING OLDIE (\$20 prepared tableside) <i>Elijah Craig</i>	15
	<i>bourbon, house bitters, 151-brûléed orange & cherry</i>	
	BARREL AGED MANHATTAN <i>Knob Creek Rye</i>	15
	<i>whiskey, aged to perfection in oak barrels</i>	
	SOCIALITE <i>Hendrick's gin, fresh lime, muddled</i>	14
	<i>cucumber & mint</i>	
	BOURBON PEACH SMASH <i>1792 bourbon, fresh</i>	14
	<i>lemon, mint, peach puree</i>	
	UND MAS <i>Flor De Cana 7yr rum, fresh lime,</i>	14
	<i>blueberries</i>	
	FIZZY LIFTING DRINK <i>Deep Eddy vodka,</i>	14
	<i>St. Germaine, fresh lemon, strawberries</i>	
	SINATRA <i>Jack Daniel's Rye, blackberries, mint, fresh</i>	12
	<i>lime, ginger beer</i>	
	MOSCOW MULE <i>Deep Eddy vodka, fresh lime,</i>	12
	<i>ginger beer</i>	
	BEE'S KNEES <i>Hendrick's gin, fresh lemon, honey</i>	14
	SAZERAC <i>Sazerac Rye, Absinthe rinse, Peychaud's</i>	12
	<i>bitters</i>	
	PERFECT MARGARITA <i>Milagro Silver, Grand</i>	14
	<i>Marnier, fresh lime, salted rim</i>	
	BOULEVARDIER <i>Maker's Mark, Campari, Carpano</i>	14
	<i>Antica</i>	
	HOLD ON HOLLYWOOD <i>Absolut vodka, Aperol,</i>	14
	<i>Prosecco, fresh lemon</i>	
	ROSEMARY BLUSH <i>Hendrick's gin, fresh lemon,</i>	14
	<i>grapefruit, salt, rosemary</i>	
	THE GUNSLINGER <i>Casamigos Blanco, Aperol,</i>	14
	<i>fresh lime, chili salted rim</i>	
	RANCH WATER <i>Herradura Silver, fresh lime, chili</i>	12
	<i>salted rim, soda</i>	
	PARKER'S ESPRESSO MARTINI <i>Stoli Vanilla, fresh</i>	14
	<i>espresso, irish cream, soft whip, espresso syrup</i>	

SAUVIGNON BLANC

WHITEHAVEN <i>Marlborough</i>	10/40
DECOY BY DUCKHORN <i>Sonoma</i>	48
CAKEBREAD CELLARS <i>Napa</i>	70
ROMBAUER SAUVIGNON BLANC <i>California</i>	68
DAOU SAUVIGNON BLANC <i>Paso Robles</i>	12/46

CHARDONNAY

MEIOMI <i>California</i>	13/52
SEA SUN <i>California</i>	10/38
ZD WINES <i>California</i>	80
ROMBAUER <i>Carneros, California</i>	90
SONOMA CUTRER <i>Russian River Ranches</i>	15/50
CAKEBREAD CELLARS <i>Napa</i>	95
FRANK FAMILY <i>Carneros, California</i>	79

OTHER WHITES & ROSE

BLÜFELD, RIESLING <i>Mosel, Germany</i>	35
CAYMUS CONUNDRUM WHITE BLEND <i>California</i>	39
SANTA CRISTINA PINOT GRIGIO <i>Italy</i>	10/40
DAOU, ROSÉ <i>Paso Robles, California</i>	11/44
SANTA MARGHERITA PINOT GRIGIO <i>Aldo Adige</i>	50

SPARKLING

LA MARCA, ROSÉ, PROSECCO <i>Veneto, Italy</i>	10/36
VEUVE DU VERNAY, BRUT <i>France</i>	14/50
ZONIN, BRUT, PROSECCO <i>Veneto, Italy</i>	10/30
NICOLAS FEUILLATTE, BRUT ROSÉ <i>France</i>	125
VEUVE CLIQUOT, BRUT, YELLOW LABEL <i>France</i>	150

CABERNET SAUVIGNON

BONANZA <i>California</i>	11/45
CALLAWAY CELLARS ELY <i>Paso Robles, California</i>	48
BERINGER <i>Knights Valley, California</i>	15/65
ALEXANDER VALLEY CABERNET	65
QUILT <i>Napa</i>	20/85
SILVER OAK <i>Alexander Valley</i>	180
ROMBAUER CABERNET <i>Napa</i>	150
STAG'S LEAP <i>Napa</i>	130
CAYMUS <i>Napa</i>	30/150
POST & BEAM BY FAR NIENTE <i>Napa</i>	110
NICKEL & NICKEL <i>Rutherford, California</i>	260
CHIMNEY ROCK WINERY <i>California</i>	240

PINOT NOIR

WILLAMETTE VALLEY VINEYARDS <i>Willamette</i>	60
MEIOMI <i>California</i>	15/60
SEA SUN <i>California</i>	12/50
BÖEN <i>California</i>	48
BELLE GLOS BALADE <i>California</i>	20/80
ELQUAN <i>Oregon</i>	55
ERATH PINOT NOIR	55

RED BLENDS

FERRARI-CARANO SIENA <i>Sonoma County</i>	56
REYNOLDS FAMILY PERSISTENCE <i>Napa</i>	130
BEAULIEU VINEYARD TAPESTRY RESERVE <i>Napa</i>	100
THE PRISONER <i>California</i>	24/95
PENFOLDS BIN 389 <i>South Australia</i>	120
DRIN SWIFT ABSTRACT <i>California</i>	90

OTHER REDS

BOGLE, OLD VINE ZINFANDEL <i>California</i>	35
DECOY BY DUCKHORN, MERLOT <i>Sonoma</i>	15/60
BARON PHILIPPE DE ROTHSCHILD,	46
BORDEAUX <i>France</i>	
BODEGA Y VIÑEDOS CATENA, MALBEC <i>Argentina</i>	44
STAGS LEAP, MERLOT <i>Napa</i>	98
JACOB CREEK SHIRAZ	10/40
ROMBAUER ZINFANDEL	85

IPAs

MOTHER ROAD <i>Tower Station, West Coast IPA</i>	7
STONE <i>West Coast IPA</i>	7
THE SHOP <i>Church Music, Hazy IPA</i>	9
SANTAN <i>Juicy Jack, Juicy Hazy IPA</i>	7

WHEATS

FOUR PEAKS <i>Joy Bus WOW, Citrus Wheat Ale</i>	6
HUSS <i>Papago Orange Blossom, Light Wheat Ale</i>	6
LA CUMBRE <i>Slice of Hefen, Hefeweizen</i>	6

LAGERS

DDS EQUIS	6
HEINEKEN	6
MODELO	6
STELLA ARTOIS	7

DOMESTICS

BUD LIGHT	5
MILLER LITE	5
MICHELOB ULTRA	5
COORS LIGHT	5

EASY DRINKERS

HUSS <i>Scottsdale Blonde, German Kölsch</i>	6
FIRESTONE 805 <i>Light Blonde Ale</i>	6
BARRIO ROJO <i>Red Ale</i>	6
FOUR PEAKS <i>Kiltlifter, Scottish Ale</i>	6

ON THE DARKER SIDE...

GUINNESS <i>Draught, Stout</i>	7
DESCHUTES <i>Black Butte, Porter</i>	5

ASK YOUR SERVER ABOUT SEASONAL ROTATIONS

JOIN US FOR **SOCIAL HOUR** M-F 3PM-6:30PM

