



# DINNER SPECIALS

TAKE A SEAT + OPEN 7 DAYS A WEEK

## STARTERS & SMALL BITES

<b>HOUSE PRETZELS</b> vg	7.50
handmade pretzels with a jalapeño white cheddar sauce	
<b>DOWNTOWN DEVIL FRIES</b> vg	9.25
pequin chili, garlic, parsley, parmesan, served with 3 dipping sauces	
<b>CHICKEN QUESADILLA</b>	10.00
rotisserie chicken, aged cheddar, pickled fresno, roasted green chiles, guacamole	
<b>CHIPS, SALSA &amp; GUACAMOLE</b> vg, v, gf, df	7.25
tomatillo salsa, fire-roasted salsa, guacamole	
<b>KING DAVE'S NACHOS</b> vg, gf	11.00
cheese blend, black beans, pico de gallo, guacamole, crema	

## LEAFY GREENS & VEGETABLES

*add chicken \$4, add steak \$6, add salmon \$9*

<b>MEDITERRANEAN</b> vg	9.50
mixed greens, garbanzo beans, pickled red onion, roasted red pepper, olives, feta, red wine vinaigrette	
<b>EAT THE RAINBOW</b> vg, gf	9.50
farmers market vegetables, mixed greens, served with 3 dipping sauces	
<b>THE CHINO*</b>	10.50
chicken, kale, bell peppers, cabbage, carrots, cashews, wontons, ginger sesame vinaigrette	
<b>CAFÉ CAESAR*</b>	10.00
romaine, kale, parmesan, cornbread croutons and caesar dressing	
<b>SUPERFOOD SALAD</b> vg, gf	11.00
kale, quinoa, broccoli, avocado, sweet potato, almonds, raw apple cider vinaigrette	

## HOUSE MADE SOUPS

*Soups - \$8 large or \$4 small*

<b>SOUTHWEST BLACK BEAN SOUP</b> vg, gf	
<b>LENTIL CURRY COCONUT SOUP</b> vg, v, gf, df	
<b>SOUP OF THE DAY</b>	

## HOUSE MADE BOWLS

*Bowls - made fresh daily*

<b>RICE BOWL</b> vg, df	10.50
brown rice, market vegetables, avocado, sliced mushrooms, toasted sesame seeds, spicy mayo, sesame vinaigrette, cilantro & mint, served chilled	
<b>RICE &amp; BEANS</b> vg, gf	9.50
black beans & rice, avocado, feta cheese, house made salsa, cilantro	

# DINNER ENTRÉES + SIDES

*served after 5pm every day*

## SANDWICHES & BURGERS

*add fries or a side salad for \$4*

<b>THE DEL REAL</b> vg	10.00
peppers, cucumbers, sprouts, goat cheese, onion marmalade, avocado, 9 grain bread	
<b>CHICKEN SALAD SANDWICH</b>	11.00
curry, almonds, celery, arugula, 9 grain bread	
<b>TITO'S CUBANO</b>	13.00
rotisserie pork, black forest ham, pickles, swiss cheese, dijonaise, baguette	
<b>BBQ PULLED PORK</b>	10.50
mesquite-roasted, BBQ sauce, coleslaw	
<b>AZ BURGER*</b>	11.00
green chile, cheddar, lettuce, house dressing	

## Highest Quality WOOD-FIRED ROTISSERIE

<b>1/2 ROTISSERIE CHICKEN</b> gf, df	14.00
our signature rotisserie chicken + choice of 2 sides	
<b>ITALIAN STYLE PORCHETTA*</b>	18.00
served with farm fresh vegetables, frisee salad, salsa verde	
<b>PRIME BEEF TRI-TIP*</b> gf	18.00
hardwood roasted tri-tip, mashed potatoes, market vegetable, horseradish sauce	

## HOUSE SPECIALTIES

<b>ROASTED CAULIFLOWER</b> vg, gf	12.00
mashed potatoes, green salad, chile aioli	
<b>POT PIE (PORK CHILE VERDE)</b>	11.50
house-baked in a flaky crust, <b>limited availability</b>	
<b>SOUTHWESTERN PASTA</b>	14.00
rotisserie chicken, poblano cream sauce, parmesan, pico de gallo	
<b>FRIED CHICKEN</b>	16.00
mixed greens, mashed potatoes	
<b>ROASTED SALMON*</b> gf	19.00
market vegetables, garlic mashed potatoes, lemon & olive oil	

## SIDES

<b>BLACK BEANS</b> vg, v, gf, df	4.00
<b>BROWN RICE</b> vg, v, gf, df	4.00
<b>MARKET VEGETABLE</b> vg, v, gf, df	6.00
<b>COLESLAW</b> vg, gf	4.00
<b>GARLIC MASHED POTATOES</b> vg, gf	4.00
<b>FRENCH FRIES</b> vg, v, gf, df	4.00
<b>STEAMED BROCCOLI</b> vg, v, gf, df	4.00
with lemon & olive oil	
<b>BAKED SWEET POTATO</b> vg, gf	4.00
with chile lime butter	

## ICE CREAM

ORGANIC STRAUS FAMILY CREAMERY

<b>KIDS CUP</b> 3.00
vanilla with rainbow sprinkles
<b>THE CAFÉ SUNDAE</b> 6.00
organic vanilla soft serve, prickly pear caramel, almond butter cookie crumbs, Arizona honeycomb, Yum cookie

## DROP & GO CATERING

**WE DELIVER & YOU ENJOY**

We will deliver everything, drop, and go! All items will be placed in disposable containers. Drop and Go guests may order directly off the catering menu. If you have special requests, don't hesitate to ask!

Delivery orders should be made 48 hours in advance. CALL 602.253.1400 TO PLACE YOUR ORDER

### DIETARY INFORMATION

vg: vegetarian v: vegan gf: gluten free df: dairy free

7AM - 10PM + BREAKFAST + LUNCH + DINNER

- EST. 2013 -

## BAKERY

PHOENIX PUBLIC MARKET

**WANDER TO OUR PASTRY CASE**

check out our pastries and treats made from scratch every day

## COMMUNITY NIGHT

*3-course dinner*  
**\$12.99 PERSON**



\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.

# DRINKS *your morning cup* YOUR EVENING SIP

WAKE UP!

COFFEE, TEA, ETC.

COOL OFF

COFFEE

ESPRESSO	2.50	
CAPPUCCINO	3.50	
	REG	LARGE
AMERICANO	3.00	4.00
LATTE	3.75	4.50
MOCHA	4.00	5.00
CHAI	3.75	4.50
COFFEE	2.25	3.00
COLD BREWED	2.75	3.50

ADD SHOT 1.50 + ADD SYRUP .50

WE PROUDLY BREW



ETC.

HOT TEA	2.00
ICED TEA green, black & prickly pear	2.00
ARNOLD PALMER	3.00
SEASONAL LEMONADE	3.50
SOFT DRINKS assorted cans	2.00
FRESH OJ	3.50

HOUSEMADE JUICES

CAPTAIN AMERICA pineapple, orange, lemon, ginger, turmeric

THE FLASH carrot, orange, ginger, lemon

ELEKTRA beet, apple, lemon, celery, kale

HULK spinach, kale, cucumber, apple, parsley, lemon, celery

PANCHO VILLA pineapple, jalapeño, cucumber, cilantro, lime, spinach

**\$6.50**

cocktails & wine

## FROM THE BAR

beer & libations

OUR WINE & BEER SELECTION INCLUDES LOTS OF LOCAL FAVORITES, AND OUR COCKTAILS ARE CRAFTED BY HAND WITH FRESH JUICE & SEASONAL INGREDIENTS.

### WINE *by the glass or the bottle*

RED:

SIMPLE LIFE PINOT NOIR Clarksburg, California	9 / 32
ARADON 'CRIANZA' TEMPRANILLO Rioja, Spain	8 / 32
DOS CABEZAS RED BLEND (LOCAL) Cochise County, Arizona	10 / 36
ERNESTO CATENA 'PADRILLOS' MALBEC Mendoza, Argentina	9 / 32
PHOENIX MARKET CABERNET SAUVIGNON Monterey, California	7 / 37
<b>ON TAP</b> glass or 1 liter carafe	

WHITE:

MAX MANN RIESLING Mosel, Germany	8 / 32
WALNUT BLOCK SAUVIGNON BLANC Marlborough, New Zealand	9 / 32
DOS CABEZAS WHITE BLEND (LOCAL) Cochise County, Arizona	10 / 36
PHOENIX MARKET CHARDONNAY Monterey, California	7 / 37
<b>ON TAP</b> glass or 1 liter carafe	

ROSE:

ANGELS & COWBOYS ROSE Sonoma County, California	9 / 32
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### COCKTAILS

LEE TREVINO vodka, elderflower liqueur, lemon juice, black iced tea, habanero spice
LIVE AND LET BEE gin, honey, lavender, lemon juice
'RITA DEL SOL tequila, chateau aloe vera liqueur, lime, agave
MONSOON SEASON kraken black spiced rum, lime, ginger beer
WAL & OAKES four roses bourbon, nocino walnut liqueur, sweet vermouth
PETALS OF GANCIA gancia, cointreau, grapefruit juice, sparkling wine
SANGRIA red wine, brandy, fresh juices, seasonal fruit
COCKTAIL OF THE MONTH ask for today's selection

### BEER

BOTTLES & CANS

ACE PERRY PEAR CIDER (Sonoma, California)	5
PABST BLUE RIBBON (Milwaukee, Wisconsin)	3.50
STELLA ARTOIS (Leuven, Belgium)	5
BORDERLANDS CITRANA GOSE (16oz can; Tucson, Arizona)	7
SAN TAN HEFEWEIZEN (Chandler, Arizona)	5
OSKAR BLUES DALES PALE ALE (Longmont, Colorado)	5
BALLAST POINT GRAPEFRUIT SCULPIN (San Diego, California)	6
BELL'S PORTER (Kalamazoo, Michigan)	5

DRAFT

PINT / PITCHER

PHOENIX MARKET LIGHT LAGER (Rochester, New York)	4 / 7
PAPAGO ORANGE BLOSSOM (Scottsdale, Arizona)	5 / 9
BARRIO ROJO SCOTTISH ALE (Tucson, Arizona)	6 / 11
DRAGON IPA (Tucson, Arizona)	6 / 11
ARIZONA SEASONAL	MKT
ROTATING NITRO	MKT

Stop in for **HAPPY HOUR**

everyday FOOD & DRINKS 4PM-6PM