CAFE BOXED LUNCH $15.95 ea
sandwich of choice, fresh fruit, kettle chips, housemade cookie, and a fun fact!

ROTISSERIE CHICKEN (serves 10–12) $128.00
garlic mashed potatoes, seasonal vegetables (served hot)

NY STRIP (serves 10–12) $168.00
garlic mashed potatoes, seasonal vegetables (served hot)

DRINKS
- ORANGE JUICE $20.00
  serves 12, 128 oz – gallon
- LEMONADE $20.00
  serves 12, 128 oz – gallon
- DRIP COFFEE $24.00
  serves 10, 96 oz
- COLD BREW $33.00
  serves 10, 128 oz – gallon
- ICED TEA $20.00
  serves 12, 128 oz – gallon

WATER BOTTLES $2.00 ea
KOMBUCHA $7.00 ea
GINGER BEER $4.00 ea
SODAS $2.00 ea

At the Cafe, we use seasonal produce from Arizona farmers that use organic growing practices. Ensuring the best quality and flavor that we could possibly serve. We thank our farmers and local purveyors including, McClendon’s Select, Maya’s Farm, Noble Bread, Schreiner’s Fine Sausage and more.

DROP & GO DELIVERY OR PICK UP AVAILABLE

To Place Your Order Email CATERING@PHXPUBLICMARKET.COM
602.253.1400 14 E. PIERCE ST.

PROUD SUPPORTER OF THE LOCAL COMMUNITY
BREAKFAST

HOUSEMADE BAGELS ½ dozen 21.00 | 1 dozen 42.00
choice of plain, strawberry, herb garlic cream cheese

WHOLE VEGGIE QUICHE (serves 10–12) 36.00 vg
eggs, goat cheese, tomatoes, green onions, roasted bell pepper sauce with petite green salad

SUNY’S BREAKFAST BURRITO (10 halves) 50.00
scrambled eggs, bacon, cheddar cheese, side of fire roasted salsa

DEVIL’S MESS BURRITO (10 halves) 55.00 df
3 eggs scrambled, Schreiner’s chorizo, chiles, onions, spinach, side of fire roasted salsa

BAKER’S BOARD (1 dozen) 48.00 *gf, v available
assortment of muffins, breads, & pastries

GRANOLA, FRUIT, YOGURT PARFAIT (serves 10) 45.00 vg
homemade, seasonal, all-natural

FRESH FRUIT PLATTER (serves 10) 65.00 vg, gf, df

CAFÉ BREAKFAST BOX 12.95
sweet: muffin or croissant, yogurt, granola, fruit
*savory: devil’s mess burrito, fruit, cookie df

SANDWICHES

DEL REAL 11.00 ea vg
roasted bell peppers, cucumbers, sprouts, goat cheese, onion marmalade, avocado, 9 grain bread

CHICKEN SALAD 11.00 ea
curry, mayo, almonds, celery, arugula, 9 grain bread

HAM & SWISS 11.00 ea
ham, swiss, spinach, tomato, mayo, 9 grain bread

TUNA ON CROISSANT 11.00 ea
golden raisins, celery, avocado, sprouts, tomato

*ASK ABOUT V, GF

SALADS + BOWLS serves 8-10

CHINO SALAD 48.00 df
chicken, kale, peppers, cabbage, carrots, cashews, wontons, ginger sesame vinaigrette

THE MEDITERRANEAN 45.00 vg, df
mixed greens, garbanzo beans, pickled red onion, roasted bell pepper, olives, feta, red wine vinaigrette, cucumber

CHOPPED ROMAINE SALAD 48.00 gf
bacon, corn, green beans, buttermilk cheddar dressing

ROASTED VEGETABLE BOWL 48.00 vg, gf
mushrooms, charred broccoli, caramelized onion, sweet potato, tri-colored quinoa, tahini dressing

SALMON SUPERFOOD BOWL 72.00 gf
quinoa salad, radish, spinach, avocado & sweet ‘n spicy vinaigrette (served room temp)

SNACK + SHARE serves 8-10

CHIPS, SALSA, GUACAMOLE 35.00 vg, v, df, gf
fire roasted salsa, housemade guacamole

HOUSE PRETZELS 35.00 vg
pretzel bites and housemade mustard

CHEESE PLATTER 75.00 vg
assorted artisan cheese, fruit, nuts, Noble country bread

RAINBOW CRUDITE PLATTER 48.00 vg
farmers market vegetable served with 3 dipping sauces

THE MEZZIE 48.00 vg, v, df
hummus, pickled cauliflower, quinoa tabbouleh, Noble country bread

BAKERY

ASSORTED COOKIES* 30.00
SUGAR COOKIES 20.00
CHOCOLATE CHIP 25.00
BALLYERINA COOKIES 36.00
MACARONS 48.00 24 cookies
CINNAMON ROLLS 50.00
POP TARTS 50.00
SEASONAL MUFFINS OR SCONES* 45.00

CUSTOM CAKES AVAILABLE UPON REQUEST WITHIN 72 HOURS NOTICE

*ASK ABOUT V, GF

vg vegetarian v vegan df dairy free gf gluten free