

lm Heard Courtyard Café

FALL | WINTER 2017

STARTERS

TEPARY BEAN HUMMUS \$9

Served with frybread (Tepary beans are indigenous to Arizona and have been a sustainable ingredient in the American Indian diet for centuries)

GUACAMOLE AND CHIPS \$8

Freshly made guacamole, corn tortilla chips

NIBBLES AND BITS \$12

Local and imported meats and cheeses, mixed nuts, marinated vegetables, fruit jam, crackers

CHILE LIME SHRIMP CEVICHE \$11

Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

THREE SISTER SOUP CUP \$6

Yellow squash, black beans, roasted corn, vegetable broth

BOWL \$9

SOUTHWEST SPECIALTIES

ENCHILADAS ROJAS DE POLLO \$14

Shredded chicken, red sauce, Mexican cheese blend, crema, corn tortillas, side salad

POSOLÉ CUP \$8

Slow-roasted pork, tomato sautéed onions, pinto beans, hominy, savory broth, Mexican cheese

BOWL \$11

FOUR PEAKS QUESADILLA \$12.5

Menonita, Cotija, Oaxaca and smoked Gouda cheese, grilled flour tortilla, guacamole, crema
Add roasted vegetables/ grilled chicken/ shrimp \$3/\$3/\$4

TOTOPOS \$12

Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema
Add roasted vegetables/ grilled chicken/ shrimp \$3/\$3/\$4

TACOS DEL DIA \$13.5

Ask your server for the Chef's creation of the day

SALADS

Add bacon / chicken / shrimp - \$2 / \$3 / \$4

DREAMCATCHER \$13

Tomato, avocado, corn, dried cranberries, Ramona Farms Pima wheat berries, pepitas, baby greens, balsamic vinaigrette

SPANISH MARKET \$13

Black beans, tomato, avocado, sweet red bell pepper, jicama, nopales, cheddar cheese, toasted corn, romaine, chipotle ranch dressing

DATE WITH A DUCK \$14.5

Arizona dates, applewood-smoked duck breast, candied pecans, crisp red apple, arugula, mixed greens, apple cider vinaigrette

ROOTS AND SHOOTS \$13.5

Oven-roasted sunchokes, acorn squash, red bell pepper, carrots, popped sorghum, toasted walnuts, baby spinach, warm maple vinaigrette

SANDWICHES AND WRAPS

Includes choice of side salad or chips

HEIRLOOM BLT \$13.5

Thick-sliced pecan-smoked bacon, vine-ripened tomatoes, garlic aioli, baby butter lettuce, toasted sourdough bread

CHICKEN FRIED STEAK BURGER \$13.75

Golden crisp pan-fried cube steak, lettuce, tomato, jack sauce, Kaiser roll
Make it New Mexico Style- 3 cheese blend, diced green chilies, tomato \$2

TURKEY AND MELTED BRIE \$13

Cranberry-apple chutney, daily baked cabernet, fig and apple bread

GRILLED CHEESE \$13.5

Tallegio and Fontina cheese, crisp fried onions, sautéed red bell pepper, sourdough bread

TEPARY BEAN HUMMUS VEGGIE WRAP \$12

Tomato, roasted red bell pepper, pepitas, grilled onions, smoked Gouda, romaine, chipotle ranch, spinach tortilla

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DESSERTS

FRY BREAD	\$5
FRY BREAD SUNDAE	\$7
CARAMEL APPLE QUESADILLA	\$8
COOKIE	\$3.5
BROWNIE	\$3.5
À LA MODE	ADD \$2
ICE CREAM	\$4

Ask your server about our daily dessert special.

BEVERAGES

ICED TEA
PRICKLY PEAR LEMONADE
ASSORTED COCA-COLA PRODUCTS
FRESH BREWED REGULAR AND DECAFFEINATED COFFEE
SEE OUR CAFÉ BEER AND WINE SELECTIONS

OF GOD AND MORTAL MEN

MASTERWORKS
BY T.C. CANNON
FROM THE NANCY
AND RICHARD BLOCH
COLLECTION

T.C. Cannon (Kiowa/Caddo), 1946-1978
Turn of the Century Dandy, 1976, acrylic on canvas
From the Nancy and Richard Bloch Collection.
Reproduced by permission of the Estate of T.C.
Cannon. ©2017, Estate of T.C. Cannon.



The Heard Museum is thrilled to have the works of T.C. Cannon on view. It has become a tradition at the Courtyard Café to honor the featured artist with a specially created item on the seasonal menu. The culinary team has found inspiration in regions where Cannon lived and worked on his masterpieces. Cannon grew up in Oklahoma, where the state meal features chicken fried steak. According to his sister Joyce Cannon-Yi, "Burgers were T.C. Cannon's favorite food."

Knowing these fun facts, the Café has created a from-scratch chicken fried steak burger: fresh cube steak floured by hand and pan fried to a crisp golden brown and served with our special sauce on a toasted Kaiser roll. Cannon later moved to Santa Fe to further his art education. As a nod to this, we offer the New Mexico version of the sandwich, which includes a melted blend of Mexican cheeses, tomatoes and diced Hatch green chiles.

The Courtyard Café at the Heard Museum is proud to serve natural, organic and locally sourced products.

20% gratuity is included for groups of 6 or more people.
\$3 split plate charge.

Heard Museum members receive 10% off their total bill excluding alcoholic beverages.