

hm Heard Courtyard Café

SPRING 2019

STARTERS

TEPARY BEAN HUMMUS & FRYBREAD 9
(Tepary beans are indigenous to Arizona and have been a sustainable ingredient in the American Indian diet for centuries)

GUACAMOLE & CHIPS 8.5
House made guacamole, corn tortilla chips

CHILE LIME SHRIMP CEVICHE 11.5
Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

THREE SISTERS SOUP CUP 6 BOWL 9
Yellow squash, black beans, roasted corn, vegetable broth



ARTIST INSPIRED

TINGA CHICKEN AND CHEESE
STACKED ENCHILADA 14
Tinga chicken, Mexican cheese blend,
corn tortilla, enchilada sauce

JOSEF
ALBERS
IN
MEXICO

The Heard Museum is proud to announce its presentation of *Josef Albers in Mexico*, organized by the Solomon R. Guggenheim Museum in New York, curated by Lauren Hinkson. Opening February 1, 2019 and running through May 27th, 2019, *Josef Albers in Mexico* is an exhibition which elucidates the influence and connectivity between the work of Albers (German, 1888-1976), and the abstracted geometric vocabulary of pre-Columbian art, architecture, and material culture.

Albers and his wife, Anni Albers (1899–1994), took frequent trips to Latin America, with particular interest in Mexico – visiting the country more than a dozen times from the 1930s to the 1960s. Albers' fascination with the visual culture of Mexico left an indelible mark on his own artistic production and methodology, with sites like Teotihuacán, Chichén Itza, Monte Albán, and Mitla infiltrating the visual framework of his work. Included in the exhibition are rarely seen early paintings by Albers, seminal works like *Homage to the Square* and *Variant/Adobe* series, works on paper, and a selection of rich photographic and photcollage work, many of which have never before been on view.

SALADS

Add bacon 2 / chicken 3 / beef 4 / shrimp 4

DREAMCATCHER 13.5
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

STEAKHOUSE SALAD 15
Flatiron steak, roasted baby potatoes, tomato, grilled romaine wedge, parmesan peppercorn dressing

CHAMPAGNE SHRIMP LOUIE 15.5
Grilled shrimp, avocado, tomato, hard-boiled egg, olives, butter lettuce, Champagne vinaigrette

SOUTHWEST SPECIALTIES

MACHACA BEEF STREET TACOS 13.5
pickled onions, shredded cabbage, queso fresco,
corn tortillas, salsa

TOTOPOS 12
Fresh-baked corn chips, three cheeses, pico de gallo,
beans, guacamole, crema
Add roasted vegetables 3 / grilled chicken 3 / shrimp 4 / beef 4

FOUR PEAKS QUESADILLA 12.5
Menonita, Cotija, Oaxaca and smoked Gouda cheese,
grilled flour tortilla, guacamole, crema
Add roasted vegetables 3 / grilled chicken 3 / shrimp 4 / beef 4

POSOLÉ CUP 8 BOWL 11
Slow-roasted pork, tomato, sauteed onions, pinto beans,
hominy, savory broth, Mexican cheese

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

TURKEY AND MELTED BRIE 13.5
Granny Smith apples, cranberry chutney, toasted brioche

AVOCADO TOAST 12
Hass avocado, Fiesta corn salad, sourdough

CAFÉ CHICKEN SALAD 13.5
Walnuts, red grapes, celery, red onions, tarragon, lettuce,
tomato, mayo, 9 grain wheat bread

IMPOSSIBLE BURGER 14.5
Burger made from plants for meat lovers, lettuce, tomato,
pickles, special sauce, Kings Hawaiian Bun - *add cheese 1.5*

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BEVERAGES

ICED TEA

PRICKLY PEAR LEMONADE

ASSORTED COCA-COLA PRODUCTS

FRESH BREWED REGULAR
AND DECAFFEINATED COFFEE

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.

BAR MENU

RED

LOUIS JADOT BEAUJOLAIS VILLAGE 8

TWISTED CEDAR CABERNET SAUVIGNON 8

CHATEAU LA NERTHE 12

WHITE

TWISTED CEDAR CHARDONNAY 7.5

JOSEPH DROUHIN MACON VILLAGE CHARDONNAY 8.5

GERARD BERTRAND PERLES SAUVIGNON BLANC 11

SPARKLING

COURTAGE BLANC DE BLANC - SPLIT 10.5

BEER

CORONA 5

BUD LIGHT 5

8TH STREET PALE ALE 5

KILT LIFTER 5

COCKTAILS

PRICKLY PEAR MARGARITA 9

BLOODY MARY 8

MIMOSA 11

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.