

lm Heard Courtyard Café

SUMMER 2019

STARTERS

GUACAMOLE & CHIPS 8.5

House made guacamole, corn tortilla chips

TEPARY BEAN HUMMUS & FRYBREAD 9

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

CHILE LIME SHRIMP CEVICHE 11.5

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

CHILLED THREE SISTERS SOUP CUP 6 BOWL 9

Yellow squash, black beans, roasted corn, vegetable broth

ARTISAN SANDWICHES

Includes choice side green salad or Fiesta corn salad

HEIRLOOM BLT 13.5

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

IMPOSSIBLE BURGER 14.5

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

AVOCADO TOAST 12

Hass avocado, sourdough

CAFÉ CHICKEN SALAD 13.5

Walnuts, red grapes, celery, red onions, tarragon, lettuce, tomato, mayo, 9 grain wheat bread

CRISPY SHRIMP BAHN MI 14

Chilled marinated vegetables, cucumber, shredded lettuce, fresh herbs, Mae Ploy mayo, toasted baguette

TURKEY AND MELTED BRIE 13.5

Granny Smith apples, cranberry chutney, toasted brioche

SALADS

Add bacon 2 / chicken 3 / shrimp 4

SPANISH MARKET 13

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

DREAMCATCHER 13.5

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

STEAKHOUSE SALAD 15

Flatiron steak, roasted baby potatoes, croutons, tomato, grilled romaine wedge, gorgonzola vinaigrette



COLOR RIOT SUMMER SALAD 13.5

Blueberries, strawberries, cantaloupe, honeydew, pineapple, toasted almonds, feta cheese, mixed greens, creamy Meyer lemon dressing

SOUTHWEST SPECIALTIES

POSOLÉ CUP 8 BOWL 11

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

SHRIMP DIABLO STREET TACOS 13.5

Chipotle butter shrimp, pineapple salsa, shredded lettuce, corn tortillas

TOTOPOS 12

Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema

Add roasted vegetables 3 / grilled chicken 3 / shrimp 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

COLOR RIOT!

HOW COLOR CHANGED NAVAJO TEXTILES

ON VIEW THROUGH SEPTEMBER 2, 2019

Change has always been a hallmark of Navajo textile design, with the weavers' individualism to a greater or lesser degree a continuing theme. Navajo textiles are viewed as art with the singular vision of the weaver appreciated and applauded just as the vision of an artist working in the Euro-American artistic tradition has always been recognized.



EXHIBITION-INSPIRED SEASONAL SPECIAL

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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 2
ICE CREAM 4

Ask your server about our daily dessert special.

BAR MENU

RED

SANGRIA 7.5
FLYING SOLO BLEND 8
TWISTED CEDAR CABERNET SAUVIGNON 8

WHITE

TWISTED CEDAR CHARDONNAY 7.5
UMANI RONCHI VERDICCHIO DEI CASTELLI 8
MALAT, CRAZY CREATURES GRUNER VELTLINER 12.5

SPARKLING

MUMM NAPA 10.5

BEER

CORONA 5
BUD LIGHT 5
ORANGE BLOSSOM WHEAT, PAPAGO BREWING 5
KILT LIFTER, FOUR PEAKS BREWING 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.

