### STARTERS

**GUACAMOLE & CHIPS** 10
House made guacamole, corn tortilla chips

**TEPARY BEAN HUMMUS & FRYBREAD** 9.5
(Tepary beans are indigenous to Arizona and have been a sustainable ingredient in the American Indian diet for centuries)

**CHILE LIME SHRIMP CEVICHE** 12
Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

### SALADS

*Add bacon 3 / chicken 4 / shrimp 5*

**FAJITA CHICKEN SALAD** 14.5
Warm chicken and veggies, black beans, avocado, grape tomatoes, romaine, shredded cheese, flour tortilla, chile lime vinaigrette

**DREAMCatcher** 14
Tomato, avocado, corn, dried cranberries, Ramona Farms Pima wheat berries, pepitas, romaine, balsamic vinaigrette

**TOKYO GARDEN SHRIMP SALAD** 14.5
Bell pepper, edamame, mandarin oranges, furikake, cabbage, romaine, toasted sesame dressing

### ARTISAN SANDWICHES

*Includes choice side green salad or chips*

**HEIRLOOM BLT** 15
Thick-sliced pecan-smoked bacon, vine-ripened tomatoes, garlic aioli, baby butter lettuce, toasted sourdough bread

**CAFÉ CHICKEN SALAD** 14
Walnuts, red grapes, celery, red onions, tarragon, lettuce, tomato, mayo, 9 grain wheat bread

**GRILLED SMOKED TURKEY WITH GREEN CHILES** 14
Mesquite smoked turkey breast, green chiles, Swiss cheese, ciabatta bread

### SOUTH WEST SPECIALTIES

**POSOL E CUP** 8.5 **BOWL** 12.5
Slow-roasted pork, tomato, sauteed onions, pinto beans, hominy, savory broth, Oaxaca cheese

**TOTOPOS** 12.5
Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema
*Add roasted vegetables 3 / grilled chicken 4 / shrimp 5*

**FOUR PEAKS QUESADILLA** 13
Menonita, Cotija, Oaxaca and smoked Gouda cheese, grilled flour tortilla, guacamole, crema
*Add roasted vegetables 3 / grilled chicken 4 / shrimp 5*

**CHICKEN TINGA TACO** 13.5
Marinated chicken, shredded lettuce, cheese, side salad

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**SOUP BY DESIGN** 8.5
*Sopa De Lima* - tangy chicken broth, shredded chicken, rice

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**FALL 2021**

*Sopa De Lima* - tangy chicken broth, shredded chicken, rice
**DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>FRY BREAD</td>
<td>5.5</td>
</tr>
<tr>
<td>FRY BREAD SUNDAE</td>
<td>7.5</td>
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<tr>
<td>COOKIE</td>
<td>4</td>
</tr>
<tr>
<td>BROWNIE À la mode 2</td>
<td>4</td>
</tr>
<tr>
<td>ICE CREAM</td>
<td>4.5</td>
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</table>

**BEVERAGES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICED TEA</td>
<td></td>
</tr>
<tr>
<td>PRICKLY PEAR LEMONADE</td>
<td></td>
</tr>
<tr>
<td>ASSORTED COCA-COLA PRODUCTS</td>
<td></td>
</tr>
<tr>
<td>FRESH BREWED REGULAR AND DECAFFEINATED COFFEE</td>
<td></td>
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</tbody>
</table>

**BAR MENU**

**RED**

- SANGRIA 7.5
- AZ STRONGHOLD CABERNET SAUVIGNON 8.5
- DEEP SKY BLEND ELGIN, AZ 10

**WHITE**

- AZ STRONGHOLD CHARDONNAY 8
- DEEP SKY VIOGNIER ELGIN, AZ 10.5

**SPARKLING**

- MUMM NAPA 10.5

**BEER**

- CORONA 5
- BUD LIGHT 5
- KILT LIFTER FOUR PEAKS BREWING 5
- BODDINGTONS CREAM ALE ENGLAND 7

**COCKTAILS**

- PRICKLY PEAR MARGARITA 9
- BLOODY MARY 8
- MIMOSA 11

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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.

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