**Heard Courtyard Café**

**WINTER 2021/2022**

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**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

**SOPA DE LIMA CUP 5 BOWL 8.5**
Tangy chicken broth, shredded chicken, rice

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**SOUTHWEST SPECIALTIES**

**POSOLE 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, and Oaxaca cheese, grilled flour tortilla, guacamole, crema
Add roasted vegetables 3 / grilled chicken 4 / shrimp 5

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**THE GRAND GALLERY FEATURE**

**IMPOSSIBLE STREET TACOS 14**
Seasoned ground Impossible meat, lettuce, tomato, crema, salsa, corn tortillas, side salad

*Corn is a primary indigenous food that has long inspired American Indian Artists. The Impossible Taco, wrapped in a fresh hand-made, daily, and locally sourced corn tortilla is a tribute to Pablita Velarde’s Corn Dancer featured in the newest Grand Gallery exhibition Remembering the Future.*

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**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, spring mix, balsamic vinaigrette

**SONORAN SUNSET 14.5**
Shrimp, Tajin dusted pineapple, pomegranate seeds, avocado, red bell pepper, tortilla strips, spring mix, prickly pear vinaigrette

**EBTKS 15**
Roast Beef, smoked ham, roast turkey, Swiss cheese, hard boiled egg, grape tomatoes, Kalamata olives, garlic croutons, romaine, creamy Italian dressing

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**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

**ROAST BEEF 15**
Caramelized onions, NY cheddar, honey horseradish mustard, ciabatta

**TURKEY AND TAPENADE 14.5**
Aged Provolone, arugula, griddle bread

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

**GRILLED HAM AND SWISS 14**
Smoked ham, Swiss cheese, dill pickle, crispy onions, mustard, ciabatta
DESSERTS
Fry Bread 5.5
Fry Bread Sundae 7.5
Cookie 4
Brownie 4
À la mode 2
Ice Cream 4.5

BEVERAGES
ICED TEA
PRICKLY PEAR LEMONADE
ASSORTED COCA-COLA PRODUCTS
FRESH BREWED REGULAR AND DECAFFEINATED COFFEE

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

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.

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