STARTERS

GUACAMOLE & CHIPS  12
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  13.5
Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

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

NIBBLES & BITS  13.5
Local and imported meats and cheeses, mixed nuts, marinated vegetables, fig jam, lavosh crackers

SALADS

◆ SWEET AND SPICY MUSTARD CHICKEN SALAD  15
Marinated chicken, cabbage blend, jicama, fresh herbs, scallions, carrots, wonton strips, mixed with our sweet and spicy mustard dressing

DREAMCATCHER  15
Tomato, avocado, corn, dried cranberries, Ramona Farms Pima wheat berries, pepitas, spring mix, balsamic vinaigrette
Add bacon 4 / chicken 4 / shrimp 5

SPANISH MARKET  14
Black beans, roasted corn, tomatoes, avocado, jicama, cheddar cheese, crisp romaine, frizzle corn tortilla strips, chipotle ranch dressing
Add bacon 4 / chicken 4 / shrimp 5

◆ THAI BEEF AND NOODLE SALAD  16
Marinated steak, red bell pepper, cucumber, avocado, fresh herbs, mandarin oranges, peanuts, scallions, carrots, ramen noodles, romaine, Thai chili and garlic dressing

ARTISAN SANDWICHES

Includes choice side green salad or chips

HEIRLOOM BLT  15.5
Thick-sliced pecan-smoked bacon, vine-ripened heirloom tomatoes, garlic aioli, baby butter lettuce, toasted sourdough bread

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

◆ OVEN ROASTED TURKEY AND MELTED BRIE  14.5
Sliced Granny Smith apples, chipotle mayo, daily baked cranberry walnut bread

CAFÉ CHICKEN SALAD  14
Walnuts, red grapes, celery, red onions, tarragon, lettuce, tomato, mayo, butter croissant

COURTNEY CLUDB  15
Fresh sliced turkey and roast beef, pecan-smoked bacon, mustard, mayo, lettuce, tomato, warm ciabatta

GRAND GARDEN GRILLED CHEESE  15
Roasted red bell pepper, sautéed mushrooms and onions, fresh spinach, 5 cheeses, wholegrain mustard, bomba sauce, grilled sourdough bread

SOUTHWEST SPECIALTIES

◆ BIRRIA BEEF STREET TACOS  15
Marinated beef, griddled corn tortilla, Oaxaca cheese, cabbage, onion, cilantro, crema

POSOLÉ CUP  S  BOWL  12.5
Slow-roasted pork, tomato, sautéed onions, pinto beans, hominy, savory broth, Oaxaca cheese

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

TOTOPOS  13.5
Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema
Add roasted vegetables 3 / grilled chicken 4 / shrimp 5

Menu items marked with this symbol represent the Courtyard Café’s stars, some of our most popular menu items since the creation of the Courtyard Café in 2009.

Slightly spicy
### DESSERTS

- Fry Bread: 5
- Fry Bread Sundae: 7
- Cookie: 3.5
- Brownie: 3.5
- Ice Cream: 4

### BEVERAGES

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

### BAR MENU

#### SPARKLING:
- Mionetto Brut: 11

#### WHITE:
- Provisioner White Blend: 9
- Antinori S Cristina Pinot Grigio: 11

#### ROSE:
- Spinelli Rose: 10

#### RED:
- Provisioner Red Blend: 9
- Il Poggio Sangiovese: 11
- Sangria: 8

#### COCKTAILS
- Prickly Pear Margarita: 9
- Bloody Mary: 8
- Mimosa: 13

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

#### BEER:

**LOCAL/CRAFT**
- Scottsdale Blonde Ale: 6
- Orange IPA (16 oz): 7
- Mango Foxtrot & P.O.G: 7

**DOMESTIC**
- Bud Light: 5
- Corona: 5

**THE HEARD MUSEUM MEMBERS RECEIVE 10% OFF THEIR TOTAL BILL EXCLUDING ALCOHOLIC BEVERAGES.**

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

**SUBSTANCE OF STARS**

*Featuring* THE SKY-DOME

AN IMMERSIVE 360° EXPERIENCE