STARTERS

GUACAMOLE & CHIPS 13
House made guacamole, corn tortilla chips

TEPARY BEAN HUMMUS & FRYBREAD 10
(Tepary beans are indigenous to Arizona and have been a sustainable ingredient in the American Indian diet for centuries)

CHILE LIME SHRIMP CEVICHE 14
Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

CHILLED THREE SISTER SOUP
CUP 5 BOWL 8.5
Yellow squash, black beans, roasted corn

ARTISAN SANDWICHES
Includes choice side green salad or chips

HEIRLOOM BLT 16
Thick-sliced pecan-smoked bacon, vine-ripened heirloom tomatoes, garlic aioli, baby butter lettuce, toasted sourdough bread

SOUTHWESTERN STEAK MELT 16
Flat iron steak, roasted onion and red peppers, white cheddar cheese, chipotle mayo, warm ciabatta

OVEN ROASTED TURKEY AND MELTED BRIE 15
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, 9 grain bread

AVOCADO TOAST 15
Mashed Hass avocados, Olive oil, toasted sourdough, Mexican corn salad

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

SALADS

CHAMPAGNE SUMMER 16
Truffle-salted watermelon, blueberries, avocados, mild goat cheese, toasted almonds, baby greens, champagne vinaigrette

MIXED BERRY 15.5
Strawberries, blackberries, raspberries, sugar spicy pecans, feta cheese, mixed greens, poppyseed lemon dressing

DREAMCATCHER 15
Tomato, avocado, corn, dried cranberries, Ramona Farms Pima wheat berries, pepitas, spring mix, balsamic vinaigrette

SPANISH MARKET 15
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

SOUTHWEST SPECIALTIES

STREET TACOS 15
Sautéed garlic shrimp, Pico de Gallo, shredded lettuce, crema, 3 cheese blend, salsa, corn tortillas

POSOLÉ CUP 8.5 BOWL 12.5
Slow-roasted pork, tomato, sautéed onions, pinto beans, hominy, savory broth, Oaxaca cheese

FOUR PEAKS QUESADILLA 14
Mornita, Cotija, and Oaxaca cheese, grilled flour tortilla, guacamole, crema

Add roasted vegetables 3 / grilled chicken 4 / shrimp 5

TOTOPOS 14.5
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
## Beverages

- Iced Tea
- Prickly Pear Lemonade
- Assorted Coca-Cola Products
- Fresh Brewed Regular and Decaffeinated Coffee

## Desserts

- Fry Bread
- Fry Bread Sundae
- Cookie
- À la Mode
- Brownie
- À la Mode
- Ice Cream

### Bar Menu

**Sparkling:**
- Mionetto Brut

**White:**
- Provisioner White Blend
  - Cottonwood, AZ
- Dialed in Chardonnay
  - California

**Red:**
- Provisioner Red Blend
  - Cottonwood, AZ
- Forest Ville Pinot Noir
  - California
- Sangria

**Cocktails:**
- Prickly Pear Margarita
- Mimosa
- Bloody Mary

**Beer:**
- Local/Craft
  - Scottsdale Blonde Ale
  - Huss Brewing Co.
  - Orange IPA (16 oz)
  - Throne Brewing
  - Kilt Lifter Scottish Style Ale
  - Four Peaks Brewing Co.

**Domestic:**
- Bud Light
- Corona

*Ask about our seasonal drinks*

*Heard Museum members receive 10% off their total bill excluding alcoholic beverages.*

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

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

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**He'e Nalu**

The Art and Legacy of Hawaiian Surfing

Exploring the Indigenous Origins of Surfing through the Presentation & Interpretation of Historic Material.