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 15
Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

SOPA DE LIMA CUP 5.5 BOWL 8.5
Kettle cooked chicken broth, lime juice, shredded chicken, red onion, cilantro, rice

SALADS

DREAMCATCHER 16
Tomato, avocado, corn, dried cranberries, Ramona Farms Pima wheat berries, pepitas, mixed greens, balsamic vinaigrette

SPANISH MARKET 16
Black beans, roasted corn, tomatoes, avocado, jicama, cheddar cheese, crisp romaine, frizzle corn tortilla strips, chipotle ranch dressing

GRILLED CESAR WITH HICKORY SMOKED SALMON FILET 18.50
Grilled romaine heart, shaved parmesan, house-made croutons, diced tomatoes, Caesar dressing

SOUTHWEST COBB 16
Hard boiled eggs, grilled chicken, roasted green chilies, avocado, tomatoes, cotija cheese, green onion, romaine, cilantro-lime dressing

ADD TO ANY SALAD | BACON 5 / CHICKEN 5 / SHRIMP 6

ARTISAN SANDWICHES
Includes choice side green salad or chips

CANADIAN CRISPY CHICKEN 17
Canadian bacon, white cheddar cheese curds, maple syrup glaze, dill pickle, red onion, arugula, mayo, toasted Pretzel bun

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

CAFÉ CHICKEN SALAD 15
Walnuts, red grapes, celery, red onions, tarragon, lettuce, tomato, mayo, 9 grain bread

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

ROAST BEEF 16.5
Caramelized onions, NY cheddar, honey horseradish mustard, ciabatta

OVEN ROASTED TURKEY AND MELTED BRIE 16
Sliced Granny Smith apples, chipotle mayo, daily baked cranberry walnut bread

SOUTHWEST SPECIALTIES

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

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

Add roasted vegetables 3 / grilled chicken 4 / shrimp 5

TOTOPOS 15
Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema

Add roasted vegetables 3 / grilled chicken 4 / shrimp 5

BIRRIA BEEF STREET TACOS 16.5
Marinated beef, grilled corn tortillas, Oaxaca cheese, shredded cabbage, onion, cilantro, crema

Menu items marked with this symbol represent the Courtyard Café’s signature items, 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  8
FRY BREAD SUNDAE 10
COOKIE À la mode  2
BROWNIE À la mode  2
ICE CREAM  5

BAR MENU

SPARKLING:
MIONETTO BRUT  11

WHITE:
PROVISIONER WHITE BLEND COTTONWOOD, AZ  9
DIALED IN CHARDONNAY CALIFORNIA  11

RED:
PROVISIONER RED BLEND COTTONWOOD, AZ  9
FOREST VILLE PINOT NOIR CALIFORNIA  11
SANGRIA  9

COCKTAILS:
PRICKLY PEAR MARGARITA  11
MIMOSA  13
BLOODY MARY  9

BEER:
LOCAL/CRAFT
SCOTTSDALE BLONDE ALE HUSS BREWING CO.  6
HOP KNOT IPA FOUR PEAKS BREWING CO.  7
ORANGE IPA (16 OZ) THRONE BREWING  7
KILT LIFTER SCOTTISH STYLE ALE FOUR PEAKS BREWING CO.  6

DOMESTIC:
MICHELOB ULTRA  5
CORONA  5
BUD LIGHT  5

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

Early Days
Indigenous Art from the McMichael Canadian Art Collection

Showcasing the diversity and vitality of Indigenous art in Canada, Early Days features both historical and contemporary art from coast-to-coast.