**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 CAESAR SALAD WITH CHICKEN  16
Grilled romaine heart, shaved parmesan, house-baked croutons, diced tomatoes, Caesar dressing

SOUTHWEST COBB  17
Hard boiled eggs, crispy bacon, grilled chicken, roasted green chilies, avocado, tomatoes, cotija cheese, green onion, romaine, cilantro-lime dressing

**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

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, wholegrain mustard, bomba sauce, grilled sourdough bread

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

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

**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, griddled corn tortillas, Oaxaca cheese, shredded cabbage, onion, cilantro, crema

Slightly spicy

The Courtyard Café at the Heard Museum is proud to serve natural, organic and locally sourced products.
**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 5
À la mode 2
BROWNIE 6
À la mode 2
ICE CREAM 5

**BEER:**

LOCAL/CRAFT
SCOTTSDALE BLONDE ALE 7
HUSS BREWING CO.
HOP KNOT IPA 8
FOUR PEAKS BREWING CO.
KILT LIFTER SCOTTISH STYLE ALE 7
FOUR PEAKS BREWING CO.

**DOMESTIC:**

MICHELOB ULTRA 5
CORONA 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.

**BAR MENU**

**SPARKLING:**
MIONETTO BRUT 12

**WHITE:**
PROVISIONER WHITE BLEND COTTONWOOD, AZ 10
DIALED IN CHARDONNAY CALIFORNIA 12

**RED:**
PROVISIONER RED BLEND COTTONWOOD, AZ 10
FOREST VILLE PINOT NOIR CALIFORNIA 12
SANGRIA 10

**COCKTAILS:**
PRICKLY PEAR MARGARITA 12
MIMOSA 14
BLOODY MARY 10

**ICE CREAM**

**DESSERTS**

FRY BREAD
FRY BREAD SUNDAE
COOKIE
À la mode
BROWNIE
À la mode
ICE CREAM

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In 2024, Phoenix’s Heard Museum will present an original exhibition and scholarly catalogue titled Maria & Modernism that seek to reconcile this oversight of American art history.