### 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** 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

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

### BEER:

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

- **DOMESTIC**
  - **MICHELOB ULTRA** 5
  - **CORONA** 5

#### ASK ABOUT OUR SEASONAL DRINKS

**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.

### Maria & Modernism

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.

**Text:** Sandra Martz (1909-2002) and Adam Mart (1939-2016). *Yellow Rose Cabbage*, oil on canvas, 40 x 30 in. Heard Museum Collection, 84.161.1A-1B.
STARTERS

GUACAMOLE & CHIPS  14
House made guacamole, corn tortilla chips

TEPARY BEAN HUMMUS & FRYBREAD  11
(Tepary beans are Indigenous to Arizona and have been a sustainable ingredient in the American Indian diet for centuries)

CHILE LIME SHRIMP CEVICHE  16
Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips

CHILLED THREE SISTERS SOUP
CUP 6  BOWL 9.5
Yellow squash, black beans, roasted corn

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, frizzled corn tortilla strips, chipotle ranch dressing

SOUTHWEST COBB  20
Grilled chicken, crispy bacon, hard boiled eggs, roasted green chilies, avocado, tomatoes, cotija cheese, green onion, romaine, cilantro-lime dressing

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

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

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

ARTISAN SANDWICHES

Includes choice side green salad or chips

HEIRLOOM BLT  17
Thick-sliced pecan-smoked bacon, vine-ripened heirloom tomatoes, garlic aioli, baby butter lettuce, toasted sourdough bread

CAFÉ CHICKEN SALAD  16
Walnuts, red grapes, celery, red onions, tarragon, lettuce, tomato, mayo, 9 grain bread

GRAND GARDEN GRILLED CHEESE  16
Roasted red bell pepper, sautéed mushrooms and onions, fresh spinach, 5 cheeses, wholegrain mustard, bomba sauce, grilled sourdough bread

AVOCADO TOAST  16
Mashed Hass avocados, olive oil, toasted sourdough, Mexican corn salad

SOUTHWEST SPECIALTIES

POSOLÉ  CUP 9  BOWL 13
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

BIRRIA BEEF STREET TACOS  17.5
Marinated beef, griddled corn tortillas, Oaxaca cheese, shredded cabbage, onion, cilantro, crema

Slightly spicy

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