**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, frizzle 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

OVEN ROASTED TURKEY AND MELTED BRIE  17  
Sliced Granny Smith apples, chipotle mayo, daily baked cranberry walnut 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

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  17.5  
Marinated beef, griddled corn tortillas, Oaxaca cheese, shredded cabbage, onion, cilantro, crema

Slightly spicy

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

DESSERTS
FRY BREAD 8
FRY BREAD SUNDAE 10
COOKIE 5
À la mode 2
BROWNIE 6
À la mode 2
ICE CREAM 5

BAR MENU
SPARKLING:
MIONETTO BRUT 12
WHITE:
PROVISIONER WHITE BLEND 10
COTTONWOOD, AZ
DIALED IN CHARDONNAY 12
CALIFORNIA
RED:
PROVISIONER RED BLEND 10
COTTONWOOD, AZ
FOREST VILLE PINOT NOIR 12
CALIFORNIA
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.

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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.