COURTYARD CAFÉ

SPRING/SUMMER 2025

STARTERS

GUACAMOLE & CHIPS House made guacamole, corn tortilla chips 15

TEPARY BEAN HUMMUS & FRYBREAD Tepary beans are an ingredient in American Indian diets 12

CHILE LIME SHRIMP CEVICHE Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips 17

SOPA DE LIMA Chicken broth, fresh lime juice, roasted shredded chicken, white rice CUP 6 BOWL 9.5

SALADS

DREAMCATCHER

Tomato, avocado, corn, dried cranberries, Ramona Farms Pima wheat berries, pepitas, mixed greens, balsamic vinaigrette 17

SPANISH MARKET

Black beans, roasted corn, tomatoes, avocado, jicama, cheddar cheese, crisp romaine, frizzle corn tortilla strips, chipotle ranch dressing **16.5**

CHAMPAGNE SHRIMP LOUIE

Grilled shrimp, avocado, tomato, hard-boiled egg, capers, hearts of romaine, champagne vinaigrette 20

APPLE HARVEST

Orchard-fresh apples, oven roasted chicken breast, smoked gouda, toasted walnuts, arugula, apple cider vinaigrette 17

Add to any Salad | Bacon 5 / Chicken 6 / Shrimp 7



Bob Haozous. Makin' Bacon, 1987.

ON VIEW APR. 4 - NOV. 30

SPECIAL FEATURES

HEIRLOOM BLT 17.5

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

DOUBLE STACK BISON DELUXE 18.5

Smashed and griddled fresh ground bison, American cheese, pico de gallo, butter lettuce, pickle, smoky paprika mayo, toasted brioche bun, side of salad or chips

Add Bacon 2.5

ARTISAN SANDWICHES Includes choice of side green salad or chips

CAFÉ CHICKEN SALAD

Walnuts, red grapes, celery, red onions, tarragon, lettuce, tomato, mayo, 9 grain bread 16.5

OVEN ROASTED TURKEY AND MELTED BRIE

Sliced Granny Smith apples, chipotle mayo, daily baked cranberry walnut bread 18

SONORAN CHEESESTEAK

Oven roasted sliced turkey breast, grilled peppers and onions, cheddar and Monterey Jack cheese blend, French baguette 17.5

HUMMUS VEGGIE WRAP

Tepary bean hummus, tomatoes, roasted peppers, grilled onions, pepitas, smoked gouda, chipotle ranch, romaine lettuce, chipotle tortilla 16

SOUTHWEST SPECIALTIES

POSOLÉ

Slow-roasted pork, tomato, sautéed onions, pinto beans, hominy, savory broth, Oaxaca cheese CUP 9 BOWL 13

FOUR PEAKS QUESADILLA

Menonita, Cotija, and Oaxaca cheese, grilled flour tortilla, guacamole, crema 14 Add Roasted Vegetables 4 / Grilled Chicken 6 / Shrimp 7

TOTOPOS

Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema 16 Add Roasted Vegetables 4 / Grilled Chicken 6 / Shrimp 7

BIRRIA BEEF STREET TACOS

Marinated beef, griddled corn tortillas, Oaxaca cheese, shredded cabbage, onion, cilantro, crema 18

DESSERTS BEVERAGES Iced Tea Fry Bread 8 Prickly Pear Lemonade 10 Fry Bread Sundae Cookie 5 Assorted Coca-Cola Products À la mode 2.5 Fresh Brewed Regular & Brownie 6 **Decaffeinated Coffee** À la mode 2.5 5 Ice Cream

BAR MENU

SPARKLING:		BEER:	
Mionetto Brut	12	LOCAL/CRAFT:	
WHITE:		Scottsdale Blonde Ale Huss Brewing Co.	7
Provisioner White Blend Cottonwood, AZ	10	Hop Knot IPA Four Peaks Brewing Co.	8
Dialed in Chardonnay California	12	Kilt Lifter Scottish Style Ale Four Peaks Brewing Co.	7
RED:		DOMESTIC:	
Provisioner Red Blend Cottonwood, AZ	10	Michelob Ultra Corona	5 5
Forest Ville Pinot Noir California	12	Ask about our seasonal drinks.	3
Sangria	10	Heard Museum members receive 10% off alcoholic beverages.	
COCKTAILS:		The Courtyard Café at the Heard Museum is	
Prickly Pear Margarita	12	proud to serve natural, organic, and locally sourced products.	
Mimosa	14	20% gratuity is included for groups of 6 or n	nore
Bloody Mary	10	people. \$3 split plate charge.	



BOB HAOZOUS

A RETROSPECTIVE VIEW

Bob Haozous: A Retrospective View is the first major retrospective for the artist Bob Haozous (Warm Springs Chiricahua Apache, b. 1943). The exhibition brings together six decades of his work including sculpture, painting, prints, and jewelry. The exhibition will examine the timely social commentary embedded in Haozous's work and his overlooked contributions to the field of contemporary art through the presentation of more than 75 works.