# **COURTYARD CAFÉ**

SUMMER/FALL 2025

### **STARTERS**

**GUACAMOLE & CHIPS** House made guacamole, corn tortilla chips 16

TEPARY BEAN HUMMUS & FRYBREAD Tepary beans are an ingredient in American Indian diets 13

CHILE LIME SHRIMP CEVICHE Marinated shrimp, avocado, tomato, red onion, cilantro, tortilla chips 17.5

#### SALADS

#### **DREAMCATCHER**

Tomato, avocado, corn, dried cranberries, Ramona Farms Pima wheat berries, pepitas, mixed greens, balsamic vinaigrette 17.75

#### **SPANISH MARKET**

Black beans, roasted corn, tomatoes, avocado, jicama, cheddar cheese, crisp romaine, frizzle corn tortilla strips, chipotle ranch dressing **17** 

#### **CHAMPAGNE SUMMER**

Truffle-salted watermelon, blueberries, avocado, feta cheese, toasted almonds, mixed greens, champagne dressing 17.5

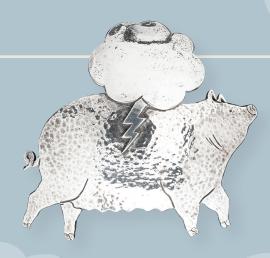
#### **BAJA SHRIMP**

Fresh mango, red bell pepper, avocado, Tajin dusted jicama, tortilla strips, shredded cabbage, butter lettuce, chamoy vinaigrette **20** 

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 18**

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

#### **DOUBLE STACK BISON DELUXE 19**

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 17

#### **OVEN ROASTED TURKEY AND MELTED BRIE**

Sliced Granny Smith apples, chipotle mayo, daily baked cranberry walnut bread 18.5

#### CRISPY SHRIMP BAHN MI

Pickled vegetables, shredded lettuce, cilantro, sweet chilli mayo, toasted baguette \$19

#### **SOUTHWEST SPECIALTIES**

#### **POSOLÉ**

Slow-roasted pork, tomato, sautéed onions, pinto beans, hominy, savory broth, Oaxaca cheese CUP 9.5 BOWL 13.5

#### FOUR PEAKS QUESADILLA

Menonita, Cotija, and Oaxaca cheese, grilled flour tortilla, guacamole, crema **15 Grilled Chicken 6 / Shrimp 7** 

#### TOTOPOS

Fresh-baked corn chips, three cheeses, pico de gallo, beans, guacamole, crema 16

Grilled Chicken 6 / Shrimp 7

#### BIRRIA BEEF STREET TACOS

Marinated beef, griddled corn tortillas, Oaxaca cheese, shredded cabbage, onion, cilantro, crema 19

#### **BEVERAGES DESSERTS** Iced Tea Fry Bread 8 Prickly Pear Lemonade Fry Bread Sundae 10 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	12.5	LOCAL/CRAFT:	
WHITE:		Scottsdale Blonde Ale Huss Brewing Co.	8
Provisioner White Blend Cottonwood, AZ	10.5	Hop Knot IPA Four Peaks Brewing Co.	8
Dialed in Chardonnay California	12.5	Kilt Lifter Scottish Style Ale Four Peaks Brewing Co.	8
RED:		DOMESTIC:	
Provisioner Red Blend Cottonwood, AZ	10.5	Coors Light Miller Lite	6 6
Forest Ville Pinot Noir California	12.5	IMPORT:	
Sangria	10.5	Heineken	7
COCKTAILS:		Modelo Especial	8
Prickly Pear Margarita	14	Ask about our seasonal drinks.  Heard Museum members receive 10% off alcoholic beverages.	
Mimosa	15		
Bloody Mary	12	The Courtyard Café at the Heard Museum is proud to serve natural, organic, and locally sourced products.	
		20% gratuity is included for groups of 6 or more people. \$3 split plate charge.	ore



# **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.