

BRUNCH (8am-3pm)

Bakery

Zucchini, Carrot & Parsnip Bread 3

Banana, Espresso, Pistachio & Date Muffin 3

Antioxidant Muffin 3

Cranberries, Blueberries, Olivello Glaze

Smoothies

Morning Glory 6 *v, gf*

Apple Juice, Strawberry, Coconut, Banana

Bright Eyes 6 *v, gf*

Olivello, Mango, Pineapple

Weekend Warrior 6 *gf*

Banana, Flax, Peanut Butter, Low-Fat Vanilla Yogurt, Apple Juice

Junior Pom Date 6 *gf*

Pomegranate, Dates, Low-Fat Vanilla Yogurt, Yuzu

Green Monster 6 *v, gf*

Apple Juice, Carrot, Kale, Cucumber, Olivello

Plates

Egg White Sandwich 8

Turkey Bacon, Provolone, Tomato, Mayo

Wild Sockeye Salmon Lox 11

Grain Bread, Labneh Cheese, Capers, Onion

Tofu Scramble Wrap 8 *v*

Soy Chorizo, Pasilla, Anasazi Beans

Organic Oatmeal 5 *veg*

Brown Sugar, Milk, Dried Figs

Two Organic Eggs 8

Turkey Bacon, Sweet Potato Hash

Fruit Parfait 6 *veg*

Fresh Fruit, Yogurt, Agave Granola

Open-Faced Egg White Omelet 9

Mushrooms, Kale, Truffle Oil & Parmigiano

Greek Frittata 9

Organic Eggs, Tomato, Onion, Kalamata Olives, Feta, Oregano

Quinoa Blueberry Johnny Cake 8

Pure Maple Syrup, Greek Yogurt

Chicken Hash 10

Sweet Potatoes, Onion, Two Eggs

Breakfast Burrito 9

Egg, Turkey Bacon, Provolone, Anasazi Beans & Salsa

LUNCH (Starts at 10:30am)

Soups & Appetizers

Miso Soup with Wild Mushrooms & Scallions 6 *v*

Herb Hummus with Pita Bread, Tomato, Onion & Feta 8 *veg*

Edamame Dumplings with Daikon Radish, Dashi Broth & White Truffle Oil 8

Shrimp Dumplings, Shiitake Mushrooms, Ginger & Cilantro 10

Caramelized Onion Tart with Smoked Garlic, Black Figs & Gorgonzola 9 *veg*

Local Vegetable Crudités with Tzatziki Dipping Sauce 8 *gf, veg*

Today's Raw Fish* MP

Mixed Salads

Vegetarian "Caesar" Salad, Local Romaine, Black Olive Dressing 6 *gf*

Tuscan Kale Salad, Lemon, Parmesan & EVOO 6 *org, veg*

Sashimi Tuna with Avocado, Cucumber, Tomato, Edamame & Ginger* 14

Farm Vegetables, Manchego Cheese, Pistachios & Sesame Chili Vinaigrette 10 *gf, veg*

Greek Chopped Salad with Chicken, Feta, Onions, Olives & Lemon Vinaigrette 12 *gf*

Quinoa Tabbouleh Salad, Local Arugula, Beets, Pomegranate, Lemon, Extra Virgin Olive Oil 10 *v, gf*

Summer Chopped Salad, Snap Peas, Strawberries, Walnuts, Goat Cheese, Balsamic 10

Pizza (Organic Flour, Spelt & Flax Seed)

Organic Tomato & Olive Oil (No Cheese) 10 *v*

Chicken Sausage, Tomato, Fennel & Fontina Cheese 11

Asparagus, Smoked Mozzarella, Red Onion & Marjoram 11 *veg*

Roasted Garlic, Wild Mushroom & Tuscan Kale 11 *veg*

Shrimp, Kale Pesto, Artichokes & Goat Cheese* 12

Natural Refreshments

Andy's Elixir – 5

Olivello Juice, Agave Nectar & Soda Water

Medicine Man – 6 (Antioxidant Blast)

Olivello Juice, Pomegranate Juice, Cranberry Juice, Black Tea, Soda Water & Muddled Blueberries

The Natural – 4

Fresh Ginger, Agave, Soda

Cucumber Refresher – 4

Cucumber & Honey Lemonade

Red Moon – 4

Pink Grapefruit, Yuzu, Agave, Soda

New Dew – 4

Honeydew Mint & Lime

T-Eight – 6

Tomato, Kale, Ginger, Cucumber, Golden Beet, Apple, Carrot & Parsley

Green Arnie – 5

Matcha Green Tea & Honey Lemonade

Ginger Nojito – 4

Mint, Ginger, Lime, Honey Lemonade & Soda Water

Organic Honey Lemonade – 3

Add a shot of liquor – 4

Sandwiches

Shaved Turkey, Provolone, Tomato, Onions, Grapes & Yogurt Dressing on Warm Pita 11

Columbia River Steelhead Salmon, Shiso, Lime, Avocado & Cilantro Aioli* 15

Wild Ahi Sliders, Wasabi, Radishes, Cucumber on Sesame Brioche* 13

Turkey Burger, Provolone Cheese, Lettuce, Tomato & Avocado on Flax Bun 11

Andy's Favorite "TLT" Tempeh, Lettuce & Tomato on Whole Seed Bread 9 *veg*

Pastas & Entrées

Green Tea Soba Noodles with Peas, Bok Choy & Ginger 11 *v*

Curry with Rice Noodles, Cauliflower & Cashews *gf*

choice of: Tofu 14 • Chicken 14 • Shrimp 16

Omega-3 Spaghetti Puttanesca, Ahi Tuna, Organic Tomatoes, Capers, Olives, Parmesan 16

Turkey Bolognese with Brown Rice Penne & Parmesan 14 *gf*

Organic Ricotta Ravioli, Kale Pesto, Maitake Mushrooms, Red Peppers 13 *veg*

Teriyaki Brown Rice, Asian Vegetables, Sesame & Avocado *v*

choice of: Tofu 11 • Chicken 11 • Shrimp 13

Natural Pan Roasted Chicken, Asparagus, Fennel, Farro & Walnuts 18

Steak Tacos, Avocado, Tomatillo Salsa, Cotija Cheese & Anasazi Beans* 14

Roasted Vegetables, Farro & Figs 15 *v*

Spaghetti Squash Casserole with Fresh Mozzarella, Organic Tomatoes & Zucchini 13 *gf, veg*

org: Organic v: Vegan veg: Vegetarian gf: Gluten free

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sides

Roasted Root Vegetables 6

Farro 5

Sweet Potato Hash 5

Today's Green Vegetable 5

Black Rice 5

Anasazi Beans 5

Asparagus 6

True Food
kitchen

Globally inspired cuisine that
nourishes the body, mind & spirit.

FOX restaurant concepts

Wines

\$5 By the Glass and \$20 By the Bottle

- Ste. Chapelle – Riesling (Snake River, Idaho) *sus*
- Domaine La Hitare – Sauvignon Blanc Blend (France) *org*
- Chateau La Baronne – Grenache Blend (France) *org*
- Independent Producers – Merlot (Washington) *sus*

\$6 By the Glass and \$24 By the Bottle

- Natura – Chardonnay (Casablanca, Chile) *org*
- Tangent – Pinot Grigio (Edna Valley, CA) *sus*
- Terrazas – Cabernet Sauvignon (Mendoza, Argentina)
- San Isidro “Cepas del Zorro” – Monastrell (Spain) *org*

\$8 By the Glass and \$32 By the Bottle

- Lapostolle – Sauvignon Blanc (Rapel Valley, Chile) *org*
- Martin Codax – Albarino (Rias Baixas, Spain) *org*
- Chapoutier – Cotes du Rhone Rouge (Rhône Valley, France) *bio*
- Parducci – Pinot Noir (California) *sus*
- Dos Cabezas “Red” – Sangiovese Blend (Arizona) *sus*
- Bisol “Jeio” – Prosecco (Italy)

Biodynamic Wine: *bio*

Certified Organic Wine: *org*

Sustainable Wine: *sus*

\$10 By the Glass and \$40 By the Bottle

- Whitehaven – Sauvignon Blanc (Marlborough, NZ) *sus*
- San Fabiano – Chianti (Tuscany, Italy) *org*
- Kunde – Chardonnay (Sonoma County, CA) *sus*
- Paso Creek – Cabernet Sauvignon (Paso Robles, CA) *sus*

\$12 By the Glass and \$48 By the Bottle

- Paul Dolan – Chardonnay (Medocino, CA) *org*
- Sokol Blosser “Evolution” – White Blend (Oregon) *sus*
- Felino – Malbec (Mendoza, Argentina) *sus*
- Edmeades – Zinfandel (Mendocino, CA) *sus*

Sommelier Selections

	glass	bottle
Moët & Chandon “Brut Imperial Rose” – Champagne, France	13.50	81
Cade “Napa Cuvee” – Cabernet Sauvignon (Napa Valley, CA)	19.50	77 <i>sus</i>
Baileyana “Fox Block Six” – Pinot Noir (Edna Valley, CA)	15	58 <i>sus</i>
Marco Carpineti “Tufaliccio” – Montepulciano/Cesanese (Lazio, Italy)	9	36 <i>org</i>

Sake

	bottle size	bottle	glass
Fudo Myoo (Junmai Ginjo)	375ml	11	5.50
Daku (Junmai) “Unfiltered”	500ml	42	10.50
Koshino Omachi (Daiginjo)	180ml	40	

Sparklers 8

(fresh fruit juice & Prosecco sparkling wine)

Orange	Berry	Peach
Pomegranate	Apple	

Cocktails 8

All made with organic spirits

The Vortex

Oronoco Rum, Strawberry Juice, Basil, Balsamic & Agave

The Shiatsu

Casa Noble Tequila, Cucumber, Yuzu & Agave

Sun Warrior

Square 1 Vodka, Pink Grapefruit, Pineapple & Jalapeno

Flower Child

Junipero Gin, Pineapple, Fennel, Mint, Anise

Beer

Michelob Ultra 4

Butte Creek Porter 6 *org*

Coopers Lager 6.50

Sierra Nevada Pale Ale 5.25

Tecate Light 4

Red Bridge 4 *gf*

Miller Genuine Draft Light 4
(64 calories)

St. Pauli N/A 4

org: Organic

sus: Sustainable

gf: Gluten free

bio: Biodynamic



“Official Caterer of the Phoenix Suns”

