

## 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, Celery, 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 our organic liquors – 4

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

FOX restaurant concepts

## 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*

Smoked Salmon with Shaved Radishes, Lemon Cream & Wasabi Peas\* 11

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*

Harvest Chopped Salad, Butternut Squash, Apples, Walnuts, Goat Cheese  
& Balsamic Vinaigrette 10 *gf, veg*

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

## Pizza (Organic Flour, Spelt & Flax Seed)

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

Chicken Sausage, Tomato, Fennel & Fontina Cheese 11

Fresh Tomato, Pasilla Chile & Manchego 11 *veg*

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

Wild Shrimp, Caramelized Onion, Roasted Peppers & Goat Cheese\* 12

\*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.

## 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*

Seared Bronzini, Organic Spinach, Celery Root, Parsnips & Umami Sauce 22 *gf*

Organic Ricotta Ravioli, Autumn 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, Butternut Squash, Brussels Sprouts, Farro & Walnuts 18

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

Diver Scallops, Black Rice, Lotus Root, Leeks & Ponzu 22

Roasted Autumn Vegetables, Farro & Figs 15 *v*

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

Miso Glazed Black Cod, Bok Choy, Asian Mushroom\* 22

## Sides

Roasted Root Vegetables 6

Farro 5

Sweet Potato Hash 5

Today's Green Vegetable 5

Black Rice 5

Anasazi Beans 5

Butternut Squash 6

Brussels Sprouts 6

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

## Wines

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

- Ste. Chapelle – Riesling (Snake River, Idaho) *sus*  
 Domaine La Hitaire – Sauvignon Blanc Blend (France) *org*  
 La Piazza – Primitivo (Puglia, Italy)  
 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*  
 Three Winds – Pinot Noir (France) *org*  
 Terrazas – Cabernet Sauvignon (Mendoza, Argentina)  
 Luzon Verde – 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*  
 Cimarron by Dick Erath “Monsoon Red” – Red Blend  
 (Kansas Settlement, AZ) *sus*  
 Bisol “Jeio” – Prosecco (Italy) *org*

**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

- Ceago Vinegarden – Chardonnay (Clear Lake, CA) *bio*  
 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 <i>org</i> |
| 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> |

## 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

4 Copas 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”

