



EAT, DRINK & BE LOCAL

We proudly source from & support the local farming community including McClendon's, Maya's Farm, Two Wash Ranch & Abby Lee Farms.



HAPPY HOUR

FOOD+DRINKS
4-6 PM EVERYDAY

\$5 DOLLAR COCKTAILS



SANTA ROSA

vodka, elderflower liqueur, pink grapefruit, basil

ALMOND MARGARITA

pueblo viejo tequila, giffard orgeat almond, fresh-squeezed lime juice

CUCUMBER COOLER

hendrick's gin, muddled cucumber, fresh squeezed lemonade

DARK AND STORMY

gosling's black seal rum, gosling's ginger beer, spiced simple syrup

MEET OUR SISTER RESTAURANT

- EST. 2013 -

CAFÉ

PHOENIX PUBLIC MARKET

14 E. Pierce St. • Central & Pierce
Breakfast, Lunch & Dinner
phxpublicmarket.com

\$5 REDS



SIMPLE LIFE PINOT NOIR

Clarksburg, California

CANNONBALL MERLOT

Sonoma County, California

PADRILLOS MALBEC

Mendoza, Argentina

CHIME CABERNET SAUVIGNON

California, USA

\$5 WHITES



BELSTAR PROSECCO

Veneto, Italy

BROADBENT VINHO VERDE

Vinho Verde, Portugal

CH CAMPUGET RHONE WHITE BLEND

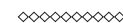
Costiere de Nimes, France

ZOLO UNOAKED CHARDONNAY

Mendoza, Argentina

\$5 SANGRIA BY THE GLASS

EATS



ST. FRANCIS BAGUETTE 3 v, vg, df
extra virgin olive oil, sea salt

BAKED GOAT CHEESE 7 vg
walnut herb pesto, tomato, mixed bread

PUMPKIN SOUP 5 vg, gf
crispy parmesan, pomegranate seeds, pepitas, crème fraîche, chives

CHEESE FLATBREAD 8 vg
garlic, tomato sauce, cheese blend, sicilian oregano

ROMAINE HEARTS 8 gf
bacon, apples, endive, buttermilk cheddar dressing

CRISPY FINGERLING POTATOES 9 vg
parmesan, rosemary, sage, lemon aioli



PORK CHILE VERDE 12

+SUNNY SIDE UP EGG* 3

cilantro, lime, jack cheese, homemade cornbread

FRENCH ONION BURGER* 12

smoked bacon, gruyère, crispy onions, arugula, french onion dip, side of french fries

OPEN FACED POT ROAST SANDWICH 16

texas toast, baby carrots, red wine sauce

FORBIDDEN RICE BOWL 12

v, vg, df, gf

+CHICKEN 6 +SHRIMP 7 +SALMON* 12.50

seven vegetables, ginger, garlic,

sweet & spicy dressing

MOROCCAN MEATBALLS 12

spiced tomato sauce, pearl pasta,

cheese blend, olive oil toast

V: VEGAN VG: VEGETARIAN GF: GLUTEN FREE DF: DAIRY 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.

BEER

DRAFT

STELLA ARTOIS 4

Leuven, Belgium

SAN TAN HEFEWEIZEN 4

Chandler, Arizona

BELLS AMBER ALE 4

Kalamazoo, Michigan

DESCHUTES FRESH-SQUEEZED IPA 6

Bend, Oregon

FOUR PEAKS SEASONAL 4

Tempe, Arizona

ROTATING SEASONAL

Ask your server!

CANS

HUSS KOFFEE KOLSCH 3

Tempe, Arizona

PAPAGO ORANGE BLOSSOM 3

Scottsdale, Arizona

LUMBERYARD RED ALE 3

Flagstaff, Arizona

DRAGOON IPA (16 OZ. CAN) 5

Tucson, Arizona

BOTTLES

MICHELOB ULTRA 3

St. Louis, Missouri

OAK CREEK NUT BROWN 3

Sedona, Arizona

OMISSION PALE ALE 3

Portland, Oregon

SAMUEL SMITH CIDER 5

Yorkshire, England

KALIBER NON-ALCOHOLIC 3

Dublin, Ireland