



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

DRINKS 11-6 PM M-F
FOOD+DRINKS 3-6 PM EVERYDAY

\$5 DOLLAR COCKTAILS

SANTA ROSA

vodka, elderflower liqueur, pink grapefruit, basil

ALMOND MARGARITA

pueblo viejo tequila, almendrado, fresh squeezed citrus

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 DOC

Vinho Verde, Portugal

C.H. 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, crostini

CORN SOUP 5 vg, gf
corn relish, fresno chile, dried corn, crème fraîche

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

CHICKEN SALAD SANDWICH 9 df
zatar spice, currants, apricots, pine nuts, arugula, tomato, lemon vinaigrette, side of french fries

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

CHILE BURGER* 11
pickled fresno chile, sweet & sour onions, shaved romaine, jack cheese, chipotle aioli, side of french fries

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

SAN TAN SUNSPOT GOLD 3

Chandler, Arizona

HUSS KOFFEE KOLSCH 3

Tempe, Arizona

PAPAGO ORANGE BLOSSOM 3

Scottsdale, Arizona

LUMBERYARD RED ALE 3

Flagstaff, Arizona

HUSS "THAT'LL DO" IPA 3

Tempe, 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