

## FOR THE TABLE

<b>HOUSE HACKED GUAC</b> .....	<b>12</b>
Roasted Tomato Salsa, Fresh Tortilla Chips [VG]	
<b>HUMMUS</b> .....	<b>12</b>
Served with Crudités and Pita [V]	
<b>BASKET OF FRIES</b> .....	<b>9</b>
Served with Ancho Aioli [V]	

## SEASONAL SOUPS \$9 Cup \$12 Bowl

<b>BUTTERNUT SQUASH BISQUE</b> [V] [VG] [GF]
<b>CHEF'S SELECTION</b>

## ORGANIC GREENS

<b>MISSION FIG</b> .....	<b>18</b>
Mixed Greens, Grilled Chicken, Figs, Feta, Candied Pecans, Balsamic Vinaigrette [GF]	
<b>LITTLE GEM CHOP</b> .....	<b>18</b>
Avocado, Bacon, Cherry Tomatoes, Red Onion, Chicken, Crumbled Blue Cheese, Housemade Creamy Blue [GF]	
<b>MIXED GREEN SALAD</b> .....	<b>10</b>
Mixed Greens, Tomatoes, Cucumbers, Carrots, Choice of Dressing [V] [VG] [GF]	

**ADD:** Soup Cup +8

*Daily Specials:* PLEASE ASK YOUR SERVER

## KIDS

Accompanied by Parmesan Herb Fries or Fresh Fruit

<b>KID'S FISH</b> [SF] .....	<b>9</b>
<b>GRILLED CHEESE</b> [V] .....	<b>7</b>
<b>PB&amp;J</b> [VG] .....	<b>6</b>
<b>CHICKEN FINGERS</b> .....	<b>8</b>

**Non-Kid Charge:** +\$5

\* Maricopa County Health Department requires us to inform you that consuming raw or undercooked food can increase the chances of acquiring a food borne illness.

» Please inform your server if you require individual checks

» Split plate fee +\$3 » 20% gratuity added to parties of 6 or more

[V] Vegetarian [VG] Vegan [GF] Gluten Free [SF] Seafood Allergy

## SANDWICHES

*Gluten-free options available for all.*

Choose one side: Mixed Greens or Chips Herb Parmesan Fries +3	
<b>PECAN CHICKEN SALAD</b> .....	<b>17</b>
Cranberries, Pecans, Scallions, Mixed Greens, Tomato, Multigrain Bread	
<b>"BEST OF PHOENIX" GRILLED CHEESE</b> .....	<b>17</b>
Aged Cheddar, Cotija, Goat Cheese, Tomato, Olive Oil Brushed Sourdough [V]	
<b>PORTABELLA MELT</b> .....	<b>17</b>
Grilled Onions, Roasted Peppers, Pesto, Sharp White Cheddar, Sourdough Bread [V]	
<b>AVOCADO TOAST WITH EGG SALAD</b> .....	<b>18</b>
Heirloom Cherry Tomatoes, Arugula, Multigrain Bread [V]	
<b>FARM BLTDA</b> .....	<b>18</b>
Chicken, Center Cut Bacon, Mixed Greens, Tomato, Arizona Dates, Apple, Pesto Aioli, Multigrain Bread	

## ENTRÉES

<b>WILD MUSHROOM, SPINACH, GOAT CHEESE TART</b> .....	<b>17</b>
Served with Mixed Greens	
<b>CHICKEN QUESADILLA</b> .....	<b>17</b>
Fajita Chicken, Black Beans, Mexican Cheese, Roasted Corn, Roasted Peppers, Guacamole, Crema, Roasted Tomato Salsa	
<b>FISH &amp; CHIPS</b> .....	<b>18</b>
Atlantic Cod, Housemade Tartar Sauce, Herb Parmesan Fries [SF]	
<b>GRILLED SALMON</b> .....	<b>21</b>
Wild Salmon, Marinated Grilled Asparagus, Fingerling Potatoes, Arugula [GF] [SF]	

## DESSERT

<b>SORBET OR GELATO</b> .....	<b>8</b>
Two Scoops of Locally Made Sorbet or Gelato [V] [GF]	
<b>AFFOGATO</b> .....	<b>9</b>
Espresso Over Scoop of Locally Made Gelato	
<b>FLOURLESS CHOCOLATE CAKE</b> .....	<b>9</b>
Whipped Cream [V] [GF]	
<b>MIXED BERRY SHORTCAKE</b> [V] .....	<b>9</b>

*Our Seasonally Fresh Culinary Family*

**THE FARM**  
at SOUTH MOUNTAIN®

ARTISAN BY  
**SANTA BARBARA**  
*Catering*

*Stay social with us!*  /PaletteRestaurant  @PalettePhxArt

## LIBATIONS

<b>PRICKLY PEAR MARGARITA</b> .....	12
Tequila, Prickly Pear Juice, Triple Sec, Lime Juice	
<b>BLACKBERRY MOJITO</b> .....	12
Rum, Lime Juice, Muddled Blackberry, Mint	
<b>MIMOSA</b> .....	10
Prickly Pear, Orange, Cranberry or Blackberry	
<b>PALETTE BLOODY MARY</b> .....	12
Housemade Bloody Mary Mix, Vodka	

## NONALCOHOLIC BEVERAGES

<b>COFFEE</b> .....	4
<b>COLD BREW</b> .....	4.5
<b>ESPRESSO</b> .....	5
<b>DOUBLE ESPRESSO</b> .....	7
<b>CAPPUCCINO</b> .....	7
<b>LATTE</b> .....	7
<b>CHAI</b> .....	7
<b>HOT CHOCOLATE</b> .....	5
<b>HOT TEA</b> .....	5
<b>MANGO ICED TEA</b> .....	5
<b>BOTTLED WATER</b> .....	3.5
<b>SODA</b> .....	5
<b>JUICES</b> .....	4.5
Apple, Cranberry, Orange	
<b>LEMONADE</b> .....	5
Regular, Prickly Pear	
<b>ROOTBEER FLOAT</b> .....	8.5
Rootbeer, Scoop of Vanilla Gelato	

## ARIZONA WINES

### Whites

Glass/Bottle

<b>CHARDONNAY   WILLIAM HILL</b> .....	13.5/44
Aromas of brown spice, citrus and tropical fruit	
<b>PINOT GRIGIO   CANYON ROAD</b> .....	12/32
Medium bodied with hints of apples and pears	
<b>MOSCATO   LA FIERA</b> .....	12/32
Delicate and crisp with hints of peach and apricot	
<b>SAUVIGNON BLANC   DECOY</b> .....	12/42
Aromas of sweet citrus, pink grapefruit and fresh-cut hay with flavors of summer melon and refined minerality	

### Reds

Glass/Bottle

<b>CABERNET SAUVIGNON   WILLIAM HILL</b> .....	13.5/45
Black currant and cherry on the nose with rosemary and sage on the palate	
<b>PINOT NOIR   OYSTER BAY</b> .....	13.5/45
Zesty, lush and fresh with juicy red cherry, red berry, dried herbs, cedar brush and vanilla flavours mouth-watering on the palate. Medium bodied.	
<b>RED BLEND   ARIZONA STRONGHOLD</b> .....	13.5/45
Aromas of blackberries mixed with mint, juniper, roasted desert herbs and white peppercorn	

## CRAFT BEERS

<b>FOUR PEAKS KILT LIFTER</b> .....	9
A dark, malty Scottish amber ale with rich flavors of caramel and toffee, plus just a hint of smoke	
<b>HUSS PAPAGO ORANGE BLOSSOM</b> .....	7
A light wheat beer with hints of bright citrus and creamy vanilla	
<b>HUSS ARIZONA LIGHT LAGER</b> .....	7
A wonderfully crisp light lager with 110 calories brewed and made for the Arizona heat!	
<b>HUSS SCOTTSDALE BLONDE</b> .....	7
German-style Kölsch, lightly hopped, very smooth with a slightly sweet finish	
<b>THE SHOP BEER CO CHURCH MUSIC JUICY IPA</b> .....	9
Pineapple + Juicy + Loud	