FOR THE TABLE

HOUSE HACKED GUAC .................................................. 12
Roasted Tomato Salsa, Fresh Tortilla Chips [VG]

HUMMUS ............................................................... 12
Served with Crudités and Pita [V]

BASKET OF FRIES ....................................................... 9
Served with Ancho Aioli [V]

SEASONAL SOUPS $9 Cup $12 Bowl

BUTTERNUT SQUASH BISQUE [V] [VG] [GF]

CHEF’S SELECTION

ORGANIC GREENS

MISSION FIG .......................................................... 18
Mixed Greens, Grilled Chicken, Figs, Feta, Candied Pecans, Balsamic Vinaigrette [GF]

LITTLE GEM CHOP .................................................. 18
Avocado, Bacon, Cherry Tomatoes, Red Onion, Chicken, Crumbled Blue Cheese, Housemade Creamy Blue [GF]

MIXED GREEN SALAD ............................................. 10
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

KID’S FISH [SF] .......................................................... 9

GRILLED CHEESE [V] .................................................. 7

PB&J [VG] ................................................................. 6

CHICKEN FINGERS ...................................................... 8

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


SANDWICHES

Gluten-free options available for all.

Choose one side: Mixed Greens or Chips

Herb Parmesan Fries +3

PECAN CHICKEN SALAD ............................................. 17
Cranberries, Pecans, Scallions, Mixed Greens, Tomato, Multigrain Bread

“BEST OF PHOENIX” GRILLED CHEESE ...................... 17
Aged Cheddar, Cotija, Goat Cheese, Tomato, Olive Oil Brushed Sourdough [V]

PORTABELLA MELT ..................................................... 17
Grilled Onions, Roasted Peppers, Pesto, Sharp White Cheddar, Sourdough Bread [V]

AVOCADO TOAST WITH EGG SALAD .......................... 18
Heirloom Cherry Tomatoes, Arugula, Multigrain Bread [V]

FARM BLTDA .......................................................... 18
Chicken, Center Cut Bacon, Mixed Greens, Tomato, Arizona Dates, Apple, Pesto Aioli, Multigrain Bread

ENTRÉES

WILD MUSHROOM, SPINACH, GOAT CHEESE TART ......... 17
Served with Mixed Greens

CHICKEN QUESADILLA ............................................... 17
Fajita Chicken, Black Beans, Mexican Cheese, Roasted Corn, Roasted Peppers, Guacamole, Crema, Roasted Tomato Salsa

FISH & CHIPS .......................................................... 18
Atlantic Cod, Housemade Tartar Sauce, Herb Parmesan Fries [SF]

GRILLED SALMON .................................................... 21
Wild Salmon, Marinated Grilled Asparagus, Fingerling Potatoes, Arugula [GF] [SF]

DESSERT

SORbet OR GELATO .................................................... 8
Two Scoops of Locally Made Sorbet or Gelato [V] [GF]

AFFOGATO .............................................................. 9
Espresso Over Scoop of Locally Made Gelato

FLOURLESS CHOCOLATE CAKE ................................ 9
Whipped Cream [V] [GF]

MIXED BERRY SHORTCAKE [V] ................................. 9

Our Seasonally Fresh Culinary Family

Stay social with us! /PaletteRestaurant @PalettePhxArt
**ARIZONA WINES**

**Whites**

**CHARDONNAY | WILLIAM HILL** .................................................. 13.5/44
Aromas of brown spice, citrus and tropical fruit

**PINOT GRIGIO | CANYON ROAD** ........................................... 12/32
Medium bodied with hints of apples and pears

**MOSCATO | LA FIERA** ............................................................. 12/32
Delicate and crisp with hints of peach and apricot

**SAUVIGNON BLANC | DECOY** .................................................. 12/42
Aromas of sweet citrus, pink grapefruit and fresh-cut hay with flavors of summer melon and refined minerality

**Reds**

**CABERNET SAUVIGNON | WILLIAM HILL** .................................. 13.5/45
Black currant and cherry on the nose with rosemary and sage on the palate

**PINOT NOIR | OYSTER BAY** ...................................................... 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.

**RED BLEND | ARIZONA STRONGHOLD** .................................... 13.5/45
Aromas of blackberries mixed with mint, juniper, roasted desert herbs and white peppercorn

**CRAFT BEERS**

**FOUR PEAKS KILT LIFTER** ..................................................... 9
A dark, malty Scottish amber ale with rich flavors of caramel and toffee, plus just a hint of smoke

**HUSS PAPAGO ORANGE BLOSSOM** ....................................... 7
A light wheat beer with hints of bright citrus and creamy vanilla

**HUSS ARIZONA LIGHT LAGER** .............................................. 7
A wonderfully crisp light lager with 110 calories brewed and made for the Arizona heat!

**HUSS SCOTTSDALE BLONDE** ................................................ 7
German-style Kölsch, lightly hopped, very smooth with a slightly sweet finish

**THE SHOP BEER CO CHURCH MUSIC JUICY IPA** ................. 9
Pineapple + Juicy + Loud

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**PRICKLY PEAR MARGARITA** ................................................ 12
Tequila, Prickly Pear Juice, Triple Sec, Lime Juice

**BLACKBERRY MOJITO** ......................................................... 12
Rum, Lime Juice, Muddled Blackberry, Mint

**MIMOSA** ................................................................................. 10
Prickly Pear, Orange, Cranberry or Blackberry

**PALETTE BLOODY MARY** ..................................................... 12
Housemade Bloody Mary Mix, Vodka

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**NONALCOHOLIC BEVERAGES**

**COFFEE** .......................................................... 4
**COLD BREW** .......................................................... 4.5
**ESPRESSO** ........................................................... 5
**DOUBLE ESPRESSO** .................................................... 7
**CAPPUCINO** .......................................................... 7
**LATTE** ................................................................. 7
**CHAI** ................................................................. 7
**HOT CHOCOLATE** ..................................................... 5
**HOT TEA** ............................................................ 5
**MANGO ICED TEA** ..................................................... 5
**BOTTLED WATER** ....................................................... 3.5
**SODA** ................................................................. 5
**JUICES** ............................................................... 4.5
Apple, Cranberry, Orange

**LEMONADE** ........................................................... 5
Regular, Prickly Pear

**ROOTBEER FLOAT** ....................................................... 8.5
Rootbeer, Scoop of Vanilla Gelato

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Palette proudly supports and appreciates Arizona farmers and producers for their dedicated efforts and commitment to sustainable methods.