

# lunch

## the herb box...

is proud to support our local growers and suppliers using ARIZONA honey, nuts, olives, olive oil, farmers' cheese, cage-free eggs etc. We use hormone free natural meats and local organic produce whenever possible. Supporting The Simple Farm, Seacat Gardens & Mayas Farm

## shared plates

LUNCH CHEESE BOARD... -MKT\$

CRISP FALAFEL BITES -7

greek salsa and lemon-tahini sauce

STUFFED FRIED GREEN OLIVES -7

queen creek olives + rogue blue cheese

TZATZIKI + HUMMUS + OLIVES + PITA -9 *rgf*

SHRIMP in SMOKED JALAPENO RIOJA BUTTER\*

grilled sweet corn, scallions, baguette -15 *rgf*

WHITE BEAN CHICKEN CHILI -5 -7 *rgf*

GYPSY SOUP of the MOMENT -5 -7 *rgf*

CRISP FRIED EDAMAME sea salt -6 *gf*

HOUSE SWEET POTATO CHIPS -4 *gf*

## market salads

URBAN MARKET STEAK SALAD\* -15

watercress, avocado, sweet red pepper sugared pecans, bacon, sweet dried corn and house blue cheese vinaigrette *gf*

MARKET SUNFLOWER SALAD\* -13

blackened chicken, goat chz, bacon, dried strawberry, blueberry, sunflower seeds *gf*

BLACKENED CHICKEN CAESAR\* -12

romaine, dried cherry, cotija, tortilla strips & chipotle-parmesan vinaigrette RGF

COCONUT SHRIMP SALAD\* -14

mixed baby greens, jicama, red peppers orange, avocado, marcona almonds red chile glaze, orange-poppy vinaigrette

ALBACORE TUNA SALAD PITA -13

[no mayo] wild arugula, jicama, tomato warm pita, lemon-caper vinaigrette RGF

GROW HAPPY GARDEN SALAD -9

organic greens, cucumber, tomato, feta, radish sprouts, pepperoncini, pepitas *gf*

ADD → grilled all natural chicken\* -5

OR grilled steak\* or salmon\* -7

## market wraps

VEGETARIAN FALAFEL WRAP baby greens, tomato-olive salsa, feta, tahini & hummus -12

TURKEY APPLE SWISS WRAP dried cran local greens, smoked bacon, cashews -12

TURKEY-AVOCADO WRAP local greens, pepperoncini, tomato, bacon, jack -12

MARKET VEGGIE PITA our grow happy garden salad, feta, red pepper hummus, pita -10

CHICKEN ARUGULA WRAP\* local arugula gorgonzola, sugared walnuts, dried cherry -12

**GF** GLUTEN FREE

**RGF** REQUEST GLUTEN FREE

\*\$5 split plates\*



## market sandwiches

GRILLED PETITE FROMAGE

crisp capicola ham, sea salt & honey cheddar salad rouge w/ avocado, dates & orange -11

GRILLED CHICKEN & SAGE PESTO\*

goat cheese, gala apple, smoked bacon -12

BROWN SUGAR PORK CIABATTA smoked gouda watercress-jicama and red pepper slaw, aioli -12

SMOKED TURKEY CIABATTA gouda, bacon sweet tomato, roasted red pepper aioli -11

ROSEMARY STEAK CIABATTA\* watercress caramelized onion, vintage white cheddar -12

## flatbread

PEAR and GORGONZOLA FLATBREAD pears, mild gorgonzola, sage pesto, asiago, fried sage -15

CORN and GOAT CHEESE FLATBREAD sweet tomato red onion, smoked bacon, local arugula -15

CAPICOLA HAM & HERB TOMATO FLATBREAD farmer's goat cheese, red onion, fried capers, local arugula -16

BRUSSEL SPROUT & PANCETTA FLATBREAD\* pecorino fromage, roasted garlic, olive oil, hint of lemon -15

## enchiladas + grill

BUTTERNUT SQUASH CORN ENCHILADAS tomatillo fiesta salad, red pepper, cotija, sugared pecans -14 *gf*

MARKET STREET SHORT RIB TACOS grilled onion spicy roasted corn-avocado salsa, cotija, crème baby greens, black bean-mango salad -14 *rgf*

VEGETARIAN SWEET POTATO TACOS grilled onion spicy roasted corn-avocado salsa, cotija, crème baby greens, black bean-mango salad -13 *rgf*

CHAR-GRILLED KOBE BURGER\* brie, applewood smoked bacon, apple-jicama & watercress slaw -16

HONEY SMOKED SALMON [\*hot\* smoked ~ served chilled] asparagus couscous, artichoke, feta, lemon & mint -14

THAI BBQ BABY BACK RIBS\* + GREEN APPLE SLAW w/ jicama & watercress + gouda mac-n-cheese -19

CRISP FALAFEL and GREEK SALSA PLATE organic greens, tahini sauce, tzatziki & pita -14

VEGAN NOSH - chickpeas & red quinoa salad w/ radish sprouts, celery, tahini & fried shallots + tangerine beets + white bean & herb hummus + sugar snap peas & caramelized fennel -15 VEGAN + *gf*

## side dish

BALSAMIC ROASTED BEETS citrus vinaigrette -8 *gf*

APPLE & FRISEE SLAW dried cran, swiss, cashews -5 *gf*

CRISP FINGERLING POTATOES sea salt, red chili aioli -6 *gf*

SMOKED GOUDA MAC & CHEESE breadcrumbs -6

# drinx

shaken + stirred

**THE HERB-A-RITA** partida blanco tequila, navan vanilla liqueur,  
muddled cilantro + jalapeno, pineapple, agave, rocks or up -11

**STRAWBERRY DARLING** ketel one vodka,  
muddled strawberries, grand marnier, sugar rim, rocks -9

**BLACKBERRY MOJITO** white rum, muddled blackberries  
fresh mint, lime, club soda, sugar, rocks -9

**SALT & ASH** tierras organic anejo tequila, mescal, grapefruit juice,  
sweet vermouth, maraschino, agave, cherry bitters,  
cayenne sugar rim, up -10

**JUST IN THYME** 3 olives mango vodka, muddled thyme, moscato,  
Club soda, sparkling wine float, raspberry, up or rocks -9

**HERB-AN MYTH** buffalo trace bourbon, muddled  
rosemary, pineapple, RAJ I.P.A, 3 olives vanilla vodka, agave,  
lemon, dash of peach bitters , rocks -10

**CAMELBACK COOLER** prairie organic vodka, organic black tea,  
agave, thyme, clove, peach bitters, lemon, cinnamon-sugar rim, rocks -9

**ESPRESS YOURSELF** 3 olives vanilla vodka, illy espresso liqueur,  
frangelico, bailey's, shot of espresso, up -9

**SUN SALUTATION** ketel 1 citroen, canton ginger liqueur,  
sweet & sour, lemon, curry, cayenne sugar rim, up -11

**THE SHRINKING VIOLET** hendrick's gin, crème de violette, maraschino,  
dash of grapefruit, muddled blueberries, lavender sprig, rocks -10

**A SLOE SUNDAY STROLL** beefeater gin, sloe gin, muddled rosemary,  
lemon, agave, club soda, sugar rim, rocks or up -9

**VELVET ELVIS** Guinness, 3 olives vanilla vodka, dash of coca-cola -9

**COOL AS A CUCUMBER** prarie organic vodka, fresh  
cucumber water, muddled mint, lime, soda, rocks -10

**HERB BOX SANGRIA** red wine, peach schnapps, apricot  
brandy, fresh oj, cinnamon, 7-up, rocks -8



Slow Food

'STAY A LITTLE WHILE'



VISIT [WWW.LOCALFIRSTARIZONA.COM](http://WWW.LOCALFIRSTARIZONA.COM) FOR MORE INFO

thank you! ...to all  
of our AMAZING guests.