

SHARED PLATES

ARIZONA GRASS FED SLIDERS | 18

smoked bacon, green apple-jicama slaw on mini brioche buns

BUTTERMILK FRIED CHICKEN SLIDERS | 18

smoked bacon, organic spring mix, tomato, basil-garlic aioli on mini brioche buns

PEAR & GORGONZOLA FLATBREAD | 15

white cheddar, crisp fried sage, sage pesto

KALE, CORN & SWEET ONION PAKORA (gf,v) | 14

sweet-hot serrano glaze, vegan yellow pepper aioli

KOREAN FRIED CAULIFLOWER | 14

radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce

CHILLED CILANTRO-LIME CRAB DIP (gf) | 13

lime salted plantain chips

CRISP BRUSSELS SPROUT CHIPS (gf,v) | 13

vegan yellow pepper aioli

AVOCADO LOVE™ | 15

fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze on whole grain toast

WHITE BEAN CHICKEN CHILI (gf) (CUP 6 | BOWL 8)

cilantro creme, green chiles, corn tortilla strips

MARKET STREET SHORT RIB MINI TACOS (gf) | 15

cotija, caramelized onion, cilantro crema, micro greens, spicy roasted corn & avocado salsa with black bean-mango salsa

SALADS

SERRANO-SHRIMP SALAD | 17

crispy shrimp, crisp pancetta, fried fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze, vegan yellow pepper aioli, avocado spread on whole grain toast

URBAN MARKET STEAK SALAD* (gf) | 19

smoked bacon, blue cheese, avocado, candied pecans, romaine, red & yellow peppers, sweet dried corn, watercress, red wine vinaigrette, rainbow carrots

FISH

GRAPEFRUIT & SUGAR CHARRED SALMON* | 26

blackberries, fennel, grilled onions, orange, rainbow quinoa, pistachios, radish sprouts

HERB GRILLED TROUT (gf) | 24

charred cauliflower & fennel salad, pickled golden raisins

BLACKENED SHRIMP AVOCADO BAJA BOWL (gf) | 20

cotija, black beans, rainbow quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeno-avocado dressing

MEAT & POULTRY

CHIMICHURRI BEEF TENDERLOIN | 29

served with sweet potato fries & grow happy garden salad

THAI BABY BACK RIBS | 26

green apple-jicama slaw, smoked gouda mac n cheese

SHORT RIB ENCHILADAS (gf) | 19

ancho pasilla sauce, avocado, manchego, cilantro, served with napa cabbage slaw, avocado lime vinaigrette

ARIZONA GRASS FED BURGER | 19

smoked bacon, brie, green apple-jicama slaw on brioche bun, served with smashed fingerlings with roasted red pepper aioli

ROSEMARY BUTTERMILK FRIED CHICKEN | 23

sauteed butter beans, wilted winter greens, Chef Mo's cornbread

VEGAN & VEGETARIAN

VEGAN NOSH BOARD (gf,v) | 19

rainbow quinoa, blackberries, fennel, grilled onions, orange, pistachios, radish sprouts + kale pakora + korean fried cauliflower + crisp brussels sprout chips

LENTIL CAULIFLOWER PLATE (gf,v) | 19

black lentils, crispy brussels sprouts, pickled red grapes, rainbow quinoa, spiced roasted cauliflower, agave dijon, vegan yellow pepper aioli

BUTTERNUT SQUASH & CORN ENCHILADAS (rgf) | 18

cotija, tomatillo verde sauce, served with kale ensalada

SIDES | 9

SMOKED GOUDA MAC N CHEESE
GROW HAPPY GARDEN SALAD

SMASHED FINGERLINGS with roasted red pepper aioli
SWEET POTATO FRIES with vegan yellow pepper aioli