



Signature Burgers

Served on house-made
brioche bun with tater tots.



knife & fork style

Palate Teasers

To Start or Share

Relish Slider Trio 14

Grilled Wagyu, American Cheese,
Thousand Island "Relish"

Cajun Shrimp Slider Trio 18

Avocado, Bacon, Louis Dressing, L.T.O.

Chips, Salsa & Guacamole 14

Fire Roasted Salsa, Chile Lime Guacamole

Achiote BBQ Chicken Nachos 15

Black Beans, Melted Cheese, Tomatoes,
Pickled Jalapeños, Cilantro Crema, Scallions

Jumbo Chicken Wings 15

Sriracha Lime Honey, Whiskey BBQ
or House-Made "Buffalo"

Spicy Fried Dill Pickles 9

Buttermilk Ranch Dressing

« Soup »

Chicken Tortilla Soup 5/8

Red Mountain Chili 10

The Garden Variety

Appetizer 10 / Entrée 16

Iceberg & Rogue River Blue

Bacon, Tomato & Buttermilk Dressing

Bistro Salad

Mixed Greens, Tomato, Cucumber, Radish,
Shaved Carrot, Balsamic Dressing

Arizona Farmer

Romaine, Corn, Black Beans, Jicama, Avocado,
Tomato, Cotija Cheese, Creamy Cilantro Dressing

Enhancements

Grilled ~or~ Crispy Chicken **+\$6**

Three Sonoran Grilled Shrimp **+\$6**

King Salmon Filet **+\$10**

Butcher-Cut Steak **+\$14**

The Cowboy* 19

Fried Onion Rings, Pickled Jalapeños, Bacon,
Sharp Cheddar, House-Made Steak Sauce

Relish Classic* 17

L.T.O., and Two "Classic" Toppings,
Side of Prickly Pear Relish

Bourbon Peppercorn* 20

Bourbon Peppercorn Crust, Cave Aged
Blue Cheese, Caramelized Onions

Southwest Cobb* 19

Avocado, Bacon, Fried Egg, Habanero Jack,
Shredded Lettuce, Tomato, Jalapeño Ranch

Specialty Burgers

Frontier Burger* 22

Free Range Bison, Avocado, Roasted Chili,
Smoking Gun Onions, Cotija Crema

Turkey Burger 19

Fried Brie, Cranberry Aioli, Arugula,
Willcox Apple Slaw, Wheat Bun

Salmon Burger* 19

Soy Ginger Glaze, Pickled Sesame Cucumbers,
Shaved Bok Choy, Wasabi Mayo, Wheat Bun

Black Bean Veggie Burger 18

Habanero Jack Cheese, Avocado,
Chili Lime Cabbage, Wheat Bun

The Roundup* 28

Grilled Wagyu Burger, Glazed Short Rib, Onion Ring,
Fried Yard Egg, Blue Cheese Cole Slaw

« BATTLE OF THE BURGERS »

Two Creations, One Battle

The most popular burger each month survives to
fight another round! Ask your server for details.

Additional Toppings

Classic **+\$1 EACH**

American, Cheddar or Swiss
Cave Aged Blue Cheese
Habanero Jack Cheese
Smoked Gouda
Smoking Gun Onions
Roasted Mushrooms
Roasted Green Chile
Caramelized Onions

Premium **+\$3 EACH**

Beecher's Marco
Polo Peppercorn Cheese
Fried Brie Cheese
Fresh Mozzarella
Fried Yard Egg*
Haas Avocado
Local Thick-Cut Bacon
Blue Cheese Cole Slaw

Deluxe **+\$6 EACH**

Two Sonoran Grilled Shrimp
Guajillo Glazed Short Rib
Whiskey BBQ Smoked Pork
Red Mountain Chili with Cheese
Relish Reuben Topping

Double Down **+\$9 EACH**

Additional Beef Patty

SIDE ITEMS **+\$8 EACH**

Includes One Sauce

Sweet Potato Waffle Fries
Garlic French Fries
Battered Onion Rings
Seasoned Tater Tots
Seasoned French Fries

Sauces & Dips **+\$1 EACH**

Chipotle Aioli
Sriracha Mayo
Truffle Mustard
Relish Steak Sauce
Whiskey BBQ Sauce
Spicy Ketchup

Substitute Gluten-
Free Bun **+\$2**



Indicates items that can be made without gluten
but not produced in a gluten-free environment.

Choose any burger served bun-less on signature
garnishes with a side of sweet potato waffle fries.

Bistro Favorites

Relish Reuben 17

Corned Beef, Sauerkraut, Swiss, House-Made
Thousand Island, Thick Cut Marble Rye

Seared Tuna* 20

Togarashi Spice, Pickled Watermelon Radish,
Sriracha Mayo, Wakame Slaw, Wheat Bun

Farm Yard Chicken Caprese 18

Melted Fresh Mozzarella, Garden Tomatoes, Arugula,
Basil Aioli, Shaved Red Onion, Brioche Bun

Broiled King Salmon* 26

Seasonally Inspired

Butcher-Cut Steak* 27

Roasted Jalapeño Chimmichurri, Garlic Fries

Garlic Herb Roasted ½ Chicken 24

Corn Elote, La Sonorense Tortillas

Desserts

Make Your Own S'mores 10

Marshmallows, Chocolate Bars, Graham Crackers
Makes Six Complete S'mores

Hot Cookie Skillet 8

Chocolate Chip & Pecan Cookie, Vanilla Ice Cream

Churro Ice Cream Sandwich 8

Waffle Style Churro, Salted Caramel Ice Cream

Shakes & Floats

Crafted Milk Shakes & Malts 8

Vanilla, Chocolate, Strawberry, Peanut Butter,
Chocolate Peanut Butter, or Salted Caramel

Ice Cream Floats 8

Local Tap Root Beer or Soda

Adult Vanilla Shake 15

Van Gogh Vanilla Vodka, French Vanilla Kahlúa

Adult Chocolate Shake 15

Van Gogh Chocolate Vodka,
Godiva Chocolate Liqueur

Get it
Spiked!

BEER

Over 70 Selections of Premium Beer

Arizona Draft Beers

Peach Ale, Four Peaks - Tempe 8/10
Sunbru, Kölsch Style Ale, Four Peaks, Tempe 8/10
White Ale, Four Peaks, Tempe 8/10
Phoenician Ale, English Ale, Four Peaks, Tempe 8/10
Pitchfork, American Pale Ale, Four Peaks, Tempe 8/10
Hop Knot, India Pale Ale, Four Peaks, Tempe 8/10
Kilt Lifter, Scottish Ale, Four Peaks, Tempe 8/10
Oatmeal Stout, Four Peaks, Tempe 8/10

Prefer tequila instead of beer?

We've got you covered. Ask your server about our tequila collection – one of the largest in North America! Featuring artisan expressions including The Phoenician's own private label.

Arizona Bottle/Can Beers

Oak Creek, Hefeweizen, Sedona 7.5
Ponderosa, India Pale Ale, Prescott Brewery 7.5
Koffee Kölsch, Huss Brewing, Tempe 7.5
Scottsdale Blonde, Kölsch, Huss Brewing, Tempe 7.5
Camelback IPA, Phoenix Ale Brewery, 7.5

Lager Brewed with bottom-fermenting yeasts at colder temperatures. Light and crisp with less alcohol content.

Low-Alcohol

Very light on aroma, body and flavor.

O'Doul's, St. Louis, MO 6.5
O'Doul's Amber, St. Louis, MO 6.5
Beck's NA, Germany 6.5

Euro-Influenced Light

Lighter version of lager. Low alcohol, calories and carbohydrates. Low malt flavor, light, dry body.

Coors Light, Golden, CO 6.5
Michelob Ultra, St. Louis, MO - 16oz Btl 7.5
Bud Light, St. Louis, MO - 16oz Btl 7.5
Miller Lite, Milwaukee, WI - 16oz Btl 7.5
Corona Light, Mexico 7.5
Amstel Light, Netherlands 7.5

Euro Pale

Significant hop flavor. Moderate bitterness, solid malt body and sweetish notes.

Stella Artois, Belgium 7.5
Peroni Nastro Azzurro, Italy 7.5
Heineken, Netherlands 7.5
Estrella Damm Daura, Spain 7.5

American Pale

Yellow and fizzy, with stronger malt flavor and a more complex bitterness.

Kona Longboard, Kona, HI 7.5

Euro-Influenced American

Light bodied, pale, fizzy. Low bitterness, thin malts and moderate alcohol.

Budweiser, St. Louis, MO - 16oz Btl 7.5
Corona Extra, Mexico 7.5
Modelo Especial, Mexico 7.5
Pacifico, Mexico 7.5
Dos Equis Lager, Mexico 7.5

Czech Pilsner

Light straw color, smooth and crisp. Spicy bitterness or a spicy floral flavor from hops.

Mama's Little Yella Pils, Lyons, CO 7.5
Pilsner Urquell, Czech Republic 7.5

German Pilsner

Light straw color, dense, rich head. Spicy herbal or floral aroma and flavor. Hints of citrus and bitterness.

Lakefront, New Grist, Milwaukee, WI 7.5

Vienna Lager

Carmel color, subtle hops, crisp flavor, with residual sweetness.

Anchor Steam, San Francisco, CA 7.5
Samuel Adams Boston Lager, Boston, MA 7.5
Redbridge, St. Louis, MO 7.5

Bock

Stronger than lager. Robust malt character. Dark amber to brown hue.

Shiner Bock, Shiner, TX 7.5

Draft Root Beer 4
Locally Sourced & Brewed

Barrel-Aged

Deschutes Brewery, Mirror Mirror, Barley Wine, Bend, OR - 22oz Btl 26
Deschutes Brewery, The Dissident, Oud Bruin Sour, Bend, OR - 22oz Btl 30
Deschutes Brewery, The Abyss, Imperial Stout, Bend, OR - 22oz Btl 30

Cider & Fruit

Crispin Classic, "Blue Line", Colfax, CA 7.5
Stella Artois, "Cidre", Belgium 7.5
Mike's Harder Lemonade, Rochester, NY - 16oz Can 7.5



Seasonal

Four Peaks, Tempe, AZ - Draft 8/10
Samuel Adams, Boston, MA 7.5
Odell Brewing Co., Fort Collins, CO 7.5
Deschutes Brewery, Bend, OR 7.5

Ale

Made using top-fermenting yeast, for higher alcohol content, fuller darker body and fruitier flavors.

Hefeweizen & Wheat

Pale to golden and usually unfiltered. Light to medium body with notes of banana and citrus.

Blue Moon, Golden, CO 7.5
Hoegaarden, Belgium 7.5
Paulaner, Germany - 16.9oz Btl 9.5
Goose Island, 312 Urban Wheat, IL 7.5

Amber

Toasted malt characters and a light fruitiness.

New Belgium, Fat Tire, Fort Collins, CO 7.5
Odell, 90 Shilling, Fort Collins, CO 7.5

English

Golden to reddish in color. Fruity, hoppy, earthy, buttery with malty aroma and flavor.

Boddingtons, Great Britain - 16oz Can 7.5

American Pale & India Pale Ale

Pale golden with a good balance of malt and hops. Strong hop flavor with high alcohol content.

Sierra Nevada Pale Ale, Chico, CA 7.5
Deschutes, Mirror Pond, Bend, OR 7.5
Deschutes, Inversion IPA, Bend, OR 7.5
Dogfish Head, 60 Minute IPA, Milton, DE 9.5

Belgium Strong Pale

High alcohol, powerful beer. Fruity and hoppy, with a big white head.

Goose Island, Matilda, Chicago, IL 9.5

Belgium Strong

Very complex, spicy and alcoholic. Fruity, mild, dark-malt flavors.

Chimay Grande Réserve, Belgium 14

Tripel & Quadruple

Dense, creamy head. High alcohol, with flavors of bitterness, spice, fruit and a sweet finish.

Unibroue, La Fin du Monde, Canada 9.5

Irish Stout

Creamy, with bitterness from roasted barley and hops.

Guinness Draught, Ireland - 14.9oz Can 9.5

Porter

Moderate hop bitterness. Brown to black in color.

Deschutes, Black Butte Porter, Bend, OR 7.5

Indicates Gluten-Free Items

BURGER BISTRO

\$20

Burgers

Cowboy*

Grilled Wagyu, Beer Battered Onion Rings, Bacon, Cheddar,
Pickled Jalapeños, House Steak Sauce, Brioche Bun

Bourbon Peppercorn*

Grilled Wagyu, Bourbon Peppercorn Crust,
Cave Aged Blue Cheese, Caramelized Onions, Brioche Bun

Southwest Cobb*

Grilled Wagyu, Avocado, Bacon, Fried Egg, Habanero Jack,
Shredded Lettuce, Tomato, Jalapeño Ranch

Turkey Burger

Fried Brie, Cranberry Aioli, Arugula,
Willcox Apple Slaw, Wheat Bun

Searched Tuna*

Seared Tuna Filet, Togarashi Spice,
Sriracha Mayo, Pickled Watermelon Radish,
Wakame Bok Choy Salad, Wheat Bun

Salmon Burger*

Soy Ginger Glaze, Pickled Sesame Cucumbers,
Shaved Bok Choy, Wasabi Mayo, Wheat Bun

Black Bean (VEGETARIAN)

Black Bean Burger, Habañero Jack Cheese, Avocado, Chili Lime Cabbage, Wheat Bun

Classic*

Grilled Wagyu Burger with Lettuce, Tomato, Onion
and Your Choice of Two Classic Toppings

Farm Yard Chicken Caprese

Melted Fresh Mozzarella, Garden Tomatoes, Arugula,
Basil Aioli, Shaved Red Onion, Brioche Bun

Dessert

Churro Ice Cream Sandwich

Waffel Style Churro, Salted Caramel Ice Cream

Beverages

Four Peaks Draft Beers \$5

Milkshakes \$5

Ask your server for the featured flavors

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. An automatic 18% service charge will be added to parties of six or more. Valid May 5-September 14, 2017. For dine-in only. Not valid with any other discounts.