

TAKE-OUT MENU

FOR TAKE-OUT ORDERS, PLEASE CALL
(480) 771-5123, TUE-SAT, 4PM-9PM

FOR DELIVERY, PLEASE ORDER ONLINE VIA
GRUBHUB, POSTMATES OR UBER EATS

WEEKLY PALEO MEAL PREPS AVAILABLE
FOR INFO, VISIT SAPIENSKITCHEN.COM

beverages

San Pellegrino	4
Sparkling mineral water (Italy)	
Aqua Panna	4
Still mineral water (Italy)	
Aranciata San Pellegrino	4
Natural orange sparkling beverage (Italy)	
Limonata San Pellegrino	4
Sparkling Italian lemonade (Italy)	
Kombucha	5
Load up on probiotics from this effervescent & delicious brew	
Coconut Water	4
Pure coconut water for excellent hydration and electrolytes	

salads

Sapiens Salad	12
Chef Aurore's original! Frisée, arugula, nitrate-free applewood smoked bacon, cranberries, pumpkin seeds and pecans with homemade Sherry vinaigrette	
Simple Greens (V)	9
Organic mixed greens with kale, spinach, arugula, carrots, shaved fennel and tomatoes with Sapiens cider vinaigrette	
Beet Tartar (V)	12
A colorful ensemble of beets, green peas and root vegetables with homemade sauerkraut, pickle & Dijon mustard vinaigrette. 50 billion probiotics in every bite guaranteed or money back!	
Add-Ons to any salad	
Poached Egg	2
Blue Cheese	2
Goat Cheese	2
Breast of Chicken	6
Seared Alaskan Salmon (4oz)	7

starters

Sapiens Onion Soup (K)	10
Quintessential French classic. A must try!	
Add Swiss Gruyère cheese for explosive flavor	1
Bruschetta	8
Artisan Paleo toasts with market-fresh seasonal toppings	
Escargot (K)	15
Timeless French delicacy. Herbs and garlic bring out the best in these fleshy snails from the Burgundy region of France.	
Olives (V)	6
"Nocellara del Belice" variety. A true aficionado's olive	
Farmer's Flatbread	14
Herb-infused pork belly with smashed butternut squash, roasted cabbage and seasonal greens on a rustic Paleo crust	
Country Terrine (K)	11
Superb, meaty starter made with natural pork and chicken livers served with Paleo toast, Dijon mustard and predestined cornichon pickle. Old French recipe dating back to Louis XIV	
The Paleo Dip (V)	9
Delicious, light spread made with seasonal veggies, nuts, seeds and herbs. All the phytonutrients your body needs today	
Oysters Rockefeller (K)	13
Puget Sound Oysters baked with spinach, herbs and garlic finished with a perfect layer of Paleo crème gratinée	
Add aged Parmesan cheese for extra oomph	1
Paleo Bread Platter	10
Assorted freshly baked Paleo bread served with Grass-fed Ghee Butter, Tomato Jam, and Artichoke Tapenade. Original, nutritious and amazingly tasty Grain-Free alternative to bread	
Stuffed Mushrooms (K)	14
Jumbo mushrooms stuffed with Oregon Dungeness Crab and baked with a touch of Béchamel. Caution! Highly addictive item	
Bone Broth (K)	5
4oz of liquid treasure! This super concentrated, 36hr, grass-fed bone broth is brimming with Collagen & life-giving Glutathione	

(V) Vegetarian (K) Ketogenic

PALEO DIET

Set of nutrition principles based on evolutionary biology and supported by the most current research on optimal health and well-being.



entrées

KETO and AIP vegetables substitution available

- Roasted Chicken** 22
Pasture-raised, "frenched" chicken breast with gratin of potato, local seasonal vegetables and thyme-garlic jus. Delish!
- Liver N' Onions** 28
Grass-fed calf liver delicately sautéed with Vidalia onions and Sherry. Served with roasted potato and seasonal vegetables. The most nutrient-dense item on the menu. A must try!
- Sapiens Duck** 29
Leg of duck confit aged in herb-infused fat meets delicate duck breast. Served with roasted potato, local seasonal vegetables and orange reduction sauce. The devil is in the flavor
- Paleo Meatloaf** 21
This unique meatloaf is made with veal and Kobe beef. Potato Au Gratin. Vegetables. Sherry sauce. What's in your meatloaf?
- Lamb Shank** 28
All natural Colorado lamb shank braised in red wine with vegetables. Tender and succulent with luxurious depth of flavor
- Alaskan Salmon*** 28
Alaskan salmon gently seared to preserve its flavor. Potato Au Gratin. Assorted farm vegetables. Paleo crème sauce
- Filet Mignon*** 29
Tender, grass-fed filet beautifully paired with potatoes Au Gratin, seasonal veggies and Argentinian malbec wine sauce
- Vegetable Napoleon** (V) 20
Vegan Heaven! Zucchini, yellow squash, potatoes, eggplants, tomatoes, peppers & Chef Aurore's ever-so-timely Béchamel
- Rabbit** 29
World famous French rabbit stew with potatoes, pearl onions and root vegetables in a rich Dijon mustard sauce. These naturally farmed rabbits from the Appalachians are quite possibly the best meat a human can eat. Game on!
- Mussels & Sausage** 24
Prince Edward Island mussels freshly steamed in vermouth broth with spicy, artisan Andouille Sausage. Dive right into the bowl - it's the only way to attack this utterly delicious dish

kids' menu available

Always in relentless pursuit of perfection, Chef Aurore makes all dishes from scratch and from time to time the wait may exceed 30 min. We greatly appreciate your patience.

burgers

- Sapiens Burger*** 12
Our signature burger. Grass-fed beef, shallot chutney, organic arugula greens, nitrate-free applewood-smoked bacon and Sapiens Kitchen avocado oil mayo on a Paleo bun
Add Blue Cheese for extra rich flavor 1
- Keto Burger*** (K) 12
Ketogenic Bomb. Bun-less, grass-fed beef topped with shallot chutney, arugula greens, nitrate-free, applewood-smoked bacon, Sapiens Kitchen avocado oil mayo & a shot of MCT oil
Add Blue Cheese or Swiss Gruyère Cheese 1

sides

- Sweet potatoes** (V) 5
Organic sweet yam with vanilla-maple glaze
- Potato AuGratin (Non-Dairy)** (V) 5
Thin layers of Yukon potato patiently baked with Paleo crème
- Roasted Plantains** (V) 5
Ripe plantains with Fresno pepper infused aioli sauce
- Seasonal Veggies** (V) 5
Farm fresh vegetables from the Rhiba Farm, San Tan Valley
- Balsamic-Braised Brussels Sprouts** (V) 5
Delicious organic Brussels sprouts in aged balsamic

dessert

- Sapiens Crème brûlée** (K) 8
French classic redefined. Pure chocolate indulgence
- Apple Crumble** (V) 9
Heartwarming baked apples infused with Ceylon cinnamon and topped with homemade non-dairy ice cream
- Clafoutis** 9
Another French classic made with almond flour and seasonal fruits, masterfully translated into a Paleo treat
- Les Chocolats** (V) 10
Fine chocolates daily made at Sapiens Kitchen
- Crème Caramel** 8
Luscious caramel custard with a touch of Sel Gris salt
- Waffle Tartine** 10
Original 10 spice-infused Paleo waffle with decadent, warm chocolate dip and coconut whipped cream. Yum!

Bon Appetit!

* Items cooked to order. Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness!

