

ORDER TAKEOUT  
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## CURBSIDE & TAKEOUT MENU

### STARTERS

#### GF Butterfly Burrata \$16

Burrata with Organic Arugula, Roasted Tomatoes & Artichokes, Marinated Butter Beans & EVO, drizzled with Balsamic Reduction

#### Mowee Bites \$16

Mahi Mahi Lettuce Tacos with Wasabi-Ginger Sauce

### BUTTERFLY DELIGHTS

We Grill All Burgers to a Perfect Medium Temperature. All Burgers Available on Butter Lettuce Wraps.  
Gluten-Free Bun \$1.5 | Add Beeler's Bacon \$2.5 | Add Free Range Farm Fried Egg \$1.5

All Burgers Accompanied by Your Choice of Our Signature  
Yukon Gold Potato Salad, 3 Seed Cilantro Slaw or Butter Beans Vinaigrette

#### The Nothing Burger \$15

Plain Cheeseburger with Fixings - Lettuce, Tomato & Onion on Artisan Bun

#### The Butterfly Burger \$18

Manchego Cheese, Peppered Bacon, Guacamole & Chipotle Aioli on Artisan Bun

#### Gringo Burger \$17

Tillamook White Aged Cheddar, Louis Remoulade, Shredded Romaine & Crispy Onion Strings on Artisan Bun

\* *Scottsdale Burger Battle People's Choice Winner 2016* \*

#### The Waco Kid \$17

Tillamook White Aged Cheddar, 4 Roses Bourbon with Maple Caramelized Onion, Bacon Confit & Dijon Sauce on Artisan Bun

\* *Scottsdale Burger Battle Judge's Choice Winner 2019* \*

#### Funghi Sublime \$18

Smothered in Sautéed Mushrooms & finished with Imported Truffle Gouda & Special Dijonnaise on Artisan Bun

\* *Scottsdale Burger Battle Judge's Choice Winner 2018* \*

#### Pollo Justino \$17

All-Natural, Free Range Grilled Chicken Breast, Peppered Bacon, Guacamole, Manchego Cheese & Pimentón Aioli on Whole Grain Bun

#### Mowee Wowie \$17

Wild-Caught Mahi Mahi Filet, House Teriyaki with Wasabi-Ginger Sauce & Shredded Romaine on Whole Grain Bun with Grilled Pineapple

#### Oui Oui Monsieur! \$18

Patty Melt-Style Burger Smothered in Charred Onions, Gruyere Cheese & Dijonnaise on Grilled Caraway Rye Bread with Au Jus

### WHERE'S THE BEEF?

All Veggie Burgers Accompanied by Asian Kale Slaw

#### The Hipster \$16

"A Vegan's Dream" Lentil-Walnut Sofrito Burger finished with Oven-Roasted Campari Tomatoes, Shredded Lettuce & Pimentón Aioli on a Whole Grain Bun or Butter Lettuce Cup  
Add Manchego Cheese \$2

#### Primo Portobello \$16

"The Ultimate Vegetarian Filet" Grilled & Marinated Portobello Mushroom, Caramelized Onion, Manchego Cheese, Shredded Romaine & Chipotle Aioli on a Whole Grain Bun

## SEDUCTIVE SALADS & SOUP

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### Magical Elixir \$9 bowl / \$14 quart

Caramelized Onion Soup with Roasted Garlic & Sherry paired with Gruyere Toast

### GF Green Goddess Cobb \$16

Organic Kale with Grilled Lemon Chicken, Tillamook White Cheddar, Peppered Bacon, Avocado, Pico de Gallo & Chipotle Caesar topped with Haystack Potato Garnish

### GF Caesar Brutus \$11

Romaine Hearts, Caesar Brutus Dressing, Marcona Almonds & Shaved Parmesan with Crispy Shoestring Potatoes  
Add Grilled Chicken \$4

### GF Bowl of Paradise \$14

Organic Arugula Salad with Confetti Quinoa, Avocado, Pico de Gallo & Pepitas  
Add 4 oz. Grilled Teriyaki Mahi \$8

## SPELLBINDING SIDES

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All of Our Signature Sides are portioned for 2 or more.

### GF Mariposa Gold Yukon Potato Salad \$8

### GF 3 Seed Cilantro Slaw \$7

### GF Butter Beans Vinaigrette \$8

### GF<sup>VEGAN</sup> Quinoa Confetti Salad \$8

### GF Tater Tots with Charred Tomato Ketchup \$7

### ButterFries \$7

with Charred Ketchup

## DESSERTS

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### Lemon Cheesecake \$8

on Lemon Cookie Crust

### Tiramisu \$8

Kahlua Espresso-Soaked Lady Fingers layered with Creamy Mascarpone Filling

### Macaroon \$3

Dark and White Chocolate-dipped Citrus Macaroon (1)

## MESSAGE FROM CHEF LISA DAHL

*During this time of crisis, we feel that it is critical for those of you who love our food to know that we are committed to working diligently to provide healthy and nutritious comfort food to you. We believe in the power of soup, salad & homey foods that will be enjoyable as you abide by the CDC guidelines while dealing with this current situation. We pray for everyone in our beautiful community, as well as in the world, to maintain the highest spiritual outlook, no matter what their beliefs, and that the energy and collective consciousness will get us through this global crisis.*

\* Consuming raw or uncooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.