

- Share -

Roast Pear and Speck Bruscetta
Roast Pears, Smoky Speck,
Pink Peppercorn Cream, Fennel and Tatsoi
Salad \$12

Whipped Feta Cheese
Creamy Whipped Feta, Toasted Pistachio,
Myer Lemon, Picked herbs,
Torn Wild Flower Sourdough \$10

- Greens -

**Smoked Salmon &
Spinach Salad (GF)**
Bean Sprouts, Shiitake Mushrooms,
Pickled Onion, Red Peppers,
Sesame Ginger Vinaigrette \$16

Red Inca Quinoa Chicken Salad
Arugula, Cucumber, Quark,
Heirloom Tomatoes, Avocado,
60-Day Puffed Corn,
Sherry Vinaigrette \$15

Tuscan Kale Salad (GF)
Citrus, Pomegranate, Radish,
Puffed Wild Rice, Yogurt Dressing \$14

Salad of Roasted Squash (v)
Hearty Greens, Toasted Seeds and
Grains, Orange Blossom Vinaigrette \$15

- Aji Signatures -

Pulled Chicken Sandwich
Pulled chicken, Toasted
Almonds, Grapes, tarragon,
Lemon yogurt dressing, Hon-
ey Whole wheat roll \$14

Sweet Potato Galette (v)
Caramelized Sweet Potato in
Puff Pastry, Salad of Tatsoi,
picked herbs, Sprouts,
Tart Cranberries,
Black Walnut Dressing \$15

Pasilla Chile Flat Bread
Roast Squash, Sweet Onions,
Chevre, Pulled Chicken,
Wilcox Apple, Mulling
Spiced Honey \$14

- Sweet Ending -

Chef's Daily Selection of Desserts

Market Price

*Chef Rachael Calabrese has carefully constructed the Aji Cafe menu using local ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

*GF = Gluten Free

*V=Vegetarian

Wines by the Glass - \$11

Napa Cellars Chardonnay

With hints of pear, apple, citrus, and pineapple, followed by a little spice and toast.

Kris Pinot Grigio

Light bodied and refreshing, with tones of apricot, tangerine, almond and acacia.

Peju "Tess" Red Blend

Pomegranate, cranberry, orange peel, and spice compliment this light bodied, soft tannin wine.

Angeline Reserve Pinot Noir

Cherry, root beer, and spent tea leaves contribute to this balanced, full bodied wine.

1/2 Bottle Selections - \$25

Nivole Moscato

Sweet, fragrant wine with vivid aromas, peach and apricot flavors and a delicate finish.

Sonoma Cutrer Russian Chardonnay

Aromas of green apple, citrus, and pineapple with touches of nougat, caramel, and a slight minerality. Nice acidity and a light creaminess combine to create a long, memorable finish.

Specialty Cocktails - \$12

Aji Kolada Pina Colada with an Aji Twist

Antioxidant Veev Acai Liqueur, Lime Juice, Agave Nectar, Blueberry Puree, Mint

Awaken Gin, Agave Nectar, Club Soda, Muddled Strawberries, Lime

Cactus Cooler Midori, Citrus Vodka, Triple Sec, Sweet & Sour, Lemon-Lime Soda

Prickly Pear Passion Sparkling Champagne, Passion Fruit, Prickly Pear Liqueur

Prickly Pear Margarita Espolon Tequila Blanco, Agave Nectar, Lime Juice, Prickly Pear Liqueur, Ginger Beer

Refresh Sparkling Champagne Topped with Thatchers Prickly Pear Liqueur

Spaah Day Effen Cucumber Vodka, Hum Hibiscus Liqueur, Lime Juice, Ginger Beer

Tranquility Clementine Vodka, Cranberry Juice, Pomegranate Liqueur, Ginger Liqueur, Tonic

Classic Cocktails & Beer

Cocktails Bloody Mary, Mojito, Mimosa, Strawberry Daiquiri, Margarita \$10

Domestic Beer Bud Light, Corona, Michelob Ultra \$5.50

Premium Beer Huss Brewing Company Scottsdale Blonde Ale, Papago Brewing Company Orange Blossom Ale, Four Peaks Kilt Lifter \$6.50

Smoothies

Blueberry Banana Blueberries, Banana, Yogurt, Soy Milk \$8

Peanut Butter Banana Peanut Butter, Banana, Yogurt, Soy Milk \$8

Strawberry Mango Strawberries, Mango, Apple \$8

Immune Booster Spinach, Bananas, Blueberries and Orange \$9

Non-Alcoholic Beverages

Coke, Diet Coke, Dr. Pepper, Sprite, Iced Tea, Lemonade, Ginger Beer \$3

Republic of Tea (Assorted Flavors) \$6

Voss \$4

Perrier \$5

San Pellegrino \$7