

## - Share -

### **Cheeseboard**

Artisan Cheese, Sherry Marinated  
Mushrooms, Pickled Mustard, House  
Preserves, Fresh Fruit, Lavash, Candied  
Nuts, and Local Honey \$15  
Pairs well with Red Sangria

### **Smokey Eggplant Hummus**

Eggplant, Rosemary, Tomatoes, Smoked  
Paprika, Whipped Feta Cheese, Queen  
Creek Olive Oil, Crispy  
Garbanzo Beans, Lavash Chips \$13  
Pairs well with Wanderlust

## - Greens -

### **Smoked Salmon Salad\*\* (GF)**

Smoked Dried Salmon Belly, Heirloom  
Tomato, Dill, Pecorino, Soft Farm Egg,  
Potatoes, Radish, Arugula, Asparagus,  
Preserved Lemon Vinaigrette, Preserved  
Lemon Cream \$16  
Pairs well with White Sangria

Pairs well with Recharge

### **Strawberry Kale Salad (GF, V)**

Strawberry, Baby Lettuce Blend, Pickled  
Rhubarb, Smoked Almonds, Chevre,  
Strawberry-Rhubarb Dressing \$14  
Pairs well with Sun Kissed

### **Cucumber Panzanella Salad**

Cucumber, English Peas, Torn Sourdough,  
Heirloom Tomato, Shaved Red Onion,  
House Ricotta Cheese, Picked Herbs,  
Baby kale, Lemon Mint Dressing \$15

### **Red Inca Quinoa Chicken Salad (GF)**

Arugula, Cucumber, Quark,  
Heirloom Tomatoes, Avocado,  
60-Day Puffed Corn,  
Sherry Vinaigrette \$15  
Pairs well with Citrus Rejuvenation

## - Aji Signatures -

### **Fennel Roasted Pork Sandwich**

Braised Pork Shoulder,  
Fennel, Poblano-Pepita  
Pesto, Heirloom Carrot Slaw,  
Preserved Lemon  
Vinaigrette, Whole Grain  
Bread  
Pairs well with  
Golden Barrel

### **Summer Squash Tasting (DF)**

Eggplant, Grilled Zucchini,  
Pickled Yellow Squash,  
Roasted Red Pepper,  
Preserved Lemon Vinaigrette,  
Marinated Wheat Berries,  
Pickled Herbs \$14  
Pairs well with Desert Mule

### **Flat Bread Pizza**

Pasilla Chili Lavash, Chicken,  
Chevre, Apricot Mustardo,  
Caramelized  
Onion, Baby Kale, Shaved  
Fennel, Pickled Herbs \$14  
Pairs well with Desert Mule

## - Sweet Ending -

### **Chef's Daily Selection of Desserts**

Market Price

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

\*Cocktail pairings are sold at specialty cocktail pricing and not included with entrée.

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

\*GF = Gluten Free

\*V=Vegetarian

\*DF = Dairy Free

## Wine List

### Napa Cellars Chardonnay

Hints of pear, apple, citrus, and pineapple  
11/Glass, 40/Bottle

### Kris Pinot Grigio

Light bodied and refreshing, with tones of apricot, tangerine, almond and acacia  
11/Glass, 40/Bottle

### White Sangria

Chardonnay, Lemon Juice, Simple Syrup, garnished with Sage  
11/Glass

### Red Blend

Pomegranate, cranberry, orange peel, and spice  
11/Glass, 40/Bottle

### Angeline Pinot Noir

Velvety Pinot Noir with delicate aromas of balanced acidity and fresh ripe berry flavors  
11/Glass, 40/Bottle

### Red Wine Sangria

Red Wine, Lemon Juice, Simple Syrup, garnished with Orange and Lime slices  
11/Glass

## Specialties

### Phillipe Du Blanc Champagne

A classic sparkling wine brut  
11/Glass, 40/Bottle

### Prosecco

Creamy and crisp, this sparkling wine has hints of peach and golden apples.  
11/Glass, 40/Bottle

### Sonoma Ctrer Russian Chardonnay

Aromas of green apple, citrus, pineapple, with touches of nougat and caramel  
25/Half-Bottle

### Nivole Moscato

Sweet, with vivid aromas of peach and apricot

## Smoothies

**Strawberry Banana** Strawberries, Bananas, and Almond Milk \$8

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

## Mocktails

**Sour Cactus Punch** Lemonade, Prickly Pear Puree, Club Soda \$7

**Desert Breeze** Lime Juice, Agave Nectar, Blueberry Puree, Muddled Strawberries, Club Soda \$7

## Non-Alcoholic Beverages

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

Republic of Tea (Blackberry Sage Green, Pomegranate Green, or Peach Ginger Black) \$6

Voss \$4

## Specialty Cocktails \$13

**Citrus Rejuvenation** Effen Cucumber Vodka, Limoncello, Lemon Juice, Agave, topped off with Champagne

**Desert Mule** Anejo Tequila, Lime Juice, Agave Nectar, Muddled Strawberries and Blueberries, topped off with Ginger Beer

**Golden Barrel** Whiskey, Calvados, Orgeat, Lemon Juice, and Simple Syrup

**Monsoon** Gin, Agave Nectar, Lime Juice, Club Soda, Muddled Strawberries

**Prickly Pear Margarita** Tequila, Agave Nectar, Lime Juice, Prickly Pear Puree, Prickly Pear Liqueur, Ginger Beer

**Recharge** Veev Acai Liqueur, Lime Juice, Agave Nectar, Raspberry Puree

**Refresh** Sparkling Champagne Topped with Thatchers Prickly Pear Liqueur

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

**SunKissed** Tequila, St. Germain, Simple Syrup, topped with Grapefruit Juice

**Wanderlust** Sage Gin, Hibiscus Liqueur, Lime Juice, Lemon Juice, Simple Syrup, garnished with a Salted Rim and a Sprig of Rosemary

*\*Cocktails made in partnership with Kai mixologist Liberty Quihuis*

## Classic Cocktails \$10

**Bloody Mary** Vodka, Tomato Juice, Bloody Mary Mix, Tabasco

**Margarita** Tequila, Triple Sec, Lime Juice, Agave

**Mimosa** Champagne Topped with Orange Juice

**Shirley Twist** Vodka, Sprite, Grenadine

**Mojito** Rum, Lime Juice, Agave, Club Soda, Mint

**Moscow Mule** Vodka, Lime Juice, Ginger Beer

**Pina Colada** Rum, Pina Colada Mix, Topped with Fresh Roasted Coconut

## Beers

**Domestic Beer** Michelob Ultra \$6.00

**Premium Beer** Huss Brewing Company Scottsdale Blonde Ale, Uncle Bear's Brewery Mandarin Wheat, Four Peaks Kilt Lifter, San Tan Brewing Co. Moon Juice \$6.50