

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

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
Pairs well with Recharge

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
Vinagrette, Whole Grain
Bread
Pairs well with
Golden Barrel

Summer Squash Tasting (DF)

Eggplant, Grilled Zucchini,
Pickled Yellow Squash,
Roasted Red Pepper,
Preserved Lemon Vinagrette,
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 Cutrer 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
25/Half-Bottle

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 Tequilla, 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 Tequilla, 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 Tequilla, 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