

## - Share -

### **Curry Cauliflower & White Bean Hummus (V)**

Curry Cauliflower,  
White Beans, Currants,  
Caramelized Shallots,  
Picked Herbs, Queen Creek  
Olive Oil, Lavash  
\$13

### **Cheeseboard (V)**

Artisan Cheese,  
Fresh Fruit,  
Marinated Olives,  
House Preserves,  
Candied Nuts,  
Local Honey,  
Native Lavash  
\$15

### **Brie & Apple Bruschetta (V)**

Crusty Baguette,  
Whipped Brie,  
Apple Butter,  
Cranberry Compote,  
Microgreen Salad  
\$15

## - Greens -

### **Pear & Pomegranate Toss (GF)**

Black Kale, Pears, Pomegranate Jewels,  
Crispy Prosciutto, Lacquered Walnuts,  
Pecorino, Pomegranate Dressing  
\$15

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

Arugula, Cucumber, Quark,  
Heirloom Tomatoes, Avocado,  
60-Day Puffed Corn, Sherry Vinaigrette  
\$15

### **Autumn Pecan & Apple Medley (V, GF)**

Granny Smith Apples, Candied Pecans,  
Chevre, Apple Butter, Frisee, Tatsoi,  
Honey Yogurt Dressing  
\$14

### **Golden Beet & Carrot Tasting (V)**

Herb Roasted Carrots and Beets, Arugula,  
Feta, Carrot Puree, Native-Seed Granola,  
Orange Segments, Thyme Vinaigrette  
\$14

## - Aji Signatures -

### **House Pulled Chicken Sandwich**

Pulled Chicken, Cranberry-Rosemary Mustard, Sultana, Aged Gouda, Black Kale, Shaved Radish, Cranberry-Walnut Bread, Side Salad  
\$15

### **Native Seed Flatbread**

Lavash, Chevre, Chicken, Spiced Pears, Crispy Sage, Apple Butter, Marinated Cranberries  
\$14

### **Chilled Sweet Potato Bisque (V)**

Fall Spiced Sweet Potato, Cranberry-Brie Pinwheels, Pepita and Hazelnut Gremolata, Fried Leeks  
\$15

## - Sweet Ending -

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

Market Price

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

GF = Gluten Free    V = Vegetarian    DF = Dairy Free

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

## Wine by the Glass - \$11

*\$4.0 per bottle*

### Napa Cellars Chardonnay

Hints of pear, apple, citrus, and pineapple

### Kris Pinot Grigio

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

### Hess Shirtail Ranches Rosé

Vibrant and juicy with a fresh burst of berry aromatics with creamy tones

### Phillipe Du Blanc Champagne

A classic sparkling wine brut

### Red Blend

Pomegranate, cranberry, orange peel, and spice

### Angeline Pinot Noir

Velvety Pinot Noir with delicate aromas, balanced acidity and fresh berry flavors

### Avissi Prosecco

Creamy and crisp, this sparkling wine has hints of peach and golden apple

### Sonoma Cutrer Russian Chardonnay

Aromas of green apple, citrus, pineapple, with touches of nougat and caramel

### Nivole Moscato

Sweet, with vivid aromas of peach and apricot

## Non-Alcoholic Beverages

### Smoothies

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

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

### Soft Drinks and Bottled Water

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

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

**Voss** \$4

**Perrier** \$5

## Specialty Cocktails - \$13

**Aji Sunset** Clementine Vodka, Orange Liqueur, Cranberry Juice, Lime Juice, Agave Nectar, Ginger Beer

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

**Desert Mule** Anejo Tequila, Lime Juice, Agave Nectar, Muddled Berries, topped with Ginger Beer

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

**Refresh** Sparkling Champagne, topped with Thatchers Prickly Pear Liqueur

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

## Classic Cocktails - \$10

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

**Mimosa** Champagne Topped with Orange Juice

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

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

## Beer

**Domestic** Bud Light, Corona, Michelob Ultra \$6

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