

Natural Refreshments

Andy's Elixir – 5

Olivello Juice, Agave Nectar & Soda Water

Medicine Man – 6 (Antioxidant Blast)

Olivello Juice, Pomegranate Juice, Cranberry Juice, Black Tea, Soda Water & Muddled Blueberries

The Natural – 4

Fresh Ginger, Agave, Soda

Cucumber Refresher – 4

Cucumber & Honey Lemonade

Red Moon – 4

Pink Grapefruit, Yuzu, Agave, Soda

New Dew – 4

Honeydew Mint & Lime

T-Eight – 6

Tomato, Kale, Ginger, Cucumber, Golden Beet, Apple, Carrot & Parsley

Green Arnie – 5

Matcha Green Tea & Honey Lemonade

Ginger Nojito – 4

Mint, Ginger, Lime, Honey Lemonade & Soda Water

Organic Honey Lemonade – 3

Add a shot of liquor – 4

Globally inspired cuisine that
nourishes the body, mind & spirit.

FOX restaurant concepts

Soups & Appetizers

Miso Soup with Wild Mushrooms & Scallions 6 *v*

Herb Hummus with Pita Bread, Tomato, Onion & Feta 8 *veg*

Edamame Dumplings with Daikon Radish, Dashi Broth & White Truffle Oil 8

Shrimp Dumplings, Shiitake Mushrooms, Ginger & Cilantro 10

Caramelized Onion Tart with Smoked Garlic, Black Figs & Gorgonzola 9 *veg*

Local Vegetable Cudités with Tzatziki Dipping Sauce 8 *gf, veg*

Smoked Salmon with Shaved Radishes, Lemon Cream & Wasabi Peas* 11

Today's Raw Fish* MP

Mixed Salads

Vegetarian "Caesar" Salad, Local Romaine, Black Olive Dressing 6 *gf*

Tuscan Kale Salad, Lemon, Parmesan & EVOO 6 *org, veg*

Sashimi Tuna with Avocado, Cucumber, Tomato, Edamame & Ginger* 14

Farm Vegetables, Manchego Cheese, Pistachios & Sesame Chili Vinaigrette 10 *gf, veg*

Greek Chopped Salad with Chicken, Feta, Onions, Olives & Lemon Vinaigrette 12 *gf*

Quinoa Tabbouleh Salad, Local Arugula, Beets, Pomegranate, Lemon,
Extra Virgin Olive Oil 10 *v, gf*

Summer Chopped Salad, Snap Peas, Strawberries, Walnuts, Goat Cheese,
Balsamic 10

Pizza (Organic Flour, Spelt & Flax Seed)

Organic Tomato & Olive Oil (No Cheese) 10 *v*

Chicken Sausage, Tomato, Fennel & Fontina Cheese 11

Asparagus, Smoked Mozzarella, Red Onion & Marjoram 11 *veg*

Roasted Garlic, Wild Mushroom & Tuscan Kale 11 *veg*

Shrimp, Kale Pesto, Artichokes & Goat Cheese* 12

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sandwiches

Shaved Turkey, Provolone, Tomato, Onions, Grapes & Yogurt Dressing on Warm Pita 11

Columbia River Steelhead Salmon, Shiso, Lime, Avocado & Cilantro Aioli* 15

Wild Ahi Sliders, Wasabi, Radishes, Cucumber on Sesame Brioche* 13

Turkey Burger, Provolone Cheese, Lettuce, Tomato & Avocado on Flax Bun 11

Andy's Favorite "TLT" Tempeh, Lettuce & Tomato on Whole Seed Bread 9 *veg*

Pastas & Entrées

Green Tea Soba Noodles with Peas, Bok Choy & Ginger 11 *v*

Curry with Rice Noodles, Cauliflower & Cashews *gf*

choice of: Tofu 14 • Chicken 14 • Shrimp 16

Omega -3 Spaghetti Puttanesca, Ahi Tuna, Organic Tomatoes, Capers,
Olives, Parmesan 16

Turkey Bolognese with Brown Rice Penne & Parmesan 14 *gf*

Wild Pacific Halibut, Peruvian Potato, Asparagus, Snap Peas, Ginger,
Umami Sauce 22

Organic Ricotta Ravioli, Kale Pesto, Maitake Mushrooms,
Red Peppers 13 *veg*

Teriyaki Brown Rice, Asian Vegetables, Sesame & Avocado *v*

choice of: Tofu 11 • Chicken 11 • Shrimp 13

Natural Pan Roasted Chicken, Asparagus, Fennel, Farro & Walnuts 18

Steak Tacos, Avocado, Tomatillo Salsa, Cotija Cheese & Anasazi Beans* 14

Diver Scallops, Black Rice, Lotus Root, Leeks & Ponzu 22

Roasted Vegetables, Farro & Figs 15 *v*

Spaghetti Squash Casserole with Fresh Mozzarella, Organic
Tomatoes & Zucchini 13 *gf, veg*

Miso Glazed Black Cod, Bok Choy, Asian Mushroom* 22

Sides

Roasted Root Vegetables 6

Farro 5

Sweet Potato Hash 5

Today's Green Vegetable 5

Black Rice 5

Anasazi Beans 5

Asparagus 6

org: Organic v: Vegan veg: Vegetarian gf: Gluten free

Wines

\$5 By the Glass and \$20 By the Bottle

Ste. Chapelle – Riesling (Snake River, Idaho) *sus*
 Domaine La Hitare – Sauvignon Blanc Blend (France) *org*
 Chateau La Baronne – Grenache Blend (France) *org*
 Independent Producers – Merlot (Washington) *sus*

\$6 By the Glass and \$24 By the Bottle

Natura – Chardonnay (Casablanca, Chile) *org*
 Tangent – Pinot Grigio (Edna Valley, CA) *sus*
 Terrazas – Cabernet Sauvignon (Mendoza, Argentina)
 San Isidro “Cepas del Zorro” – Monastrell (Spain) *org*

\$8 By the Glass and \$32 By the Bottle

Lapostolle – Sauvignon Blanc (Rapel Valley, Chile) *org*
 Martin Codax – Albarino (Rias Baixas, Spain) *org*
 Chapoutier – Cotes du Rhone Rouge (Rhône Valley, France) *bio*
 Parducci – Pinot Noir (California) *sus*
 Dos Cabezas “Red” – Sangiovese Blend (Arizona) *sus*
 Bisol “Jeio” – Prosecco (Italy)

Biodynamic Wine: *bio*

Certified Organic Wine: *org*

Sustainable Wine: *sus*

Sake

	bottle size	bottle	glass
Fudo Myoo (Junmai Ginjo)	375ml	11	5.50
Daku (Junmai) “Unfiltered”	500ml	42	10.50
Koshino Omachi (Daiginjo)	180ml	40	

\$10 By the Glass and \$40 By the Bottle

Whitehaven – Sauvignon Blanc (Marlborough, NZ) *sus*
 San Fabiano – Chianti (Tuscany, Italy) *org*
 Kunde – Chardonnay (Sonoma County, CA) *sus*
 Paso Creek – Cabernet Sauvignon (Paso Robles, CA) *sus*

\$12 By the Glass and \$48 By the Bottle

Paul Dolan – Chardonnay (Medocino, CA) *org*
 Sokol Blosser “Evolution” – White Blend (Oregon) *sus*
 Felino – Malbec (Mendoza, Argentina) *sus*
 Edmeades – Zinfandel (Mendocino, CA) *sus*

Sommelier Selections

	glass	bottle
Moët & Chandon “Brut Imperial Rose” – Champagne, France	13.50	81
Cade “Napa Cuvee” – Cabernet Sauvignon (Napa Valley, CA)	19.50	77 <i>sus</i>
Baileyana “Fox Block Six” – Pinot Noir (Edna Valley, CA)	15	58 <i>sus</i>
Marco Carpineti “Tufaliccio” – Montepulciano/ Cesanese (Lazio, Italy)	9	36 <i>org</i>

Sparklers 8

(fresh fruit juice & Prosecco sparkling wine)

Orange	Berry	Peach
Pomegranate	Apple	

Cocktails 8

All made with organic spirits

The Vortex

Oronoco Rum, Strawberry Juice, Basil, Balsamic & Agave

The Shiatsu

Casa Noble Tequila, Cucumber, Yuzu & Agave

Sun Warrior

Square 1 Vodka, Pink Grapefruit, Pineapple & Jalapeno

Flower Child

Junipero Gin, Pineapple, Fennel, Mint, Anise

Beer

Michelob Ultra 4
 Butte Creek Porter 6 *org*
 Coopers Lager 6.50
 Sierra Nevada Pale Ale 5.25
 Tecate Light 4
 Red Bridge 4 *gf*
 Miller Genuine Draft Light 4
 (64 calories)
 St. Pauli N/A 4

org: Organic

gf: Gluten free

sus: Sustainable

bio: Biodynamic



“Official Caterer of the Phoenix Suns”

