

KABOBS

SERVED WITH FRESH NAAN, CUCUMBER SALAD, QUINOA TABBOULEH, TZATZIKI, & SCHUG SALSA

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| PRIME BEEF* cumin, sumac | \$22 |
| PACIFIC SHRIMP lemon, cilantro | \$22 |
| CITRUS SALMON* chipotle-pomegranate glaze | \$21 |
| GRILLED VEGETABLE (V) saffron, herb | \$16 |
| CHICKEN SHAWARMA harissa, lime | \$19 |

SALSA & CEVICHE

SERVED WITH LOCAL CORN CHIPS

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| PACIFIC SHRIMP AGUACHILE (GF) | \$18 |
| ROASTED SALSA, PICO DE GALLO & TOMATILLO GUACAMOLE (GF) | \$17 |

HUMMUS

SERVED WITH FRESH PITA

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| CHICKPEA HUMMUS (V) tahini, garlic, lemon, aleppo pepper | \$12 |
| ROASTED VEGETABLE HUMMUS (V) chickpea hummus, red pepper baba ganoush, roasted seasonal vegetables | \$13 |
| SONORAN (V) morita chile hummus, charred citrus, cotija cheese | \$14 |

SALADS

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| QUINOA & CHICKPEA BOWL (GF) (V) arugula, avocado, cucumber, tomato, carrot sumac vinaigrette | \$16 |
| FATTOUSH CAESAR (V) gem lettuce, crisp chickpeas, cotija cheese, lime pepitas, pita croutons, za'atar caesar dressing | \$14 |
| KALIO'S GREEK SALAD (GF) (V) kale, cucumber, tomato, red onion, olive, pickled vegetables, halloumi cheese, lemon vinaigrette | \$15 |
| TUSCAN GREEN SALAD (GF) (V) strawberries, fennel, almonds, feta, pomegranate vinaigrette | \$14 |
| ADD: SINGLE KABOB (GF) | \$7 |

FLATBREADS & SANDWICHES

SERVED WITH ARMENIAN CUCUMBER SALAD
SUBSTITUTE: FRENCH FRIES \$3

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| FLATBREAD QUESADILLA herb-marinated chicken breast, halloumi and kasseri cheese, jalapeño-schug salsa | \$17 |
| MEDITERRANEAN CHICKEN WRAP grilled chicken, baba ganoush, lime marinated cabbage, pickled vegetables, avocado, whole wheat wrap | \$18 |
| LAMB GYRO arugula, feta, sliced tomato, cucumber, tzatziki, naan bread | \$19 |
| BAJA FISH TACO cilantro-lime cabbage, pickled onions, avocado, corn chips, jalapeño-schug salsa | \$19 |
| KALIO BURGER tursu remoulade, white cheddar, arugula, tomato SUBSTITUTE: BLACK BEAN VEGGIE BURGER | \$22 |

DESSERT

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| DIPPIN' DOTS ICE CREAM banana split, birthday cake, cookie dough, cookies 'n cream, cotton candy, rainbow sorbet, ultimate brownie batter | \$9 |
| FRESH FRUIT BOWL lime yogurt | \$10 |

NON-ALCOHOLIC BEVERAGES

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| PHOENICIAN ICED TEA black tea, lemonade, prickly pear syrup | \$5 |
| MINT LEMONADE fresh mint, lemonade | \$5 |
| SMOOTHIES strawberry, banana, watermelon, mango, peach, chocolate, vanilla | \$9 |
| ICED TEA & LEMONADE | \$4 |
| GATORADE 20OZ | \$6 |
| STILL & SPARKLING WATER | |
| voss 500ml | \$5 |
| perrier 500ml | \$6 |
| san pellegrino 500ml | \$6 |



K A B O B E R Y

(GF) Gluten-friendly. (V) Vegetarian. Please inform your server of any food allergies prior to ordering. *Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An automatic 20% service charge will be added to parties of six or more.

SPECIALTY

PALOMA \$17
el tesoro tequila, lime juice, grapefruit juice, sierra mist

VODKA COLLINS \$17
grey goose le citron vodka, fresh lemon juice, simple syrup, soda

SOUTHWEST MULE \$16
el tesoro platinum tequila, ginger beer, lime juice

CUCUMBER GIMLET \$16
bombay sapphire gin, muddled cucumber, lime juice, soda

STRAWBERRY LEMONADE \$17
grey goose le citron vodka, muddled lemons & strawberry, fresh lemonade

FROZEN

CAMELBACK CLIFFS \$16
malibu rum, disaronno, mango purée, piña colada

LAVA FLOW \$16
cruzan light rum, strawberry purée, piña colada

ELECTRIC LEMONADE \$17
grey goose le citron vodka, lemonade, blue curaçao

FROZEN RUM DAIQUIRIS \$16
cruzan rum with choice of strawberry, mango, watermelon, banana, peach, or piña colada

MARGARITA

WATERMELON JALAPEÑO MARGARITA \$18
el jimador blanco, watermelon purée, muddled jalapeño

PRICKLY PEAR MARGARITA \$22
phoenician herradura double barrel reposado tequila, cointreau, prickly pear purée, sweetened lime juice

SKINNY MARGARITA \$16
el jimador blanco tequila, lime juice, agave nectar, rocks or frozen

CUCUMBER & MINT MARGARITA \$18
el tesoro tequila, cointreau, sweetened lime juice, muddled cucumber & mint

RUM

SINGLE-BARREL MOJITO \$16
cruzan single-barrel rum, simple syrup, lime, mint, soda

DARK & STORMY \$15
goslings black seal rum, ginger beer, lime

MAI TAI \$18
cruzan single-barrel rum, cointreau, pineapple, orange juice, orgeat syrup, myer's rum float

SKINNY MOJITO \$15
bacardi superior rum, agave nectar, lime, mint

BEER

DRAFT BEER - 16OZ. \$9
four peaks bar dog wheat, four peaks phoenician pale ale, dos equis lager, huss scottsdale blonde ale

BUCKET OF BEER
all beer available – *more beer for less!*

DOMESTIC \$8.50
bud light, coors light, michelob ultra, miller lite

IMPORT & CRAFT \$8.50
corona extra, corona light, modelo especial, four peaks hop knot IPA, santan pebblehead IPA, four peaks kilt lifter, kona longboard, papago brewing orange blossom, stella artois

HARD SELTZER \$8.50
white claw: mango, black cherry
truly: wild berry, pineapple

NON-ALCOHOLIC BEER \$7.50
o'doul's lager

WINES GLASS & BOTTLE

SPARKLING
gruet, luxury cuvée, blanc de noirs, american sparkling \$15/\$58
folktale, brut rosé, california \$15/\$58
moët ice imperial, champagne, france \$126
moët ice imperial rosé, champagne, france \$135

WHITE
zenato, pinot grigio, italy \$13/\$52
kim crawford, sauvignon blanc, new zealand \$14/\$54
sonoma-cutrer, chardonnay, california \$16/\$62

ROSÉ \$15/\$56
saintsbury, california \$16

RED \$14/\$54
meiomi, pinot noir, california \$16/\$62
madness & cures, red blend, california

RED SANGRIA - GLASS \$14

EXTRAS

SUNBUM ORIGINAL LOTION \$18
SPF 15, SPF 30, SPF 50

SUNBUM ORIGINAL SPRAY \$18
SPF 15, SPF 30, SPF 50

SUNBUM ACCESSORIES
face lotion \$15
SPF 30 face stick \$12
cool down spray/lotion/gel \$15
browning lotion \$15
tanning oil \$18
flavored lip balm \$6