Happenings

Epicurean Experiences

JOURNEY ON THE BOURBON TRAIL BOURBON TASTING | THURSDAYS
TAVERN TAP TASTING | SATURDAYS

Dueling Pianos

FRIDAYS & SATURDAYS
8-10PM

Happy Hour

DAILY
3-6PM

SHARE YOUR EXPERIENCE & GIVE US A FOLLOW
@PHOENICIANSCOTTSDALE

THE PHOENICIAN

TAVERN

ESTD 2018

Dinner Menu

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THE PHOENICIAN
TAVERN
ESTD 2018

Ready Set Go

PORK BELLY BITES 23
chili glaze, napa slaw

STEAMED MUSSELS* D G 26
aji-amarillo coconut broth, cilantro, pickled pearl onion, grilled artisan bread

WARM KASSERI D G 18
hot honey, charred tomatoes, fresh herbs, Noble toast

PRIME BEEF TARTARE* 27
yuzo kosho, tamari, scallion, sesame, daikon, shiso, rice crisps, quail egg

SWEET PEA FRITTERS D 17
za'atar, lemon zest, mint, meyer lemon labneh

» **NASHVILLE HOT FRIED CHICKEN BITES** D G 19
buttermilk ranch, garlic dill pickle

Farm Fresh

ADD PROTEIN:
GRILLED CHICKEN 12 / SALMON 14* / SHRIMP 16*

» **AZ COBB SALAD** D V 19
romaine, avocado, blistered corn, black beans, hard cooked egg, cotija cheese, tortilla strips, pico de gallo, cilantro ranch

SIMPLE PUB SALAD VN 16
farm greens, shaved crudité, asian pear, pomegranate, sherry vinaigrette

GREEN GODDESS CAESAR D 17
market gem, parmesan crisps, avocado, green goddess dressing

ASIAN GREENS* N 22
smoked duck breast, snap peas, mango, crispy rice noodles, carrot ribbons, bean sprouts, cashew, citrus dressing

We source from local farmers & purveyors.
Noble Bread | McClendon Farms | Hayden Mills
Chino Valley Farms | AZ Micro greens | Crows Dairy

All seafood is sustainably sourced

Tavern Grill

BRAISED SHORT RIB D G 45
polenta fries, bordelaise

GRILLED SALMON* D 39
field greens, meyer lemon labneh

7OZ GRILLED BEEF TENDERLOIN* 55
charred mushrooms, cracked pepper demi

HERITAGE CHICKEN* G D 37
root vegetables & herb veloute, chive & cheddar biscuit crust

GRILLED STEAK SANDWICH* G D 30
CHOICE OF TATER TOTS OR SIMPLE SALAD
beef tenderloin, point reyes blue cheese, caramelized onion, arugula, garlic mayo, hoagie roll

» **CLASSIC TAVERN BURGER*** G D 27
CHOICE OF TATER TOTS OR SIMPLE SALAD
prime beef, white cheddar, smokey mayo, shredded lettuce, tomato, grilled onions, dill pickle, toasted brioche bun

Sides

LEMON ASPARAGUS VN 11

GARLIC SPINACH VN 10

WHIPPED POTATOES D V 10

CLASSIC MAC N CHEESE G D V 12

BEER BATTERED ONION RINGS G D 12

TRUFFLE SEA SALT FRIES G 11

SWEET POTATO FRIES G 10

CRISPY TATER TOTS G 9

DUCK FAT FRIES G D 12

To Share

WHOLE ROASTED THAI SNAPPER* 75
citrus nuoc cham, spicy greens, fresno, pickled onion

Artisan Pastas

MUSHROOM SACCHETTI PASTA G D V 25
wild mushrooms, english peas, parmesan & truffle beurre blanc

LINGUINE & PRAWNS* G D 34
garlic scampi butter, roasted tomatoes, lemon arugula

» **SHORT RIB GNOCCHI CARBONARA*** G D 36
braised short rib, pancetta, pecorino, soft farm egg yolk, cracked pepper cream

Desserts

VANILLA BEAN CRÈME BRULEE D V 14
berries, spiced shortbread cookie

CHOCOLATE CAKE G D 14
amber ale fudge, malted caramel

BANANA CREAM CHEESECAKE G D 14
graham crumb, vanilla whip

We proudly support Children's Miracle Network (Hospitals) with a $1.00 donation on every *Classic Tavern Burger* entree sold.

10/2026

» TAVERN SIGNATURE ITEM

G CONTAINS GLUTEN · VN VEGAN · V VEGETARIAN · N CONTAINS NUTS · D CONTAINS DAIRY

◆ Contains (or may contain) raw or undercooked ingredients. Consuming raw or uncooked 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.