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

Lunch 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

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

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

JUMBO WINGS D G 22
8 wings, buffalo, maple bourbon BBQ, or Tavern style

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

Children's Miracle Network Hospitals

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

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

GRILLED SALMON* D 39
field greens, meyer lemon labneh

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

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

Two Hands

- CHOICE OF TATER TOTS OR SIMPLE SALAD -

» **CLASSIC TAVERN BURGER*** G D 27
prime beef, white cheddar, smokey mayo, shredded lettuce, tomato, grilled onions, dill pickle, toasted brioche bun

» **COWBOY BURGER*** G D 28
free range bison, smoked bacon, yellow cheddar, maple bourbon BBQ, crispy onion rings, toasted brioche bun

GRILLED SWORDFISH SANDWICH* G 28
market greens, citrus vinaigrette, pickled onions, avocado, toasted ciabatta

THE PLAYERS CLUB G D 26
grilled chicken, avocado, bacon jam, aged cheddar, heirloom tomato, lettuce, herb mayo, toasted ciabatta

GRILLED STEAK SANDWICH* G D 30
beef tenderloin, point reyes blue cheese, caramelized onion, arugula, garlic mayo, hoagie roll

CRISPY CHICKEN G D 27
gochujang glaze, kimchi mayo, yuzu pickle, napa cabbage, toasted kona bun

KNIFE & FORK STYLE
choose any burger served bun-less on signature garnishes
GLUTEN FREE BUN AVAILABLE ON REQUEST ADD 2

Sides

LEMON ASPARAGUS VN 11
GARLIC SPINACH VN 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

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

» 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.

10/2026