

KABOBS

SERVED WITH FRESH PITA, MEDITERRANEAN PICKLES, QUINOA TABBOULEH, TZATZIKI YOGURT

PRIME BEEF* cumin, sumac	\$18
PACIFIC SHRIMP lemon, cilantro	\$17
CITRUS SALMON* chipotle-pomegranate glaze	\$16
GRILLED VEGETABLE (v) saffron, herb	\$13
BEEF KAFTA* paprika, garlic, mint	\$16
CHICKEN SHAWARMA harissa, cilantro, lime	\$14

SALSA & CEVICHE

SERVED WITH LOCAL CORN CHIPS

PACIFIC SHRIMP AGUACHILE (GF)	\$16
ROASTED SALSA & TOMATILLO GUACAMOLE (GF)	\$12

HUMMUS

SERVED WITH FRESH PITA

CHICKPEA HUMMUS (v) tahini, garlic, lemon, aleppo pepper	\$9
GOLDEN MUSHROOM (v) chickpea hummus, crushed avocado, cilantro	\$11
SONORAN (v) morita chile hummus, charred citrus, cotija cheese	\$10

SALADS

CITRUS & ARUGULA (GF) (v) roasted carrot, pistachio, mint, sumac vinaigrette	\$11
SONORAN CAESAR (GF) (v) gem lettuce, crisp chickpeas, cotija cheese, lime pepitas, morita chile dressing	\$10
KALIO'S GREEK SALAD (GF) (v) kale, cucumber, tomato, red onion, olive, pickled vegetables, halloumi cheese, lemon vinaigrette	\$12
ADD: SINGLE KABOB (GF)	\$5

FLATBREADS & SANDWICHES

SERVED WITH ARMENIAN CUCUMBER SALAD

FLATBREAD QUESADILLA herb-marinated chicken breast, halloumi and kasseri cheese, jalapeño-schug salsa	\$12
MEDITERRANEAN CHICKEN WRAP hummus, avocado, grilled onions and peppers, romaine, whole wheat wrap	\$13
LAMB GYRO arugula, feta, sliced tomato, cucumber, tzatziki, naan bread	\$14
BAJA FISH TACO cilantro-lime cabbage, pickled onions, avocado, corn chips, jalapeño-schug salsa	\$13
KALIO BURGER tursu remoulade, white cheddar, arugula, tomato	\$16

DESSERT

VILLA DOLCE SORBET raspberry or mango	\$6
HÄAGEN-DAZS® ICE CREAM BARS vanilla, milk chocolate or caramel pizelle	\$6
SPICED FRUIT KABOBS lime yogurt	\$8

NON-ALCOHOLIC BEVERAGES

PHOENICIAN ICED TEA black tea, lemonade, prickly pear syrup	\$4
MINT LEMONADE fresh mint, lemonade	\$5
SMOOTHIES strawberry, mango, peach, chocolate, vanilla	\$7.50
SOFT DRINKS & LEMONADE	\$4
VITAMINWATER ZERO	\$5
ICED TEA seasonal iced tea china mist black tea	\$3.50 \$3.50
STILL & SPARKLING WATER fiji 500ml perrier 500ml san pellegrino 500ml	\$5 \$6 \$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 18% service charge will be added to parties of six or more.

SPECIALTY

VODKA COLLINS \$14
grey goose le citron vodka, fresh lemon juice, simple syrup, soda

SOUTHWEST MULE \$14
el tesoro platinum tequila, ginger beer, lime juice

BLOODY MARY \$14
tito's handmade vodka, housemade bloody mary mix

STRAWBERRY LEMONADE \$14
belvedere vodka, muddled lemons & strawberry, fresh lemonade

FROZEN

SONORAN SUNSET \$12
bacardi rum, creme de noyaux, orange and pineapple juices, myers's dark rum float

LAVA FLOW \$12
cruzan light rum, strawberry purée, piña colada

COCO COLADA \$14
hennessey vs cognac, coconut, piña colada, chocolate sauce

FROZEN RUM DAIQUIRIS \$12
cruzan rum with choice of strawberry, mango, watermelon, banana, or piña colada

MARGARITA

WATERMELON JALAPEÑO MARGARITA \$14
el jimador blanco, watermelon purée, muddled jalapeño

PRICKLY PEAR MARGARITA \$20
phoenician herradura tequila, cointreau, prickly pear purée, sweetened lime juice

SKINNY MARGARITA \$12
el jimador blanco tequila, lime juice, agave nectar

TRADITIONAL MARGARITA \$12
el jimador blanco tequila, cointreau, sweetened lime juice

RUM

SINGLE-BARREL MOJITO \$15
cruzan single-barrel rum, simple syrup, lime, mint, soda

DARK & STORMY \$12
gosling's black seal rum, ginger beer, lime

MONSOON \$13
cruzan light rum, orange and passion fruit juices, grenadine, myers's dark rum float

SKINNY MOJITO \$14
bacardi superior rum, agave nectar, lime, mint

BEER

DRAFT BEER - 16OZ. PITCHER \$8
four peaks bar dog lager, four peaks phoenician pale ale, dos equis lager, huss scottsdale blonde ale

BUCKET OF BEER \$35
all beer available – six on ice for the price of five

DOMESTIC \$7.50
bud light, coors light, michelob ultra, miller lite

IMPORT & CRAFT \$7.50
angry orchard cider, corona extra, corona light, four peaks hop knot IPA, four peaks peach ale, four peaks kilt lifter, kona longboard, modelo especial, papago brewing orange blossom, stella artois

HARD SELTZER \$7.50
white claw: lime or black cherry

NON-ALCOHOLIC BEER \$6.50
busch lager, o'doul's lager

WINES GLASS & BOTTLE

SPARKLING
gruet, luxury cuvée, blanc de noirs, american sparkling \$13
moët ice imperial, champagne, france \$32
moët ice imperial rosé, champagne, france \$135

WHITE
zenato, pinot grigio, italy \$10
kim crawford, sauvignon blanc, marlborough, new zealand \$10
sonoma-cutrer, chardonnay, california \$14

ROSÉ
muga, spain \$10
frosé (frozen rosé & fresh fruit purée) \$14

RED
meiomi, pinot noir, california \$10
madness & cures, red blend, california \$15

RED SANGRIA - GLASS \$10

EXTRAS

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

SUNBUM ORIGINAL SPRAY \$15
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