Welcome to The Phoenician Tavern

Menus change seasonally to feature the best quality available. Vegetarian or gluten-free entrée options available with advance order.

All beverage is charged on consumption. Open bar is available through the service team.

Maximum 50 people.
Event ++: 8.6% tax and 20% gratuity applies to food & beverage charges. Room Rental Fee + tax applies for event set up. A.V., floral, décor available for order.

The Phoenician

6000 E Camelback Rd (1st floor) Scottsdale, AZ 85251
Restaurant Event Sales Manager: Elena.Torres@LuxuryCollection.com
480 214 7870
HORS D’OEUVRES  SELECT 3 – $19 PER PERSON | SELECT 4 – $25 PER PERSON | SELECT 5 – $31 PER PERSON
PASSED BY SERVER | 1.5 PIECES PER PERSON OF EACH SELECTION

COLD

“B.L.T.” LETTUCE WRAP
pork belly, blue cheese, tomato, chive, lettuce cup

CRAB SALAD WONTON CUP
creamy citrus dressing, fresh herbs, crispy wonton

AHÍ TUNA TOSTADA
avocado mousse, marinated cucumber, crispy tortilla

SMOKED WAGYU TRI TIP BRUSCHETTA
five onion spread, ale mustard, toasted baguette

HOT

NASHVILLE HOT FRIED CHICKEN OYSTER
dill pickle chip, buttermilk ranch

SMOKED CHICKEN CROQUETTE
house bbq sauce

KALE & ARTICHOKE BRUSCHETTA
parmesan cheese, toasted baguette

FINGERLING POTATO 3 PORK POUTINE
crispy potato, cheese curd, gravy

LOCAL MINI CORN DOG
ale mustard

*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.
# The Phoenician Tavern - Private Dining

## 2-Course Plated Lunch  
$38 per person

**Includes Iced Tea & Ice Water | Includes Chips & Fire Roasted Salsa, and Blistered Snap Peas**

### Entrées  
*select four*

- **AZ Chicken Cobb Salad**
  avocado, black beans & corn, eggs, cotija cheese, red pepper ranch dressing

- **“BLT” Wedge with Grilled Chicken**
  wedges of lettuce, smoked heirloom tomato, red onion, pork belly, blue cheese dressing

- **The Players Club with Tavern Fries**
  grilled chicken, bacon, guacamole, pepper jack cheese, red pepper mayo, sourdough

- **Salmon Sandwich with Tavern Fries**
  arugula, heirloom tomato, lemon curry mayo, toasted dill bread

- **Tavern Burger with Tavern Fries**
  prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle

- **Black Bean Burger with Tavern Fries**
  green chili mayo, poblano pepper, Oaxaca cheese, guacamole

### Dessert  
*select one*

- **Chocolate Stout Cake**
  chocolate mousse & stout cream

- **Carrot Cake**
  pineapple & whipped cream cheese

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3-COURSE PLATED DINNER  $55 PER PERSON
INCLUDES ICED TEA & ICE WATER

STARTERS
select one

Tomato Bisque
V • avocado, served with grilled cheese croutons

Pub Salad
mustard vinaigrette

Az Cobb Salad
avocado, black beans & corn, eggs, cotija cheese, red pepper ranch dressing

DESSERT
select one

Chocolate Stout Cake
chocolate mousse & stout cream

Carrot Cake
pineapple & whipped cream cheese

Warm Beignets
hot chocolate fondue

ENTRÉES
select three

Wood Fired Half Chicken
brussel sprout coleslaw

Smoked Spare Ribs, 6 Bones
cranberry snap pea salad, warm honey cornbread, chipotle BBQ

Angus N.Y. Strip Steak
12oz. • tavern fries, house steak sauce

Roasted Salmon*
lemon & herb local grains

4-COURSE PLATED
ADD APPETIZERS “FOR THE TABLE”  
$10 PER PERSON ADDITIONAL
select two

Kale & Artichoke Dip
V • warm corn chips

Pork Poutine “Smothered Fries”
white sausage gravy, melted cheese curds & smoked pork belly, pickled pepper, scallion

Lemon Pepper Calamari & Shrimp
tempura battered butternut squash & sweet peppers with harissa dip

Crazy Good Pretzels
V • pale ale cheddar fondue & house mustard

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THE PHOENICIAN TAVERN – PRIVATE DINING

BUFFET  $60 PER PERSON
SERVICE IS 90 MINUTES IN LENGTH | MINIMUM 30 GUESTS REQUIRED

SALADS

select two

PUB SALAD
mustard vinaigrette

AZ COBB SALAD
avocado, black beans & corn, eggs, cotija cheese, red pepper ranch dressing

B.L.T. WEDGE
wedges of lettuce, smoked heirloom tomato, red onion, pork belly, blue cheese dressing

SIDES

select two

TAVERN FRIES
garlic & parmesan

SWEET POTATO FRIES
maple Thai chili dip

SPICY FRIED DILL PICKLES
buttermilk ranch

BRUSSELS SPROUTS SLAW
brussels sprouts, cabbage, sweet peppers, vinegar dressing

“HAND HELD”

select three / each additional $10 per person

TAVERN BURGER *
prime beef, melted cheddar, smoked mayo, l.t.o. & dill pickle

PATTY MELT *
prime beef, Swiss cheese, thousand island, Phoenician ale braised onions, girdle marble rye

SMOKEHOUSE BURGER *
house blend prime beef & Neuskie’s bacon, Copper City bourbon onions, BBQ sauce, smoked gouda

BLACK BEAN BURGER
green chili mayo, poblano pepper, Oaxaca cheese, guacamole

CRAB ROLL
lemon & parsley dressing, avocado, watercress, buttered toasted dill bun

MINI HOT DOG
brioche bun

THE PLAYERS CLUB
grilled chicken, bacon, guacamole, pepper jack cheese, red pepper mayo, sourdough

SALMON SANDWICH *
arugula, heirloom tomato, lemon curry mayo, toasted dill bread

DESSERT

CHOCOLATE STOUT CAKE
chocolate mousse & stout cream

CARROT CAKE
pineapple & whipped cream cheese

WARM BEIGNETS
hot chocolate fondue

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THE PHOENICIAN TAVERN – PRIVATE DINING

TAVERN BARBEQUE BUFFET  $68 PER PERSON
SERVICE IS 90 MINUTES IN LENGTH | MINIMUM 30 GUESTS REQUIRED

SALADS

PUB SALAD
mustard vinaigrette

B.L.T. WEDGE
wedges of lettuce, smoked heirloom tomato, red onion, pork belly, blue cheese dressing

BRUSSELS SPROUTS SLAW
brussels sprouts, cabbage, sweet peppers, vinegar dressing

ENTRÉES

select two | each additional $12 per person

CHICKEN WINGS
green chili hot sauce

WOOD FIRED HALF CHICKEN

SMOKED SPARE RIBS
house bbq sauce

ROASTED SALMON *
house bbq sauce

SIDES

MAC N CHEESE
V • garganelli pasta, buttered crumb topping

CORN BREAD
maple butter

WARM LOCAL GRAINS
lemon & herb

DESSERT

CHOCOLATE STOUT CAKE
chocolate mousse & stout cream

CARROT CAKE
pineapple & whipped cream cheese

HOT APPLE PIE
cheddar crust with vanilla ice cream

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### The Phoenician Tavern - Private Dining

**Golf Buffet**  $35 Per Person | Includes Iced Tea & Ice Water  
Service is 90 Minutes in Length | Minimum 16 Guests Required

<table>
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<tr>
<th>Entrées</th>
<th>Sides</th>
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| Select two  
additional 3rd option $7 per person | Mixed Greens Salad  
cherry tomatoes, cucumber, carrot  
Ranch Dressing  
Mustard Vinaigrette  
Various Bags of Kettle Chips  
Cookie Platter |
| All Beef Hot Dogs  
Beef Burgers  
Grilled Chicken Breast |  |

**Accompaniments**

| Swiss Cheese  
Cheddar Cheese  
American Cheese  
Lettuce  
Tomatoes  
Red Onion  
Pickles  
Mustard  
Ketchup  
Relish |  |

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Sweep 2019