PHOENICIAN ICED TEA  $4.50
black tea, lemonade, prickly pear syrup

MINT LEMONADE  $5
fresh mint, lemonade

SMOOTHIES  $8
strawberry, banana, watermelon, mango, peach, chocolate, vanilla

FOUNTAIN SOFT DRINKS  $4

SOBE LIFEWATER  $5
voss 500ml
perrier 500ml
san pellegrino 500ml

STILL & SPARKLING WATER

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.

PACIFIC SHRIMP AGUACHILE  (GF)  $16
roasted seasonal vegetables

ROASTED SALSA, PICO DE GALLO & TOMATILLO GUACAMOLE  (GF) (V)  $15

HUMMUS

CHICKPEA HUMMUS  (V)  $10

ROASTED VEGETABLE HUMMUS  (V)  $12

SONORAN AVOCADO HUMMUS  (V)  $13

SALADS

QUINOA & CHICKPEA BOWL  (GF) (V)  $14

FATTOUSH CAESAR*  $12
gem lettuce, crisp chickpeas, cotija cheese, lime pepitas, pita croutons, za’atar caesar dressing

KALIO’S GREEK SALAD  (GF) (V)  $12
kale, cucumber, tomato, red onion, olive, pickled vegetables, halloumi cheese, lemon vinaigrette

TUSCAN GREEN SALAD  (GF) (V)  $12
strawberries, fennel, almonds, feta, pomegranate vinaigrette

ADD: SINGLE KABOB  (GF)  $5

DESSERT

VILLA DOLCE SORBET  $6
raspberry or mango

HÄAGEN-DAZS® ICE CREAM BARS  $6
vanilla milk chocolate, vanilla milk chocolate almond, chocolate dark chocolate, caramel pizelle

FRESH FRUIT BOWL  (GF) (V)  $10
lime yogurt

NON-ALCOHOLIC BEVERAGES

PHOENICIAN ICED TEA  $4.50
black tea, lemonade, prickly pear syrup

MINT LEMONADE  $5
fresh mint, lemonade

SMOOTHIES  $8
strawberry, banana, watermelon, mango, peach, chocolate, vanilla

FOUNTAIN SOFT DRINKS  $4

BLACK TEA & LEMONADE  $4

5Be LIFEWATER  $5

STILL & SPARKLING WATER
voss 500ml
perrier 500ml
san pellegrino 500ml

FLATBREADS & SANDWICHES

SERVED WITH ARMENIAN CUCUMBER SALAD, SUBSTITUTE FRENCH FRIES $2

FLATBREAD QUESADILLA  $14
herb-marinated chicken breast, halloumi and kasseri cheese, jalapeño-schug salsa

MEDITERRANEAN CHICKEN WRAP  $15
grilled chicken, Baba ganoush, lime marinated cabbage, pickled vegetables, avocado, whole wheat wrap

LAMB GYRO  $16
arugula, feta, sliced tomato, cucumber, tzatziki, naan bread

BAJA FISH TACO  $15
cilantro-lime cabbage, pickled onions, avocado, corn chips, jalapeño-schug salsa

KALIO BURGER*  $18
tursu remoulade, white cheddar, arugula, tomato

KABOBS

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

PRIME BEEF*  $18
cumin, sumac

PACIFIC SHRIMP  $17
lemon, cilantro

CITRUS SALMON*  $18
chipotle-pomegranate glaze

GRILLED VEGETABLE  (V)  $13
saffron, herb

BEEF KAFTA*  $17
paprika, garlic, mint

CHICKEN SHAWARMA  $17
harissa, cilantro, lime

SALSA & CEVICHE

SERVED WITH LOCAL CORN CHIPS

PACIFIC SHRIMP AGUACHILE  (GF)  $16
ROASTED SALSA, PICO DE GALLO & TOMATILLO GUACAMOLE  (GF) (V)  $15
**BEER**

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

**BUCKET OF BEER**
all beer available – six on ice for the price of five

**DOMESTIC**
bud light, coors light, michelob ultra, miller lite

**IMPORT & CRAFT**
college st. blueberry sour, 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**
white claw: lime, mango, grapefruit or black cherry

**NON-ALCOHOLIC BEER**
o’doul’s lager

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**WINES**

**GLASS & BOTTLE**

**SPARKLING**
gruet, luxury cuvée, blanc de noirs, american sparkling
folktaile, brut rosé, california
moët ice imperial, champagne, france
moët ice imperial rosé, champagne, france

**WHITE**
zenato, pinot grigio, italy
kim crawford, sauvignon blanc, new zealand
sonoma-cutrer, chardonnay, california

**ROSÉ**
muga, spain
frosé (frozen rosé & fresh fruit purée)

**RED**
meioini, pinot noir, california
madness & cures, red blend, california

**RED SANGRIA - GLASS**

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**SPECIALTY**

**VODKA COLLINS**
grey goose le citron vodka, fresh lemon juice, simple syrup, soda

**SOUTHWEST MULE**
eteso ro platinum tequila, ginger beer, lime juice

**BLOODY MARY**
tito’s vodka, house-made bloody mary mix

**STRAWBERRY LEMONADE**
belvedere vodka, muddled lemons & strawberry, fresh lemonade

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**FROZEN**

**CAMELBACK CLIFFS**
malibu rum, disaronno, mango purée, piña colada

**LAVA FLOW**
cruzan light rum, strawberry purée, piña colada

**ELECTRIC LEMONADE**
grey goose le citron vodka, lemonade, blue curaçao

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

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**MARGARITA**

**WATERMELON JALAPEÑO MARGARITA**
el jimador blanco, watermelon purée, muddled jalapeño

**PRICKLY PEAR MARGARITA**
phoenician herradura tequila, cointreau, prickly pear purée, sweetened lime juice

**SKINNY MARGARITA**
el jimador blanco tequila, lime juice, agave nectar

**FROZEN MARGARITA**
el jimador blanco tequila, cointreau, sweetened lime juice

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**RUM**

**SINGLE-BARREL MOJITO**
cruzan single-barrel rum, simple syrup, lime, mint, soda

**DARK & STORMY**
gosling’s black seal rum, ginger beer, lime

**MAI TAI**
cruzan single-barrel rum, cointreau, lime juice, orgeat syrup

**SKINNY MOJITO**
bacardi superior rum, agave nectar, lime, mint

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**SUN BUM ORIGINAL LOTION**
SPF 15, SPF 30, SPF 50

**SUN BUM ORIGINAL SPRAY**
SPF 15, SPF 30, SPF 50

**SUN BUM ACCESSORIES**
face lotion
SPF 30 face stick
cool down spray/lotion/gel
browning lotion
tanning oil
flavored lip balm

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