

# BRUNCH

Cinnamon Roll, brick oven baked ~ 5  
St. Francis Baguette, French butter, jam ~ 4

Fresh fruit salad, basmati rice, sweet basil ~ 7  
Chilled heirloom tomato salad, cucumbers, peppers, onions, olive oil croutons ~ 10  
Iron Skillet Pancakes, olive oil, dark chocolate, raspberries, creme fraiche ~ 9  
Summer Vegetable and egg frittata, peppers, tomatoes, corn, aged cheddar ~8  
House Made Biscuit, vegetable gravy, fried egg ~ 12  
Two Eggs, any style, thick cut bacon, crispy potatoes ~8  
Open Faced Smoked Bacon Sandwich, avocado, egg salad, pickled jalapeno ~ 12  
Chicken Salad, zatar spice, currants, pine nuts, flatbread ~ 13  
French Onion Burger, smoked bacon, gruyere cheese, crispy onion ~ 13  
Smoked Salmon, poached egg, English muffin, hollandaise sauce, crispy potatoes ~ 15  
Wood-roasted Baked Eggs, red wine braised beef, summer vegetables, croutons ~ 14  
Fresh Prawns, smoked paprika, pineapple-mint cous-cous ~15

## SIDES

2 eggs, poached, scrambled or fried ~ 3  
fresh fruit salad ~ 5  
wood roasted vegetables ~ 5  
crispy fingerling potatoes with aioli and mexican ketchup ~ 5

## DESSERTS

Sticky Toffee Pudding, sweet cream gelato ~ 7  
Wood-roasted blackberries, vanilla mascarpone mille-feuille ~ 7

## CHILDREN'S BREAKFAST

Scrambled Eggs and Toast ~ n/c  
Iron Skillet Pancake ~ n/c



# DINNER



## APPETIZERS

**SOUP** sweet corn chowder ~ 6

**POTATOES** crispy fingerlings, rosemary, sage, lemon aioli ~ 6

**BAKED GOAT CHEESE** walnut herb pesto, tomato, toasted crostini ~ 9

**CHILLED HEIRLOOM TOMATO SALAD** cucumbers, peppers, onions, olive oil croutons, basil ~ 12

**CHOPPED ROMAINE** summer vegetables, smoked bacon, buttermilk cheddar dressing half ~ 5 full ~ 10

## FLATBREADS

three cheese, tomatoes, sicilian sausage, onions, pickled fresno chiles, farm basil ~ 13

fresh figs, melted leeks, goat cheese, fig marmalade ~ 13

## WOOD-FIRED BRICK OVEN

**PORK CHILE VERDE** jack cheese, homemade cornbread ~ 12

**ROASTED SALMON SALAD** \*red quinoa, beets, avocado, soy beans, citrus ~ 20

**SEAFOOD CIOPPINO** fresh shrimp, manila clams, mussels, white fish, aromatic tomato broth ~ 25

**1/2 CHICKEN** warm bean salad, sweet & sour onions, green olives ~ 18

**PORK CHOP** \*sweet corn polenta, sweet peppers, whole grain mustard sauce ~ 24 (*limited availability*)

## VEGETABLES/SEAFOOD/MEATS

**FORBIDDEN RICE** seven vegetables, ginger, garlic, sweet and spicy dressing ~ 15

**CHICKEN SALAD** zatar spice, currants, pine nuts, flatbread ~ 14

**WHITE FISH** eggplant, summer squash, tomato, black olive balsamic vinaigrette ~ 24

**FRENCH ONION BURGER** \*smoked bacon, gruyère cheese, crispy onions ~ 13

**POT ROAST** glazed carrots, broccolini, texas toast ~ 18

**PRIME HANGER STEAK** \*potato puree, marinated tomatoes and cucumbers, sauce diablo ~ 23

## SIDES

wood roasted seasonal vegetables ~ 5

sweet corn polenta ~ 3

whipped potatoes ~ 3

## FOR KIDDOS

pot roast and carrots ~ n/c

cheese pizza with salad ~ n/c

## DESSERTS

**WOOD-ROASTED BLACKBERRIES** vanilla mascarpone mille-feuille ~ 7

**CHOCOLATE CAKE** peanut butter gelato, caramel sauce, homemade caramel corn ~ 7

**PUDDING** sticky toffee, sweet cream gelato ~ 7



# MID DAY MENU



**CARAFE WINE \$10 SPECIALTY COCKTAILS \$5 DRAUGHT BEERS \$3  
ALL DAY UNTIL 6**

SOUP – summer corn chowder, sweet potato, purple potato ~6

POTATOES – crispy fingerlings, rosemary, sage, lemon aioli ~ 6

BAKED GOAT CHEESE – walnut herb pesto, tomato, toasted crostini ~ 9

CHOPPED ROMAINE – summer vegetables, smoked bacon,  
buttermilk cheddar dressing Half ~ 5 Full ~ 10

CHICKEN SALAD – zatar spice, currants, pine nuts, flatbread ~ 14

PORK CHILE VERDE – jack cheese, homemade cornbread ~ 12

FRENCH ONION BURGER - \*smoked bacon, gruyere cheese, crispy onions ~ 13

## DESSERTS

CHOCOLATE CAKE – peanut butter gelato, caramel sauce,  
homemade caramel corn ~ 7

PUDDING – sticky toffee, sweet cream gelato ~ 7



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\*STATE HEALTH CODE REQUIRES US TO INFORM YOU THAT EATING RAW MEAT/FISH MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS

# WINE

\$10 CARAFE, RED OR WHITE 4 TO 6PM

	CARAFE	
	GLASS	BOTTLE
Red or White, House		16
Bisol Jeio Prosecco VENETO, ITALY	9	32
Kurt Angerer "Kies" Gruner Veltliner KAMPTAL, AUSTRIA	10	36
Poet's Leap Riesling COLUMBIA VALLEY, WA	11	39
Scarpetta Pinot Grigio FRIULI, ITALY	10	36
Talley Chardonnay ARROYO GRANDE, CA	13	48
Gunn Estate Sauvignon Blanc MARLBOROUGH, NZ	8	30
Araujo Sauvignon Blanc NAPA VALLEY, CA		81
Patz & Hall Pinot Noir SONOMA COAST, CA	13	48
Owen Roe Pinot Noir 'The Kilmore' YAMHILL-CARLTON, OR		90
Dom. de Grand Bois Côtes du Rhône RHÔNE VALLEY, FRANCE	9	32
Martin Ray Merlot NAPA VALLEY, CA	11	39
Tikal Patriota Malbec MENDOZA, ARGENTINA	10	36
Arizona Stronghold 'Nachise' Syrah COCHISE COUNTY, AZ	10	36
Creta Tempranillo RIBERO DEL DUERO, SPAIN	8	30
Felino Cabernet MENDOZA, ARGENTINA	11	39
Lewis Cellars Cabernet Sauvignon NAPA VALLEY, CA		120
Seppeltsfield 10 year Tawny Port BAROSSA VALLEY, AUSTRALIA	8	
Rare Wine Co. 'Boston Bual' NV Madeira MADEIRA	8	

# COCKTAIL HOUR & BAR SNACKS

carafe wine 10 ~ specialty cocktails 5 ~ draught beer 3  
4 TO 6PM EVERY EVENING

## COCKTAILS

St. Francis Meyer Lemonade ~ 9

HOUSE-INFUSED VODKA, SPARKLING FRESH LEMONADE

Pineapple Rum Mojito ~ 9

PINEAPPLE-INFUSED RUM, FRESH MINT AND LIME

Aperol Spritz ~ 9

BITTER ORANGE AND RHUBARB LIQUER WITH PROSECCO

Almond Margarita ~ 9

FRESH-SQUEEZED JUICE, ALMOND TEQUILA

Prickly Ricky ~ 9

TEQUILA, PRICKLY PEAR, CITRUS, SPLASH OF BEER

Dark & Stormy ~ 9

DARK RUM, GINGER BEER, SPICES

## DRAUGHT BEER

Lagunitas IPA ~ 5

Stella Artois ~ 5

Four Peaks Hefeweizen ~ 5

Four Peaks Kiltlifter ~ 5

## BOTTLED BEER

Chimay Grand Reserve Blue Cap ~ 9

Rogue Mocha Porter ~ 5

Big Sky Moose Drool ~ 5

Framboise ~ 10

Hitachino Nest ~ 8

Amstel Light ~ 5

Miller High Life ~ 4

Kaliber N/A ~ 5

Clausthaler N/A ~ 5

## BEVERAGES

Coca-Cola, Diet Coca-Cola, Sprite, Dr. Pepper ~ 3

Iced Tea, Pellegrino, Panna ~ 3

Coffee from Cartel Coffee Lab ~ 3

Hot Tea from Revolution Tea ~ 3