

*St. Francis is a Phoenix gathering place,  
serving urban rustic fare and specializing in  
wood-fired cuisine. We craft simple food  
with seasonal ingredients sourced  
from local purveyors.*



**BAKED GOAT CHEESE**  
*herb pesto, tomato, crostini 5*

**FINGERLING POTATOES**  
*rosemary, sage, lemon aioli,  
mexican ketchup 6*

**WOOD ROASTED SEASONAL  
VEGETABLES 5**

**ROMAINE HEARTS  
SALAD - HALF**  
*apple, endive, smoked bacon,  
buttermilk cheddar dressing 5.50*

**CAULIFLOWER SOUP**  
*caper raisin emulsion, olive oil croutons 6*

**CHICKEN SALAD SANDWICH**  
*zatar spice, currants, pine nuts,  
arugula, tomato, lemon vinaigrette,  
choice of fries or chopped romaine 7*

**CHEESE FLATBREAD**  
*cheese blend, tomato, garlic,  
sicilian oregano 6*

**PORK CHILE VERDE**  
*cilantro, lime, jack cheese,  
homemade cornbread 8*

**FRENCH ONION BURGER**  
*smoked bacon, gruyère, crispy onions  
choice of fries or chopped romaine 8*

**FORBIDDEN RICE BOWL**  
*seven vegetables, ginger, garlic,  
sweet and spicy dressing 8*

**MEATBALLS**  
*moroccan spice, tomato sauce, pearl pasta,  
olive oil toast 9 (add hen egg, n/c)*



**BREAD TO GO**  
*brick oven baguette to take home for 3*



**all specialty cocktails \$5**

*all of our hand crafted cocktails  
are made with 100% fresh-squeezed citrus juices, fresh  
fruit mixes and homemade syrups....Nothing artificial.*

**ALL WELL DRINKS 1/2 price**

**wine specials**

*1/2 price on all*

**WINES BY THE GLASS**



**beer specials**

**1/2 OFF**

*all drafts, bottles, cans*

**SNACKS**

*\$3 each*

**HOUSE MADE BAGUETTE**  
*extra virgin olive oil*

**SALTED MIXED NUTS & SEEDS**

**MARINATED OLIVES**