

## - SHARE -

**Cheese Board \$15** 4 artisan cheeses, cranberry & fig compote, spiced roasted nuts, marinated olives, dried fruit

**Tepary Bean Hummus \$14 (V)** Broccoli pesto, pasilla chile native seed lavash crackers

**Citrus Avocado Bruschetta \$15 (VN)** Pomegranate seeds & alfalfa sprouts

## - GREENS -

**Pulled Chicken & Arugula Salad \$15 (GF)** Crow's Dairy quark, tomato, carrot, avocado, cucumber, quinoa, 60-day puffed corn, sherry vinaigrette

**Hibiscus Apple Salad \$15 (V, GF)** Spring mix, candied pecans, fennel, pickled grapes, Crow's Dairy chèvre, apple red wine vinaigrette

**Red Inca Quinoa Bowl \$14 (V, GF)** Roasted broccoli, carrots, golden beets, mandarin orange, golden beet puree, feta, citrus ginger vinaigrette

**Tuscan Kale Salad \$14 (V, GF)** Butternut squash, jicama, pickled celery, pine nuts, pecorino, dried cranberry, thyme vinaigrette

**House Smoked Salmon Potato Salad \$16 (GF)** Celery root, carrots, dried cranberries, pepita seeds, pickled celery, dill vinaigrette

## - AJI SIGNATURES -

**Surf & Turf \$16 (GF)** Roasted cauliflower steak and chili dusted prawns, golden beet puree, butternut squash, black kale, jicama, pickled celery, pine nuts

**House Pulled Chicken Sandwich \$15** Bourbon mustard Aioli, porter cheddar cheese, fried onions

**Native Seed Flatbread \$15** Pasilla chile native seed flat bread, broccoli, mushroom, chicken, Crow's Dairy chèvre, crema

**Three Sisters Tacos \$16 (V, GF)** Butter lettuce, wild mushroom, winter squash, corn, tepary beans, pickled onion, garlic lime aioli

**Açai Bowl \$12 (V)** Açai yogurt, hibiscus spiced honey, native seed granola, blue berries, goji berries

## - SWEET ENDING -

CHEF'S DAILY SELECTION OF DESSERTS  
MARKET PRICE

## - NON-ALCOHOLIC BEVERAGES -

### SMOOTHIES

**Strawberry Banana** Strawberries, bananas and almond milk \$8

**Immune Booster** Spinach, bananas, blueberries and orange juice \$9

### SOFT DRINKS AND BOTTLED WATER

Pepsi, Diet Pepsi, Diet Mist Twist, Iced Tea, Lemonade, Ginger Beer \$3

**Republic of Tea** Blackberry Sage, Pomegranate Green, Ginger Peach Black \$6

**Voss** \$4

**Perrier** \$5

Chef Zachery Thorpe has carefully constructed the Aji Cafe menu using local ingredients.

GF = Gluten Free

V = Vegetarian

VN = Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

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## SPECIALTY COCKTAILS - \$13

**Aji Sunset** Clementine Vodka, Orange Liqueur, Cranberry Juice, Lime Juice, Agave Nectar, Ginger Beer

**Desert Mule** Añejo Tequila, Lime Juice, Agave Nectar, Muddled Berries, topped with Ginger Beer

**Sonoran Spritz** Aperol, Sparkling Wine, Club Soda, Orange Slice

**Prickly Pear Margarita** Tequila, Agave Nectar, Lime Juice, Prickly Pear Purée, Prickly Pear Liqueur, Ginger Beer

**Citrus Rejuvenation** Effen Cucumber Vodka, Limoncello, Lemon Juice, Agave Nectar, topped with Champagne

**Refresh** Sparkling Champagne, topped with Thatcher's Prickly Pear Liqueur

**Spa Day** Effen Cucumber Vodka, Hum Hibiscus Liqueur, Lime Juice, Ginger Beer

## CLASSIC COCKTAILS - \$10

**Bloody Mary** Vodka, Tomato Juice, Bloody Mary Mix, Tabasco

**Margarita** Tequila, Triple Sec, Lime Juice, Agave

**Mimosa** Champagne topped with Orange Juice

**Mojito** Rum, Muddled Mint, Lime Juice, Agave Nectar, Club Soda

## WINE BY THE GLASS - \$11

\$40 PER BOTTLE

**Napa Cellars Chardonnay** Hints of pear, apple, citrus and pineapple

**Kris Pinot Grigio** Light bodied and refreshing, with tones of apricot, tangerine, almond and acacia

**Hess Shirttail Ranches Rosé** Vibrant and juicy with a fresh burst of berry aromatics with creamy tones

**Red Blend** Pomegranate, cranberry, orange peel and spice

**Angeline Pinot Noir** Velvety Pinot Noir with delicate aromas, balanced acidity and fresh berry flavors

**Avissi Prosecco** Creamy and crisp, this sparkling wine has hints of peach and golden apple

## HALF BOTTLES - \$25

**Nivole Moscato** Sweet with vivid aromas of peach and apricot

**Sonoma Cutrer Russian Chardonnay** Aromas of green apple, citrus, pineapple, touches of nougat and a touch of caramel

## BEER

### DOMESTIC \$6

Bud Light

Corona

Michelob Ultra

### LOCAL \$6.50

**Huss Brewing Company** Scottsdale Blonde

**Uncle Bear's Brewery** Mandarin Wheat

**Four Peaks** Kilt Lifter, Scottish-style Ale

**San Tan Brewing Co.** Moon Juice, IPA