

nosh bites

TUNA MELT CROSTINI 9
apple, kalamata tapenade, white cheddar

AMELIA'S SPICY DEVEILED EGGS 6
calabrian chili, candied jalapeno

BUTTER BOARD 12
warm baguette, house made serrano + basil butter, caramelized carrot butter

FARMERS MARKET CRUDITÉ 15
organic vegetables, olive oil, harissa hummus, gf house made seeded crackers

JACK'S PRETZEL TWIST 10
horseradish honey mustard, lemon herb cream cheese or salted caramel sauce

CHEESE + CHARCUTERIE BOARD 28
hard + soft cheeses, charcuterie, fruit, nuts, spicy castelvetroano olives, gf house made seeded crackers, fruit + nut crisps

chef curated boards

ITALIAN BOARD 29
italian lasagna - zucchini "noodles", ground pork + beef, three cheeses, slow cooked marinara
garlic herb broccolini

SOUTHWEST BOARD 28
enchilada - house made organic corn tortilla, creamy chicken + rice, hatch chili sauce, pickled red onion, goatija, cilantro
green chili pork stew, shaved radish
citrus salad- arizona citrus, cacao nibs, red chili olive oil

SLIDER BOARD 27
two sliders - southwest chicken, wild salmon, grass-fed tri tip frites
street steak fries - beef tallow, herbs, parmesan cheese

SALAD BOARD 22
amelia's rotisserie chicken, spicy deviled eggs, nitrate free crispy bacon, avocado, cherry tomatoes, medjool dates, whole grain mustard vinaigrette

SOUP + SALAD BOARD 18
dairy-free tomato, gf chicken noodle, or soup of the day
salad - mixed greens, or little gem caesar

MEAT + POTATOES 31
red wine braised beef short rib, beef jus
beef tallow steak fries, herbs, parmesan | *add egg 3

AMELIA'S BETTER BURGER + BEEF TALLOW SKINNY FRIES 26
double stacked az grass-fed beef + bacon patties, "real" american + swiss cheese, tomato, shaved onion, shredded romaine, house made pickles, amelia's special sauce, toasted noble brioche | gf 4

VEGETARIAN ? SUB A HOUSE MADE ORGANIC QUINOA BURGER

build your own board

MAIN
citrus herb rotisserie chicken, horseradish honey mustard 22
pan seared wild salmon + kalamata calabrian chili tapenade* 24
red wine braised beef short rib, beef jus 24 | *add egg 3
italian lasagna, zucchini "noodles", ground pork+beef 22
stacey's famous chicken+rice enchilada, goatija, cilantro 18
green chili pork stew, shaved radish 7
grass-fed tri tip slider, arugula, horseradish aioli 12
southwest chicken slider, shaved romaine, chipotle aioli 10
wild salmon slider, thai pickled vegetables, sweet chili aioli 12
chickpea falafel, harissa sauce, herbs 8

GARDEN
warm spicy tangerine chili olives 6
az citrus salad, oregano, cacao nibs, red chili olive oil 7
honey miso roasted carrots, yuzu goat cheese, hot honey, sesame 8
lemon garlic broccolini, amelia's herbed salt 7
little gem caesar, shaved parmesan, cracked black pepper 6
organic steadfast mixed greens, shaved fennel + radish, amelia's herbed salt, red wine vinaigrette 6

ROOTS + GRAINS
beef tallow steak fries, herbs, parmesan 8
roasted sweet potatos, calabrian chili glaze, coriander, herbs 8
pretzel bites + sauce 8

smaller appetites

rotisserie chicken 9 | grass-fed tri tip 12 | wild salmon 12
grilled cheese 8 | cucumbers 4 | carrots 4 | strawberries 6
grapes 5 | simple caesar salad 5 | beef tallow french fries 5
pretzel bites 7 | bacon cheeseburger 12

Desserts

ICE CREAM SUNDAE 14
flourless chocolate cake,
sweet republic vanilla bean ice cream, salted caramel

SALTED CARAMEL BREAD PUDDING 17
orange cardamom brioche, mejdool dates,
sweet republic vanilla bean ice cream

ROOT BEER FLOAT 9
jones organic rootbeer, sweet republic vanilla bean ice cream

SWEET REPUBLIC SEASONAL SORBET 6
GF CHOCOLATE CHIP ICE CREAM COOKIE SANDWICH 8

pastry case

signature glazed sugar cookie 4 | gf salted chocolate chip cookie 4
gf almond butter cookie 4 | gf morning glory muffin 4
gf lemon zucchini muffin 4 | gf lemon bar 5 | gf rice crispy treat 5
s'mores bar 5 | gf mini flourless cake bites 4 | p.o.m. 5

eat + drink local

ORGANIC, SCRATCH MADE, LOCALLY SOURCED, SEED OIL FREE

We prioritize sourcing ingredients from local farmers and artisans to support our community, boost the local economy, and enhance our neighbors' health. Our menu highlights local ingredients, inspired by the great state 48 we call home.

Enjoy peace of mind dining at Amelia's if you are gluten-free, nearly all of our menu items can prepared gluten-free by request

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

proudly serving

LOCAL CRAFT BEER, SCRATCH COCKTAILS,
ORGANIC + SUSTAINABLE WINE

