

EVENING MENU

nosh bites

TUNA MELT CROSTINI 9

apple, kalamata tapenade, white cheddar

AMELIA'S SPICY DEVILED EGGS 6

calabrian chili, candied jalapeno

BUTTER BOARD 12

warm baguette, housemade serrano+basil butter, caramelized carrot butter

FARMERS MARKET CRUDITÉ 15

organic vegetables, olive oil, harissa hummus

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, olives, housemade seeded crackers, nut fruit crisps

chef curated boards

ITALIAN BOARD 29

italian lasagna- zucchini "noodles", ground pork+beef, three cheeses slow cooked marinara, garlic herb broccoli

SOUTHWEST BOARD 28

enchilada- housemade organic corn tortilla, creamy chicken rice, hatch chili sauce, pickled red onion, goatija, cilantro green chili pork stew, shaved radish citrus salad- arizona citrus, cocoa 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, steadfast farm spicy deviled egg, nitrate free crispy bacon, avocado, cherry tomato, medjool dates, whole grain mustard vinaigrette

SOUP + SALAD BOARD 18

tomato, gf chicken noodle, or soup of the day salad - mixed greens, or simple caesar

MEAT + POTATOES 31

red wine braised beef short rib, beef jus, beef tallow steak fries, herbs, parmesan

AMELIA'S BETTER BURGER + BEEF TALLOW SKINNY FRIES 26

double stacked az grass-fed beef + bacon patties, american + swiss cheese, tomato, shaved onion, shredded romaine, house made pickles, amelia's special sauce, toasted noble brioche
make it a housemade quinoa burger on request

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 4
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
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 broccoli, herbed salt 7
little gem caesar, shaved parmesan, cracked black pepper 6
organic steadfast mixed greens, shaved fennel-radish, red wine vinaigrette 6

ROOTS + GRAINS

beef tallow steak fries, herbs, parmesan 8
roasted sweet potato, calabrian chili glaze, coriander, herbs 8
housemade root vegetable chips 6

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

SEASONAL SORBET 6

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 krispy treat 5
s'mores bar 5 | gf mini flour-less cakes 4 | almond croissant 5

proudly serving

LOCAL CRAFT BEER SCRATCH COCKTAILS
ORGANIC + SUSTAINABLE WINE



eat + drink local

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