



HUMBLE BISTRO

KILLER BRUNCH

SAT / SUN
11 - 3

THE BREKKYS

\$12⁹⁹

HUMBLE BK SANDWICH

Our signature fresh house made sourdough english muffin stacked with fluffy egg scramble, sweet & spicy bacon, fresh tomato, pickled jalapeño, melted provolone with spicy mayo & accompanying side of breakfast heirloom potatoes

THE KOSHER PIZZA

Our version of Bagel & Lox, smoked salmon & jalapeño cream cheese, red onion, crispy capote capers, chili oil drizzle, finished with lemon & parsley on our fresh baked forno bread

ADD EGG SCRAMBLE \$ 3

HUMBLE HASH

Tender carnitas pan seared crisp, caramelized onions, yukon gold & sweet potatoes tossed with scrambled eggs, topped with queso fresco, pickled onions, cilantro & a tomatillo salsa verde

THE CLASSIC

Farm fresh egg scramble served with our spicy candied bacon or sausage and a house made, sourdough english muffin with a side of fig jam & breakfast heirloom potatoes

BELGIAN WAFFLE & BERRIES

Pearled sugar waffles with strawberries, blueberries, topped with fresh, creamy ricotta & served with a side of warm house syrup

BK CUBANO

Pressed between our house forno bread are layers of slow braised carnitas, capicola ham, pickles, melted provolone, scrambled egg & spicy aioli served with house seasoned fries...& yellow mustard

HUMBLE ENCHILADAS

Roasted chicken & a blend of our cheeses in fresh corn tortillas topped with scramble eggs, tomatillo salsa verde, queso fresco, cilantro, pickled jalapeños and house pickled red onions

BIG BUN

9

Our oversized, fresh baked forno cinnamon roll, candied bacon and finished with cinnamon sugar glaze & whipped citrus marscapone

HUMBLE BENNY'S

\$14⁹⁹

Our Humble take on Eggs Benedict

Chef makes fresh English muffins from our house sourdough, topped with a French egg scramble & scratch made chipotle hollandaise

CARNE

Farm fresh egg scramble, capicola ham, candied bacon, aged white cheddar, chipotle hollandaise and breakfast heirloom potatoes

SALMON *

Honey smoked salmon, red onion, chipotle hollandaise over French scrambled egg with breakfast heirloom potatoes

VEG

Our egg scramble, heirloom tomatoes, artichoke hearts, arugula, finished with goat cheese, chipotle hollandaise & heirloom potatoes

HUMBLE PIES

17

Our sourdough crust is handcrafted over 3days to achieve its flavorful chew & crispy outer texture with a light & airy center. Oven charred bubbles compliment our quality toppings, rich tomato sauce & fresh mozzarella to create a "World Class Pizza" that respects Neapolitan-inspired tradition while giving us our unique, signature Humble Pie.

THE GENTLEMAN

Italian sausage, ricotta cheese, sauté leeks, spicy honey, toasted thyme & chili oil drizzle

MAXIMUS

Grande pepperoni, capicola, Italian sausage, our 3 cheese blend and torn fresh mozzarella

CLASSY GIRL (Margherita) ✓

Tomato sauce, torn fresh mozzarella & our cheese blend, fresh basil, EVOO & sal de mar

GARDEN PARTY ✓ *Make it Vegan!*

Wild shrooms, red peppers, artichokes, roasted garlic, red onion, ricotta, basil & lemon zest

Cauliflower Crust 3 *G* Vegan Cheese 2 *V*

SMORGASBOARD 24

Antipasto extravaganza of charcuterie, aged cheeses, jalapeño hummus, grilled artichokes, brussels, EVOO poached wild mushrooms, whipped ricotta w/chili honey, forno bread...

BISTROBOARD 34

More is Better of the Best, double charcuterie & cheeses, cauliflower tahina, caprese side, jalapeño hummus, grilled artichokes, EVOO poached wild mushrooms, whipped ricotta w/chili honey, crispy brussels & forno bread

" Recognized as one of the best in AZ "

GRAVEABLES
W/our seasoned fries or house salad

OLD SCHOOL BURGER * 16

Just the facts... fresh brisket & chuck grind, candied bacon, aged sharp cheddar, pickles, our house made fancy sauce on toasted sesame brioche (LTO it for a buck \$1)

SHORT RIB GRILLED CHEESE 17

12hr braised short rib in a melted 3 cheese blend & caramelized onions, jalapeños on grilled housemade sourdough with spicy mayo

CAJUN CHICKEN CLUB 16

Fresh blackened chicken, aged white cheddar, candied bacon, lettuce, tomato, red onion, vinaigrette and sambal mayo on our fresh baked Artisan sourdough forno bread

Sub Caesar \$2

hair of the dog

SANGRIAS

WHITE WHILE IT'S LITE

Crisp Pinot Grigio, brandy with essence of vanilla, fresh citrus juice and wild berries

RED BEFORE BED

Red wine blend with dark fruit, cherry, citrus,

YES WAY ROSE'

Crisp Rose wine, red & stone fruit, citrus topped with Italian prosecco and berries

NOT SO

HUMBLE MARY

Red Wine Cabernet float over our slightly spicy housemade Bloody Mary mix, seasoned rim finished with a grande pepperoni & mini caprese salad skewer

MIMOSAS

A classic weekend jump starter of Brut bubbles and your choice of orange juice or grapefruit

\$8
SAT / SUN
11-3

* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food-borne illness *
* We are not an allergen-free facility. As such, we cannot guarantee that any item is free of any allergen *

GREAT BEGINNINGS

NOT SO

HUMBLE FRIES ✓ 9

House fries in a gremolata of garlic & parmesan, lemon zest, parsley, chili flakes & a dip trio:(spicy aioli, jalapeño ranch, fancy sauce)

FORNO BREAD ✓ 7

Our housemade sourdough bread, stone oven baked to order, dusted with garlic, EVOO, parmesan & pecorino, crushed chili's & sal de mar

BISTRO CAPRESE 11

Baby heirloom tomatoes in vinaigrette, basil, fresh mozzarella, arugula, red onions, crispy capers, pepita pesto & ricotta toast

THOSE CAMARONES * 15

Sauté gulf shrimp with garlic confit, calabrian tomato sauce, finished with lemon zest, fresh parsley, EVOO & forno bread

NOT SO

HUMBLE BRUSSELS 12

Crisy brussels & basil, candied bacon over our charred jalapeño cilantro hummus topped with pepitas, pecorino & aged balsamic

CHARRED JALAPEÑO HUMMUS ✓ 11

Oven roasted jalapeños, cilantro, toasted pepitas, garlic confit EVOO, baby heirloom tomatoes & served with a side of forno bread

3 - BALL 13

Our slow braised meatballs in house marinara, topped with whipped imported ricotta, EVOO, chili flakes & sal de mar with forno bread

CAULIFLOWER TAHINA ✓ 12

Warm crispy cauliflower florets tossed in an umami tahini dressing over vinaigrette arugula, topped with pepitas & crushed chilis

NOT SO

HUMBLE WINGS * 15

Uniquely prepared, double crisped then humbly sea salted & peppered Pick one of chef's house sauces to dip our now famous Humble Wings!

BUFFALO • SPICY KOREAN • CHILI HONEY

GREENS

Add 5 Chicken or Shrimp

NOT SO

HUMBLE CAESAR * 13

Romaine chop, garlic breadcrumbs dressed in house jalapeño caesar dressing, topped with crispy brussel leaves, parmesan & pecorino cheese and a 7 min egg • **Classic available**

THE HOUSE *G ✓* 10

Crisp romaine & arugula, baby heirloom tomatoes, touch of red onion tossed in champagne vinaigrette topped with queso fresco & pepitas

THE WEDGE 12

Chopped Romaine tossed with a house creamy jalapeño chèvre dressing, baby heirloom tomatoes, red onion, chèvre crumbles & our candied bacon

MAKE IT BETTER

SIDES

NOT SO

HUMBLE BACON

DOS EGGS

HEIRLOOM POTATOES

3



HUMBLE FROSE \$9
 FROZEN ROSE WINE
 hints of strawberry, citrus & peach
 while it lasts

HUMBLE IO
 WHITE WHILE IT'S LITE
 Pinot Grigio, brandy with essence of vanilla, fresh citrus juice & wild berries
SANGRIAS
 RED BEFORE BED
 Red wine blend with dark fruit, spiced cherry, citrus and mixed berries
 YES WAY ROSE'
 Rose wine, stone fruit, red berries, Italian prosecco bubbles topped with house Frose

APEROL SPRITZ IO
 Classic & iconic Italian wine based cocktail with aperitivo of citrus, orange, botanicals topped off with prosecco & soda bubbles
 all day everyday!

COCKTAILS OFF THE VINE 11

GRIGIO WINEARITA
 Our Humble wine version of a margarita made with Pinot Grigio, fresh citrus and a touch of cucumber

CABONADE
 A house favorite of our strawberry lemonade and Cali Cabernet float to finish it off

NEW ITALIAN PALOMA
 Mexico meets Italy with Blanco Tequila, Aperol Apertivo, grapefruit juice, lime & soda

HELLO PEACHES
 Infused peach vodka, vanilla, lemon and topped off with Italian prosecco

SECCO SEVENTY FIVE
 Classic of an era, refreshing Gin, blood orange & citrus topped off with crisp Prosecco bubbles

NOT 50 HUMBLE MARG 16
 CASAMIGOS Blanco in our famous skinny margarita, fresh squeezed lime & orange to order, touch of organic tres agaves in a tajin half rimmed tumbler

GREAT WINES LIST

GREAT VINS AT GREAT PRICES

BUBBLES & ROSE

			SM GL BTL
PROSECCO	ASTORIA-SPAGO	VENETO	ITA 9 34
PROSECCO ROSE	LA GIOIOSA	D.O.C. VENETO	ITA 11 42
CAVA	FREIXENET	CATALUNYA	SPN 9 34
BRUT	ZONIN		ITA 9 29
BRUT	FAIRE LA FETE	CREMANT	FRA 59
BRUT	CHANDON BY THE BAY	NAPA	CAL 69
CHAMPAGNE	VEUVE CLICQUOT (YL)	CHAMPAGNE	FRA 99
BRUT ROSE	BILLECART SALMON	(1/2 BOTTLE)	FRA 59
BRUT ROSE	LUCIEN ALBRECHT	CREMANT D'ALSACE	FRA 39
ROSE	DAY OWL		CAL 9 13 34
ROSE	THE BEACH by WHISPERING ANGEL		FRA 11 15 42
ROSE	WHISPERING ANGEL	PROVENCE	FRA 59

BLANC

SAUVIGNON BLANC	CLOUDY BAY	MARLBOROUGH	NZ 18 25 65
SAUVIGNON BLANC	SILENI	MARLBOROUGH	NZ 9 13 34
SAUVIGNON BLANC	CANTINA LAVIS	TRENTINO	ITA 10 14 38
GAVI DRY WHITE	LA SCOLCA	GAVI	ITA 10 14 38
CHENIN BLANC	FLEUR DU CAP		S.AF 9 13 34
DRY RIESLING	DR LOOSEN	MOSEL	GER 9 13 34
ALBARINO	TERRAS GAUDA		SPN 13 18 49
ROUSSANE	TRUCHARD CA		CAL 59
PINOT GRIS	J VINYARDS		CAL 39
PINOT GRIGIO	CAMELOT (SOCIAL WHITE)		CAL 8 12
PINOT GRIGIO	CA'MONTINI TRENTINO		ITA 12 17 46
CHARDONNAY	SONOMA CUTRER	RUSSIAN RIVER	CAL 14 20 54
CHARDONNAY	DUCKHORN	NAPA	CAL 54
CHARDONNAY	HUMBLE BUY (ASK SERVER)		CAL 8 12 29
CHARDONNAY	FRANK FAMILY	NAPA	CAL 59
CHARDONNAY	ZD CELLARS	NAPA	CAL 19 27 79
CHARDONNAY	FAR NIENTE	NAPA	CAL 129

THE CELLAR

CABERNET	POST & BEAM (by FAR NIENTE)		CAL 20 28 78
CABERNET	FRANK FAMILY	NAPA	CAL 79
CABERNET	BURGESS CELLARS	NAPA	CAL 89
CABERNET	JAYSON PAHLMeyer	NAPA	CAL 99
CABERNET	SILVER OAK	ALEXANDER VALLEY	CAL 175
CABERNET	OPUS ONE	NAPA	CAL 490
CABERNET	CHIMNEY ROCK/TOMAHAWK	STAGS LEAP	CAL 290
PINOT NOIR	CALERA (by DUCKHORN)		CAL 16 23 64
RED BLEND	8 YEARS IN THE DESERT	ORIN SWIFT	CAL 89
RED BLEND	ABSTRACT	ORIN SWIFT	CAL 79
CABERNET	MERCURY	ORIN SWIFT	CAL 249
RED BLEND	STAGS LEAP INVESTOR	STAGS LEAP	CAL 89
PETITE SIRAH	STAGS LEAP	STAGS LEAP	CAL 79
SUPER TUSCAN	BANFI ASKA ROSSO	BOLGHERI	ITA 69

ROUGE

			SM GL BTL
SANGIOVESE	TERRE DI TRINCI	UMBRIA	ITA 9 13 34
CHIANTI	BANFI CLASSICO RISERVA	CHIANTI	ITA 14 20 54
SUPER TUSCAN	BRANCAIA TRE	TOSCANA	ITA 13 18 49
PRIMITIVO	MASSO ANTICO	PUGLIA	ITA 11 15 42
PINOT NOIR	PAUL MAS	BURGUNDY	FRA 9 13 34
PINOT NOIR	BELLE GLOS	CLARK & TELEPHONE	CAL 65
PINOT NOIR	WHOLE CLUSTER	WILLAMETTE VALLEY	ORG 14 20 54
PINOT NOIR	JUGGERNAUT	RUSSIAN RIVER	CAL 12 17 46
BORDEAUX	MOUTON CADET	BORDEAUX	FRA 10 14 38
MERLOT	DUCKHORN	NAPA	CAL 19 27 74
ZINFANDEL	PLUNGERHEAD	LODI	CAL 10 14 38
GSM BLEND	HAHN (Grenache/Syrah/Mourvedre)		CAL 39
RED BLEND	THE STAG	PASO ROBLES	CAL 13 18 49
CABERNET	HUMBLE SOCIAL RED	(house buy)	CAL 8 12 29
CABERNET	BONANZA	by CAYMUS	CAL 12 17 46
CABERNET	QUILT (by J Wagner of Caymus)	NAPA	CAL 69
CABERNET	AUSTIN HOPE	PASO ROBLES	CAL 19 27 74
CABERNET	UNSHACKLED	by PRISONER	CAL 14 20 54
CABERNET	HUNT & HARVEST	NAPA	CAL 16 24 62
MALBEC	DOMAINE BOUSQUET	MENDOZA	ARG 9 13 34
RED BLEND	CLOS DE LO SIETE (top 50 wines in world)	ARG	12 17 46
SHIRAZ	PENFOLDS	MAX'S SHIRAZ	AUS 56

SOMM BUYS

CABERNET	BRENDEL COOPERS REED	NAPA	CAL 76
PINOT NOIR	DIORA LA PETITE GRACE	MONTEREY	CAL 13 18 49
CABERNET	7 CELLARS THE FARM	PASO ROBLES	CAL 45
RED BLEND	PAPA FIGOS DURO BLEND	PORTUGAL	EU 44
CABERNET	NINER BOOTJACK RED	PASO ROBLES	CAL 48
CABERNET ***	BERINGER BOURBON BARREL		CAL 42
RED BLEND	MADNESS & CURES	ALEXANDER VALLEY	CAL 56



EVERYDAY to 5 P M

EATS

\$14
 TRUFFLE PASTA & MEATBALLS
 BURGER & SOCIAL

\$9
 CAJUN SHRIMP
 ARTICHOKE
 POUTINE FRIES
 WEDGE SALAD

NOSH & SLOSH
 Smorg & Bottle
 \$29

GREAT WINES

RED WHITE ROSE' BUBBLES

SOCIAL WHITE
 SOCIAL RED
 SAUV BLANC \$6
 RED BLEND \$6
 BRUT ROSE

VINETAILS

\$6 WINEARITA
 CABONADE

DRAFT

ALL DRAFTS
 ASK YOUR SERVER

\$6

