



HUMBLE BISTRO

HUMBLE BRUNCH
\$11.99 ALL BREKKYS
\$6 DRINKS



GREAT BEGINNINGS

- 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

HUMBLE BRUSSELS 12
Crispy 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 & 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
- 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

- HUMBLE CAESAR** * 13
Romaine chop, garlic breadcrumbs dressed in house jalapeño caesar dressing, topped with crispy Brussels sprout 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

Add 5
Chicken
or Shrimp

HUMBLE PIES 17

Our sourdough crust is handcrafted over 3 days 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	CLASSY GIRL (Margherita) ✓ Tomato sauce, torn fresh mozzarella & our cheese blend, fresh basil, EVOO & sal de mar
MAXIMUS Imported Grande pepperoni, capicola & house Italian sausage with our 3 cheese blend	GARDEN PARTY ✓ <i>Make it Vegan!</i> Wild shrooms, red peppers, artichokes, roasted garlic, red onion, ricotta, basil & lemon zest

Cauliflower Crust 3 G Vegan Cheese 2 ✓

- 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"*

HUMBLE ETTA'S 17

House sourdough creates our HUMBLE take on BRUSCHETTA with global inspired flavors on crispy fresh baked rustic crust

THIS LIL' FIGGY Fig compote base, our blend of cheeses & capicola forno baked, then topped with fresh arugula and chèvre crumbles	TRUFFLED & WILD ✓ Imported wild shrooms poached in EVOO, sauté leeks, fresh mozzarella, truffle oil mist, citrus zest & crushed chili flakes
THE KOSHER Our honey smoked salmon, jalapeño cream cheese, red onion, crispy fried capote capers, chili oil drizzle, lemon zest & fresh parsley	CALABRIAN SHRIMP * Butterflied gulf shrimp and calabrian red sauce, caramelized onions, our pepita pesto, topped with fresh cilantro leaves

- 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, crisp candied bacon, lettuce, tomato, red onion with a Italian vinaigrette and sambal mayo on our fresh baked Artisan sourdough forno bread

GRAVEABLES
w/our seasoned fries or house salad

Sub
Caesar
\$2

FRESH PASTA

- PASTA ROSA & MEATBALLS** 18
Ribbons of fresh pasta in rosa sauce & marinara braised meatballs with whipped ricotta finished with pecorino, fresh basil, chili flakes & EVOO
- CAJUN CHICKEN ALFREDO** 19
Fresh pappardelle in a light parmesan cream sauce with a hint of pickled jalapeño & finished w/parmesan, pecorino & pepita pesto pearl
- CREMINI SACCHETTI** ✓ 21
Fresh handmade stuffed pasta of roasted cremini mushrooms & cheese in brown butter, truffle & garlic confit sauce, finished with whipped imported ricotta, lemon zest, chili flakes & basil oil
- HUMBLE LASAGNE** ✓ 19
Delicate sheets of fresh pasta layered in our rich marinara, fresh mozzarella, ricotta, fresh basil, baked & topped w/ grana & pecorino
- ULTIMATE MACCERONI** ✓ 16
Italian Pipette Rigati pasta in our white Mac sauce of aged cheddar and imported cheeses crusted with parmesan panko crumbs and roasted garlic infused olive oil
- SHORT RIB PAPPARDELLE** 24
12hr Chianti braised short rib cut of beef on delicate wide ribbons of fresh pasta in a light parmesan garlic confit sauce with a touch of roasted mushroom & peppers, chili flakes & citrus zest finish

et FRITES

- Belgium & France inspired, craved all over the world! We feature our Humble Fries tossed in a gremolata of garlic & parmesan, lemon zest, fresh parsley & chili flakes.*
- COLD WATER MUSSELS** * 23 *Add Shrimp* 5
The National dish of Belgium & 2nd favorite dish in France. Fresh cold water mussels sauté with your choice of 2 preparations:
CIOPPINO or **CLASSICO**
Our signature Calabrian chili red sauce, garlic confit, citrus zest, fresh parsley, chili flakes, sal de mar, EVOO
Pinot Grigio, shallots, garlic confit, whole grain mustard, fresh parsley, chili flakes, butter, lemon and sal de mar
 - Add Fresh Pasta* 8

FORNO SHORT RIB 22
12 hr forno braised short rib cut of beef served over our Humble fries with a rich beef demi of reduced braising liquids & roasted garlic

- WINNER CHICKEN DINNER** 18
Crispy, tender braised Chicken patiently prepared and served on our Humble fries with a Sauvignon Blanc & lemon veloute to finish
(your mother makes gravy... we make sauce)

* 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 *



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

SANGRIAS **HUMBLE IO** **BRUNCH \$8**
WHITE WHILE IT'S LITE
 Pinot Grigio, brandy with essence of vanilla, fresh citrus juice & wild berries
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 SO HUMBLE MARG 16
 CASAMIGOS Blanco in our famous skinny margarita, fresh squeezed lime & orange to order, touch of organic tres agaves in a tajan 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	PINOT NOIR	CALERA	(by DUCKHORN)	CAL 16 23 64
CABERNET	FRANK FAMILY	NAPA	CAL 79	RED BLEND	8 YEARS IN THE DESERT	ORIN SWIFT	CAL 89
CABERNET	BURGESS CELLARS	NAPA	CAL 89	RED BLEND	ABSTRACT	ORIN SWIFT	CAL 79
CABERNET	JAYSON PAHLMMEYER	NAPA	CAL 99	CABERNET	MERCURY	ORIN SWIFT	CAL 249
CABERNET	SILVER OAK	ALEXANDER VALLEY	CAL 175	RED BLEND	STAGS LEAP INVESTOR	STAGS LEAP	CAL 89
CABERNET	OPUS ONE	NAPA	CAL 490	PETITE SIRAH	STAGS LEAP	STAGS LEAP	CAL 79
CABERNET	CHIMNEY ROCK/TOMAHAWK	STAGS LEAP	CAL 290	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

5 PM ALL DAY SOCIAL HR

EVERYDAY to 5 PM

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
 RED BLEND
 BRUT ROSE
 \$6

VINETAILS
 \$6 WINEARITA
 \$6 CABONADE

DRAFT
 ALL DRAFTS
 ASK YOUR SERVER
 \$6

Instagram and Facebook icons