HUMBLE BISTRO

GLOBAL CUCINA & WINE PARLOR

KILLER BRUNCH
SAT / SUN
11 - 3

HUMBLE BISTRO

THE BREKKYS $14.99

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 BENNYS $15.99

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 20

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 mozzerella

CLASSY GIRL (Margherita) V
Tomato sauce, torn fresh mozzarella & our cheese blend, fresh basil, EVOO & sal de mar

GARDEN PARTY V 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 "

CRAVEABLES
W/our seasoned fries or house salad

OLD SCHOOL BURGER * 17
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 ROSÉ
Crisp Rose wine, red & stone fruit, citrus topped with Italian prosecco and berries

NOT SO HUMBLE MARY
$10 SAT / SUN 11 - 3

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

* 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 V 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 V 9
Our housemade sourdough bread, stone oven baked to order, dusted with garlic, EVOO, parmesan & pecorino, crushed chili's & sal de mar

BISTRO CAPRESE 13
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 13
Crisy brussels & basil, candied bacon over our charred jalapeño cilantro hummus topped with pepitas, pecorino & aged balsamic

CHARRED JALAPEÑO HUMMUS V 13
Oven roasted jalapeños, cilantro, toasted pepitas, garlic confit EVOO, baby heirloom tomatoes & served with a side of forno bread

3 BALL 15
Our slow braised meatballs in house marinara, topped with whipped imported ricotta, EVOO, chili flakes & sal de mar with forno bread

CAULIFLOWER TAHINA V 12
Warm crispy cauliflower florets tossed in an umami tahini dressing over vinaigrette arugula, topped with pepitas & crushed chilis

NOT SO HUMBLE WINGS * 17
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 Chicken or Shrimp 6

NOT SO HUMBLE CAESAR * 14
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 V 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 BISTRO

GLOBAL CUCINA & WINE PARLOR

GREAT WINES LIST

GREAT VINS AT GREAT PRICES

HUMBLE **FROSÉ** while it lasts $10

FROZEN ROSE WINE
hints of strawberry, citrus & peach

HUMBLE SANGRIAS 10

WHITE WHILE IT'S LITE
Pinot Grigio, brandy with essence of kiwi, pineapple, 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 12
all day, everyday!

Classic & iconic Italian wine based cocktail with aperitivo of citrus, orange, botanicals topped off with prosecco & soda bubbles

COCKTAILS OFF THE VINE 12

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 tajin half rimmed tumbler

BUBBLES & ROSE

				SM	GL	BTL
PROSECCO ROSE	*LA GIOIOSA*	*D.O.C. VENETO*	*ITA*	11		42
PROSECCO	LUCA PARETTI	D.O.C. VENETO	ITA	11		42
BRUT	HUMBLE BUY (Ask Server)			9		29
BRUT	DECOY CUVEE	NAPA	CAL	18		65
CHAMPAGNE	*VEUVE CLICQUOT (YL)*	*CHAMPAGNE*	*FRA*			99
BRUT ROSE	BILLECART SALMON	(1/2 BOTTLE)	FRA			59
ROSE	DAY OWL	PASO ROBLES	CAL	9	13	34
ROSE	*BIELER*	*PROVENCE*	*FRA*	11	15	42
ROSE	WHISPERING ANGEL	PROVENCE	FRA			59
ROSE	PASQUA 11 MINUTES	VERONA	ITA	11	15	42

BLANC

SAUVIGNON BLANC	*CLOUDY BAY*	*MARLBOROUGH*	*NZ*	18	25	65
SAUVIGNON BLANC	OVERSTONE	MARLBOROUGH	NZ	9	13	34
SAUVIGNON BLANC	CANTINA LAVIS	TRENTINO	ITA	10	14	38
SAUVIGNON BLANC.	ZD CELLARS	NAPA	CAL	19	27	74
SANCERRE.	NICOLAS MILLET	LOIRE VLY	FRA	19	27	74
GAVI DRY WHITE	*LA SCOLCA*	*GAVI*	*ITA*	10	14	38
TXAKOLINA	*TXOMIN*	*SPAIN*	*SPN*			46
DRY RIESLING	DR LOOSEN	MOSEL	GER	9	13	34
ALBARINO	*TERRAS GAUDA*	*SPAIN*	*SPN*	13	18	49
ROUSSANE	TRUCHARD CA	CARNEROS	CAL			59
PINOT GRIS	J VINEYARDS		CAL	11	15	42
PINOT GRIGIO	GUENOC	LAKE COUNTY	CAL	8	11	29
PINOT GRIGIO	CA' MONTINI	TRENTINO	ITA	12	17	46
CHARDONNAY	HUMBLE BUY (Ask Server)			8	12	29
CHARDONNAY	*SONOMA CUTRER*	*RUSSIAN RIVER*	*CAL*	14	20	54
CHARDONNAY	FROGS LEAP	NAPA	CAL			79
CHARDONNAY	PLUMPJACK	NAPA	CAL			99
CHARDONNAY	LONG MEADOW RANCH	NAPA	CAL	15	21	57
CHARDONNAY	ALBERT BICHOT (Macon-Vil)	BURGUNDY	FRA	14	20	54
CHARDONNAY	*ZD CELLARS*	*NAPA*	*CAL*	19	27	79

ROUGE

					SM	GL	BTL
ITALIANS	SANGIOVESE	TERRE DI TRINCI	UMBRIA	ITA	9	13	34
	RED BLEND	BANFI ROSSO	TOSCANA	ITA	16	23	64
	SUPER TUSCAN	BRANCAIA TRE	TOSCANA	ITA	13	18	49
	PRIMITIVO	*PASQUA DESIRE, LUSH & ZIN*	*PUGLIA*	ITA	12	17	45
	SANGIOVESE	*BANFI BRUNELLO*	*MONTALCINO*	ITA			79
	RED BLEND	*MONSANTO CHIANTI RISERVA*	*CHIANTI*	ITA			59
LIGHT	PINOT NOIR	PAUL MAS	BURGUNDY	FRA	9	13	34
	PINOT NOIR	*BELLE GLOS CLARK & TELE*	*SANTA B.*	CAL			79
	PINOT NOIR	WHOLE CLUSTER	WILLAMETTE VALLEY	ORG	14	20	54
	PINOT NOIR	ROBERT MONDAVI	CARNEROS	CAL	14	20	54
	PINOT NOIR	*KEN WRIGHT*	*WILLAMETTE VALLEY*	ORG	18	25	69
	BORDEAUX	CH. BELLEVUE	SAINT FOY	FRA	14	20	54
	MERLOT	DUCKHORN	NAPA	CAL	25	36	98
	RED BLEND	*THE STAG*	*PASO ROBLES*	CAL	13	18	49
	RED BLEND	SILK & SPICE	PORTUGAL	ESP	9	13	34
	GSM BLEND	*CHATEAU MALIJAY (GSM)*	*RHONE VALLEY*	FRA	14	20	54
	MERLOT	*LONG MEADOW RANCH*	*NAPA*	CAL	19	25	69
BOLD	RED BLEND	CLOS DE LO SIETE	(top 50 wines in world)	ARG	12	17	46
	CABERNET	DAOU CAB RESERVE	PASO ROBLES	CAL	25	36	98
	CABERNET	HUMBLE SOCIAL RED (house buy)			8	12	29
	CABERNET	BONANZA by CAYMUS		CAL	12	17	46
	CABERNET	UNSHACKLED by PRISONER		CAL	14	20	54
	CABERNET	KATHERINE GOLDSCHMIDT	NAPA	CAL	13	18	49
	CABERNET	*POST & BEAM (by Far Niente)*	*NAPA*	CAL	20	28	78
	MALBEC	TILIA	MENDOZA	ARG	9	13	34
	RED BLEND	THICK SKINNED	RED MOUNTAIN	WSH	25	36	98

SOMM BUYS

CABERNET	*ADAPTATION (by PlumpJack)*	*NAPA*	CAL		110
RED BLEND	*BV TAPESTRY*	*NAPA*	CAL	18 25	69

CABERNET	*BELLA UNION (by Far Niente)*	*NAPA*	*CAL*	99
CABERNET	*FAR NIENTE*	*NAPA*	*CAL*	199
CABERNET	*JAYSON PAHLMEYER*	*NAPA*	*CAL*	99
CABERNET	*SILVER OAK*	*ALEXANDER VALLEY*	*CAL*	175
CABERNET	*OPUS ONE*	*NAPA*	*CAL*	490
CABERNET	*DAOU PATRIMONY*	*PASO ROBLES*	*CAL*	449
CABERNET	*MERCURY HEAD*	*ORIN SWIFT*	*CAL*	249
PINOT NOIR	*FLOWERS*	*SONOMA*	CAL	98
RED BLEND	8 YEARS IN THE DESERT	ORIN SWIFT	CAL	19 27 79
RED BLEND	*ABSTRACT*	*ORIN SWIFT*	CAL	79
RED BLEND	*STAGS LEAP INVESTOR*	*STAGS LEAP*	CAL	89
RED BLEND	*HARVEY & HARRIET*	*SAN LUIS OBISPO*	CAL	74
PETITE SIRAH	*STAGS LEAP*	*STAGS LEAP*	CAL	79
SUPER TUSCAN	*BANFI ASKA ROSSO*	*BOLGHERI*	ITA	69

5PM ALL DAY SOCIAL HR

EVERYDAY to 5pm

EATS

$14
TRUFFLE PASTA & MEATBALLS
GRINDER & SOCIAL

$9
CAJUN SHRIMP
ARTICHOKES
POUTINE FRIES
WEDGE SALAD

NOSH & SLOSH
Smorg & Bottle
$29

GREAT WINES

RED WHITE ROSE' BUBBLES

SOCIAL WHITE
SOCIAL RED
BRUT
ROSÉ
$6

VINETAILS

$6 WINEARITA
CABONADE

DRAFT

ALL DRAFTS
ASK YOUR SERVER
$6

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