HUMBLE BISTRO

GLOBAL CUCINA & WINE PARLOR

HUMBLE BISTRO

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 V — 13
Baby heirloom tomatoes in vinaigrette, basil, fresh mozzarella, arugula, red onions, crispy capers, pepita pesto & ricotta toast

THOSE CAMARONES * — 15
Sautéed gulf shrimp with garlic confit, calabrian tomato sauce, finished with lemon zest, fresh parsley, EVOO & forno bread

NOT SO

HUMBLE BRUSSELS — 13
Crispy 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 & 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 Brussels sprout 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

HUMBLE PIES 20

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

MAXIMUS
Imported Grande pepperoni, capicola & house Italian sausage with our 3 cheese blend

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, house jalapeño hummus, grilled artichokes, crispy brussels, EVOO poached wild mushrooms, whipped ricotta w/chili honey & our fresh house baked 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 20

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 V
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

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

Sub Caesar $2

HUMBLE BRUNCH
VOTED LOCAL'S FAVORITE

SAT/SUN (11 - 3)

FRESH PASTA

PASTA ROSA & MEATBALLS — 19
Ribbons of fresh pasta in rosa sauce & marinara braised meatballs with whipped ricotta finished with pecorino, fresh basil, chili flakes & EVOO

CAJUN CHICKEN ALFREDO — 20
Fresh pappardelle in a light parmesan cream sauce with a hint of pickled jalapeño & finished w/parmesan, pecorino & pepita pesto pearl

CREMINI SACCHETTI V — 22
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

NOT SO

HUMBLE LASAGNE V — 19
Delicate sheets of fresh pasta layered in our rich marinara, fresh mozzarella, ricotta, fresh basil, baked & topped w/ grana & pecorino

ULTIMATE MACCERONI V — 17
Italian Campenelle 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

Signatures

CHICKEN PARMIGIANA — 24
Free Range crispy chicken breast sautéed in a panko crust, topped with house marinara and our cheese blend over fresh linguine pasta in rosa sauce finished with ricotta, chili flakes, fresh grated pecorino & parsley

FORNO SHORT RIB — 23
12 hr forno braised short rib cut of beef served over our Humble fries tossed in a gremolata of garlic, parmesan, lemon zest, fresh parsley & chili flakes with a rich beef demi of reduced braising jus

(your mother makes gravy... we make sauce)

BEST IN TOWN

PRIME RIB — 44
FRI-SAT while it lasts starting at 4

10oz of Prime Rib Angus beef slow roasted overnight to a perfect edge to edge Med Rare, sliced over a house baked croissant & rich Demi, served on Gruyére mashed, chives & sides of chipotle hollandaise & jus

*only available at our High Street location!

COLD WATER MUSSELS * — 23
Fresh cold water mussels with a side of our Humble Fries tossed in a gremolata of garlic & parmesan, lemon zest, fresh parsley & chili flakes. sautéed with your choice of **2** preparations (Cioppino or Classico):

CIOPPINO
Our signature Calabrian chili red sauce, garlic confit, citrus zest, fresh parsley, chili flakes, sal de mar, EVOO

CLASSICO
Pinot Grigio, shallots, garlic confit, whole grain mustard, fresh parsley, chili flakes, butter, lemon and sal de mar

Add Shrimp 6 and/or *Add Fresh Pasta 8*

* 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 *