

Organic

Antibiotic/Hormone Free

Natural

Locally Grown

tryst cafe

breakfast • lunch • dinner
spirits

Call In Orders

21050 N. Tatum Boulevard, #108
Phoenix, AZ 85050
(480) 585-7978 (480) 585-7981 fax
facebook.com/trystcafe
www.trystcafe.com



Dinner Menu – Served 4pm-9pm

Please tell your server if you are choosing the Gluten Free (GF) version.

STARTERS

DESERT RIDGE SUMMER ROLLS \$6

Daikon sprouts, shredded carrots, celery, cabbage, red onion and mango wrapped in rice paper accompanied by a sweet chili mango dipping sauce

FREE RANGE CHICKEN TORTILLA SOUP \$6

Garnished with tortilla strips, sour cream and fresh pico de gallo

AHI WONTON CUPS \$10

Ahi mixed with a sriracha aioli in five wonton cups. Green onion frieze^{GF} sweet soy drizzle and sesame seeds

SHRIMP CIGARS \$10

Shrimp moose with green onion wrapped in a lumpia with a spicy mango dipping sauce

LOCAL BEER BATTERED GREEN BEANS \$6

Served with choice of dipping sauce Ranch, blue cheese, chipotle, sriracha aioli, pesto and cilantro dressing

A TRYST \$12

White Cheddar, fresh mozzarella, Gruyère cheese, pepper crusted salami, capicola, and five olive medley, served with toast points and candied walnuts. *Big enough to share*

HUMMUS TRIO \$7

House made traditional, cilantro and red pepper hummus served with fresh pita *GF-served with cucumbers*

SIDES

White/multi-grain bread	\$2
White/multi-grain bread <i>GF</i>	\$2
Side garden salad	\$3
Cole slaw	\$3
Jasmine rice	\$3
Black beans	\$3
Bagel Et cream cheese	\$3
Bagel Et cream cheese <i>GF</i>	\$3
Waffle fries	\$3.25
Potato salad	\$3.25
Sweet potato tots	\$3.25

SALADS

CAPRESE \$8

Tomato, fresh buffalo mozzarella and basil, drizzled with EVOO and balsamic vinegar

CEASAR \$8

Local romaine with a traditional ceasar dressing and shredded asiago. Add chicken or steak \$3

ROASTED BEET SALAD \$9

Organic arugula, roasted yellow and red beets, goat cheese, tossed with honey lime vinaigrette *GF*

THE AFFAIRE \$9

Local greens, roasted tomato, shredded carrot, roasted beets, cucumber, red onion, sliced portobello and topped with house balsamic vinaigrette *GF*
Add chicken or steak \$3

ENTREES

THE ROAST BEAST \$11

Naturally raised, thinly sliced tri-tip piled high with pepper jack and grilled red onion on a ciabatta served with waffle fries

PORTOBELLO \$10

Open faced and stacked lettuce, portobello mushroom, grilled tomato, onion and avocado served on a ciabatta with sweet potato tots *GF*

BBQ BACON BURGER \$12

Beef burger served with white cheddar, applewood bacon, lettuce, tomato, onion strings and BBQ sauce served with waffle fries

BEEF BURGER \$10

Naturally raised beef burger, lettuce and tomato served with waffle fries *GF - served between lettuce or with GF bread*

CHEESEBURGER \$11

Beef burger served with white cheddar, lettuce and tomato served with waffle fries

TRYST SIGNATURE DISHES

BEEF FILLET \$19

Fillet accompanied by bacon wrapped green beans, mashed red potatoes and balsamic red wine reduction

PESTO SHRIMP PENNE PASTA \$17

Shrimp, roasted tomatoes, red bell pepper, white cheddar and ciabatta toast

GRILLED MEDITERRANEAN CHICKEN \$16

With rice and green beans topped with cucumber, roasted tomato, carrot, and goat cheese salad, drizzled with tzatziki

SHRIMP TACOS \$16

Shrimp served in warm, soft, tortillas with pepper jack cheese, cabbage, pico de gallo and chipotle ranch dressing served with rice and beans

SEARED AHI SALAD \$12

Cajun crusted, seared, ahi tuna, organic greens, daikon sprouts, grilled portobello mushrooms, carrots and grape tomatoes tossed with a honey lime vinaigrette and topped with a wasabi aioli and wonton crisps *GF*

BRING IT ON BURGER \$13

Beef burger served with capicola ham, buffalo mozzarella cheese, roasted tomato and pesto sauce served with waffle fries

KALUA PORK \$11

Fresh house smoked kalua pork, coleslaw, big Hoss barbeque sauce served on a brioche bun and a side of potato salad

DAILY HAPPY HOUR 3-6pm

\$5 Small plates
\$5 Sangria and cider
\$5 Select red/white wine
\$3 Draft beer

GF - Gluten-Free

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An Affaire With
Naturally Delicious Food





BEER BATTERED GREEN BEANS



CAPRESE SALAD



THE AFFAIRE

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KIDS MENU under 12

Chicken breast with waffle fries	\$6
Burger with waffle fries	\$6
Grilled cheese with waffle fries	\$5.50
Mac n cheese	\$4.50
Penne pasta tossed in butter	\$4.50
PB & J	\$3.50

BEVERAGES

✔ Pomegranate Acai Blueberry Kefir or Kiwi Passion Fruit Kefir	\$6
China Mist Wild Blueberry or Tangerine Pomegranate	\$5
✔ Kambucha Tea – Ask about flavors	\$5
✔ Fresh squeezed orange juice or lemonade	\$5
Activate Antioxidant Berry or Immunity Orange	\$4
Smoothie – strawberry banana or seasonal fruit blend	\$4
Waiwera Water	\$3
✔ Cranberry or apple juice	\$3
✔ Organic coffee	\$2.50
China Mist ice tea – traditional black or green jasmine	\$2.50
Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Pellegrino, Minute Maid Lemonade	\$2.50
Milk, hot chocolate, soy milk	\$2.50

DESSERTS

Crème brule	\$6
Seasonal bread pudding	\$6

Ask your server about additional items.

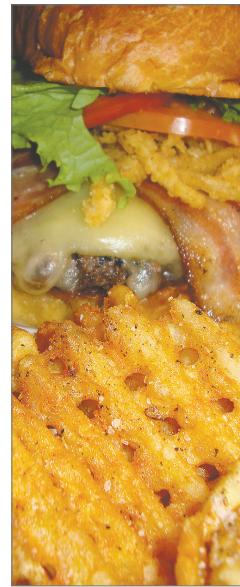
✔ - Organic

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Substitutions available at a la cart prices.
An 18% gratuity will be added to parties of 8 or more.
Menu items and prices subject to change without notice.

Notice: Consuming raw or undercooked meals, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.
All menu items and prices are subject to change without notice.



BRING IT ON BURGER



PESTO SHRIMP PENNE PASTA



AHI WONTON CUPS