

A top-down photograph of a wooden surface. On the left, a white mortar and pestle contains white salt. Next to it is a bundle of fresh green herbs tied with twine, resting on a piece of burlap fabric. A pair of black scissors lies below the herbs. The word "welcome" is written in a white, cursive script across the center of the image.

welcome

Eurest @ Marina Heights

March 13th – March 19th, 2017

MENU



SUSTAINABILITY

PLATFORM

In our café, we are committed to serving:

Ingredients from local & regional sources

Food that is produced with minimal use or free of chemicals and antibiotics

Meats and eggs from purveyors that support the humane treatment of farm animals

Seafood that is acquired from sustainable sources

Products from suppliers that reward the efforts of farmers and laborers

Plant forward menus that promote the health of our guests and our planet



au bon pain

soups

mon: stuffed baked potato

tues: stuffed baked potato

wed: stuffed baked potato

thur: stuffed baked potato

fri: stuffed baked potato

monday | Mar-13

toast: grilled ham and cheese, irish cheddar	\$3.99
flame: philly cheese steak sandwich	\$5.99
mercato: classic chicken caesar flatbread salad	\$7.99
butcher&baker: smoked pork sandwich, smoked gouda, apple wood smoked bacon	\$6.99
urban market: herb marinated marys chicken/ churrasco marinated tri tip	\$7.99
chef's table: tacos, pork carnitas, beef carna asada, chili lime chicken	\$8.00

tuesday | Mar-14

toast: breakfast sliders, sausage, egg and irish cheddar, side of potatoes	\$4.99
flame: philly cheese steak sandwich	\$5.99
mercato: greek chicken flatbread salad	\$7.99
butcher&baker: roast beef, green chili, melted jack cheese, chipotle aioli	\$6.99
urban market: herb marinated marys chicken/ rosemary turkey breast	\$7.99
chef's table: tacos, pork pastor, roasted corn salsa	\$8.00

wednesday | Mar-15

toast: blue berry pancakes, whipped butter, 100% maple syrup	\$3.99
flame: philly cheese steak sandwich	\$5.99
mercato: classic chicken caesar flatbread salad	\$7.99
butcher&baker: roast beef, confit onion, horseradish aioli	\$6.99
urban market: herb marinated marys chicken/ churrasco marinated tri tip	\$7.99
chef's table: chicken tinga tacos, pico jalapeno sour cream	\$8.00

thursday | Mar-16

toast: sausage, peppers and irish cheddar omelet	\$4.99
flame: philly cheese steak sandwich	\$5.99
mercato: greek chicken flatbread salad	\$7.99
butcher&baker: house roasted turkey, ham, arizona white cheddar sandwich	\$6.99
urban market: herb marinated marys chicken/ rosemary turkey breast	\$7.99
chef's table: steak tacos tour way!	\$8.00

friday | Mar-17

toast: full irish, irish bacon, sausage, tomato, mushroom, beans, toast	\$6.99
flame: corned beef quesadilla, sauerkraut, swiss, 1000s island	\$6.99
entree: guinness beef stew/ traditional lamb stew, in a bread bowl	\$7.99
wild greens: warm spinach salad, bacon, onion, mushroom, irish whiskey vin	\$8.99
urban market: chicken korma curry, aloo gobi, garlic naan	\$7.99
chef's table: corned beef and parsley sauce, melted cabbage/ shepherds pie	\$8.99



complies with our sustainability platform

general manager aaron caulk | aaron.caulk@compass-usa.com

executive chef damian murphy | damian.murphy2@compass-usa.com

café is open Monday - Friday | hours: breakfast 8am to 9:30am | lunch: 10:30am to 2:00pm



Instagram

follow us: cafe450

meet your chef

inspire through food

Forrest Williams

Executive Chef, Matt's Big Breakfast @ Marina Heights



A graduate of School of Hotel & Restaurant Management at Northern Arizona University. Forrest first got his interest in food service as a young child cooking for family members.

Born in WA State, he began cooking there in local restaurants and took his skills on the road to locations including HI, Flagstaff, AZ and the last 4 years here in PHX. Prior to Forrest joining the team here at the Marina Heights campus, Forrest was a Kitchen Manager at Pappadeaux.

In Forrest's off time, he spends time with his 5 children ranging from 5-months to 11-years of age.

Forrest takes great pride in the quality of the food served at Matt's Big Breakfast.



Market D Menu 3.13.17 thru 3.17.17

Monday

Shaved Ham & Swiss on Pretzel Bun

California Turkey Club with Cheddar & Bacon (side of Guacamole)

Chicken Caesar Wrap w/ Parmesan Cheese

Turkey & Pepperoni on Sub Roll w/ Mozzarella

Tuesday

Southwestern Ham on Jalapeno Focaccia w/ Pepperjack Cheese & Green Peppers

Buffalo Chicken w/ Ranch & Swiss on Potato Bun

Pesto Chicken Club w/ Bacon & Provolone

Steak Torta, Seared Sirloin w/ Tomato, Lettuce & Avocado on Telera Roll

Wednesday

Pastrami & Swiss on Rye

Turkey & Pepperoni on Sub Roll w/ Mozzarella

Tuna Melt – Tuna Salad w/ Provolone on Whole Wheat

BBQ Chicken Sandwich w/ Cheddar on Telera Bun

Thursday

Chicken Parmesan on Submarine Roll w/ Marinara

Roast Beef & Provolone w/ Rst Red Peppers on Potato Bun

BBQ Chicken Sandwich w/ Cheddar on Telera Bun

California Turkey Club with Cheddar & Bacon (side of Guacamole)



Friday

Tuna Melt – Tuna Salad w/ Provolone on Whole Wheat

Corned Beef & Swiss on Rye

Buffalo Chicken w/ Ranch & Swiss on Potato Bun

Triple Meat Italian w/ Provolone on Sub Roll



NOW OPEN!!



*We think food tastes better
when it's real and honest.*

Update from GM, Jason Zagorski

Matt's has been open for a couple months now and we are so excited to be here. Residents from the area are stopping by and we are building our regulars that frequent the restaurant daily. So enjoyable to make new friends!

Matt's is currently interviewing candidate's to round out the team in service and culinary positions. We look forward to a solid change to better weather and the ability to open up the patio full-time. Please send feedback and questions to Jason.zagorski@compass-usa.com

We would like to share little history taken from the back of the menu...

For over 10 years, we've made sure that our food represents quality. We cook the old-fashioned way, from scratch. By sourcing prime ingredients, never compromising our ideals and preparing every plate to order, every time, we work hard to exceed our guests' expectations. We believe that food prepared this way isn't only better tasting, but better for you.

Our thick-cut bacon and most of our pork items are crafted by a small local butcher in Queen Creek, Arizona. Other sausages come from another butcher shop just up the street from our original store. We only use cage free eggs, real butter, extra virgin olive oil, organic milk, fresh Kennebec and Yukon Gold potatoes, locally roasted small-batch coffee and artisan-baked breads from a local bakery. We don't own a freezer or a microwave. Citrus is hand-squeezed all day long for our signature honey lemonade and fresh orange juice.

Our "mom and pop" shop has garnered lots of attention from both local and national media. We have received multiple Best of Phoenix awards from the Arizona Republic, Phoenix New Times and Phoenix Magazine and have been featured nationally by The New York Times, USA Today, Bon Appetit, Arizona Highways, Martha Stewart Radio and many others. We have also appeared on the Food Network on The Best Thing I Ever Ate and Guy Fieri's famed Diners, Drive-ins and Dives. As honored as we are by all of this acclaim, we are proudest of the daily support of our tried and true regular customers, many of whom eat at our place several times a week.

It's simple.

Our mission since Day One at our little red-brick store in downtown Phoenix has been to elevate a common meal – breakfast – to an uncommon level.

Thanks for stopping in, Matt and Erenia.

NEW

spring catering menu
now available



the FRESH FORK

SEASONAL CATERING. QUALITY SERVICE.



<https://marinaheights.catertrax.com/>

We are excited to be able to offer catering throughout all of State Farm's growth here at Marina Heights.

Our goal is to exceed your expectations and meet all of your catering needs.

We have a full service menu available and can work to provide any level of service.

Our menu is always meant as a starting point as Eurest realizes the needs of our customers and that every event is special. The link for the Catertrax website is here above. CaterTrax makes your ordering easy and is connected to our staff here at Marina Heights.

catering manager: jacquie nye | jacquie.nye@compass-usa.com | 480.341.1795

general manager : aaron caulk | aaron.caulk@compass-usa.com | 602.690.0065



eurest news and information



cafe **450**

SUSTAINABILITY

PLATFORM

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THE MARKET

market d will be featuring a

flavored coffee of the week)

featured this week:

kona blend

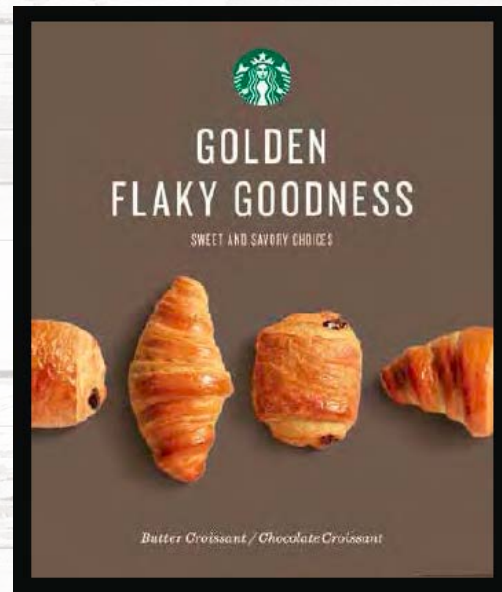
new product at the market

Check out our NEW rotating sandwiches & FRESH Grab & Go selections!

pudding & Jell-O Parfaits

march

SPRING SPECIALS CONTINUE...



Starbucks Hours

Mon - Fri from 5:30am to 5:30pm

Sat - 6:30am to 3:30pm

Sun - closed

Starbucks will be closed 1/2



Follow us on
Instagram

@cafe450

