



We appreciate you doing your part to slow/stop the spread of COVID-19 by staying home with family and friends. We know firsthand that good food is hard to come by and shopping keeps the risk high. We want to show our appreciation by offering meal kits for your family, made from the heart of ours.

Select the meal option that most appeals to your family preferences, add a cocktail, and we will deliver to your door for you to enjoy.

Minimum Order \$75

Willing to Portion

****For Portions, please dictate how you would like item divided****

Individual Portioning will incur additional charges

Food Sent Cold, in Bulk Packages, with Reheating Instructions

Deliveries Available Monday – Friday

Delivery Window Confirmed 24 Hour Prior to Delivery Date

\$10.00 Delivery Fee to Greater Phoenix Area

Restrictions Apply

executive chef/owner **ALAN HAUSE**

general manager **MICHELLE JACOB**

mjacob@gertrudesrestaurant.net

text 918.260.4399 for call back to order

info@gertrudesrestaurant.net

gf If not already, these menu items can easily be gluten-free

v These menu items are vegetarian



FAMILY MENU #1

\$17 per serving

Arugula Salad (gf,v)

Arugula and Frisée + Black Pepper Feta + Candied Pecans + Agave Quark Dressing + Dried Cranberries

Roasted Half Duck (gf)

Roasted and Seasoned Whole Duck, Split + Cranberries + Candied Pecans + Pitaya Gastrique

Sides (gf,v)

Roasted Market Veggies

Squash, Cauliflower, and Carrot Medley

Creamy Garlic Mashed Potatoes

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FAMILY MENU #2

\$17 per serving

Hummus with Veggie Sticks (gf on request.v)

Garbanzo + Herbed Quark + Roasted Chili + Fresh Veggies + Lavosh

Grilled Pork Chops (gf)

12oz Pork Porterhouse, Trimmed and Cryo-Sealed

Sides (gf.v)

Chunky Spiced Applesauce

House Made Slaw

Asparagus for Grilling

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FAMILY MENU #3

\$14 per serving

Farmer's Gazpacho (gf,vegan)

Roasted Tomato Soup + Cucumber Caramelized Onions + Cucumber +
Onion + Garlic + House Cilantro-Herb Blend + Rosemary Croutons

Green Chili Boar Stew (gf)

Braised Boar + Onion + Green Chili + Tomatillo

Sides (gf,vegan)

Arroz Verde

Refried Black Beans

Tortilla Chips

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FAMILY MENU #4

****Vegan and Gluten-Free****

\$13 per serving

Simple Greens Salad (gf,vegan)

Shaved Carrot + Pepitas + Golden Raisins + Mixed Greens + Carrot-Miso-Ginger Vinaigrette

Sonoran Fried Rice (gf,vegan)

Arroz Verde + Roasted Carrots and Corn + Roasted Garlic Oil + Black Vinegar-Tamari + Green Onion

Sides

Veggie Medley (gf,vegan)

Roasted Broccoli, Snow Peas, Mushrooms

Roasted Corn Tamale (gf,vegan)

Local Tamale made with Roasted Corn, Flax Seed, and Hemp Hearts

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ALA CARTE MENU

Each Item Contains 4 Servings

SANDWICHES, SNACKS, and KIDS

Morsels (gf on request) \$16 | Blue Cheese Mousse + Garlic-Truffled Brie + Bacon-Onion Jam + Pickled Sweet Peppers + Dried and Fresh Fruit + Spiced Nuts & Seeds + Tapenade + Charcuterie + Lavosh

Hummus (gf and/or vegan on request) \$14 | Garbanzo + Herbed Quark + Roasted Chili + Fresh Veggies + Lavosh

Chilled Shrimp or Smoked Salmon Salad (gf,df) \$18 | House Greens + Green Beans + Tomato + Olives + Fingerling Discs + Hard Boiled Egg + Caper-Dijon Vinaigrette

Pulled Pork Sandwiches \$24 | Smoked and Slow-Roasted Pork + House Slaw + Buns + House Pickles + House Made Potato Chips

Posole (gf) \$16 | Hominy + Shredded Pork + Red Chili Puree + Stock; with Tortilla Chips, Cilantro, Cotija, and Green Onion

Beef Stew (gf) \$22 | Cubed Beef + Carrot + Potato + Onion + Veal Demi Gravy + Corn Muffins

Macaroni and Cheese (gf) \$16 | Gluten-Free Corkscrew Pasta + Cream Cheese and American Cheese Sauce + House Made Applesauce

Chicken Tenders (gf) \$16 | Fried Chicken Tenders + Dipping Sauce + House Made Applesauce

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BAR MENU

Bottle of Wine \$22

** Denotes AZ Proud

BUBBLES, WHITES, AND ROSÉ

Brut, Gruet, New Mexico

(Crisp, and full-bodied sparkling wine, which has developed rich complexity and fine mousse)

Pinot Bianco, Alois Lageder, Magrè, Italy

(Sustainably produced, this wine offers aromas of apples and peaches. On the palate, it is elegant and light to medium bodied with a fresh mouth-watering finish)

**White Blend, Merkin/Caduceus Cellars, "Chupacabra Blanca, AZ

(Refreshing blend of Riesling and Chardonnay; Shape Shifter kitchen-sink blend)

**Rosé, Pillsbury, "One Night Stand", Cochise County, AZ

(Rare Sangiovese and Zinfandel blend that has a floral nose of geranium; wild strawberry and hints of walnut on the palate)

**Rosé, Rune, Cochise County, AZ

(Crisp and refreshing blend of Grenache, Syrah, Mourvèdre, Petite Sirah, and Graciano)

REDS

Malbec, Alberti 154 Reserva, Bodega Calle, Argentina

(Roasted nuts, latte, and berries on the nose; chocolate, citrus peel, bacon bits, with chewy tannins on the palate)

**Red Blend, Dos Cabezas, AZ

(Nose of light red fruits with a palate that opens to dark fruit and caramel)

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COCKTAIL KITS \$22

Each Kit Makes 4

Tombstone LIT

Vodka + Gin + Rum + Triple Sec + Prickly Pear Nectar + Fresh Lime Simple Syrup

Michelle's Perfect Manhattan

AZ Del Bac Whiskeys + Bourbon-Maple Dark Cherries + Madiera + Amaretto + AZ Bitter Labs Mi Casa Bitters

Cactus Cosmo

Orange Vodka + AZ Cactus Water + Fresh Lime + Cranberry + Prickly Pear Nectar

Rosé Sangria

Rosé + Naranja + Pineapple + Rum Soaked Fruit

PACKAGE BEER

\$3 per can OR \$15 per 6 pack

Will Mix and Match Cans for 6pack

**Grand Canyon Brewing "Sunset Amber Ale", Red Ale

**Huss "Copper State IPA"

**Papago Brewing "Orange Blossom", Hefeweizen Style

**SanTan "Devil's Ale", American Pale Ale

**Sentinel Peak "Salida del Sol" Mexican Vienna/Amber Ale

Crispin Cider (gf)

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