

The Greene House

15024 N Scottsdale Rd Ste 100 85254-8154 · +14808899494 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Chicken Tortilla Soup	\$9.00
Avocado, Pico de Gallo, Queso Blanco, Sour Cream	
Herb Hummus	\$13.50
Grilled Flatbread, Tomato, Onion, Feta	
Warm Brie	\$13.50
Roasted Garlic, Marcona Almond, Sour Cherry	
Sesame Chicken Potstickers	\$15.50
Scallion, Radish, Young Ginger Broth	
Smoked Salmon*	\$16.00
Potato Galette, Crème Fraiche, Truffle Arugula	
Black Mussels*	\$18.00
Spicy Chorizo, Roasted Garlic, Tomato Confit, Grilled Bread	
Crispy Calamari	\$15.50
Tempura Vegetables, Red Chili Shoyu	
Tuna Tartare Tacos*	\$16.50
Smashed Avocado, Napa Cabbage, Wasabi, Aged Soy, Sesame	

SALADS 6

The Greene House	\$12.50
Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado	
Chopped Kale	\$12.50
Roasted Butternut Squash, Fuji Apple, Marcona Almond, Bacon Breadcrumb, White Cheddar Vinaigrette	
Greek Caesar	\$13.50
Campari Tomato, Avocado, Cucumber, Castelvetro Olives, Red Onion, Crispy Chickpea, Olive Parmesan Dressing	
Asian Chicken	\$17.00
Napa Cabbage, Tender Lettuce, Crisp Wonton, Ginger Miso Vinaigrette	
Iceberg Wedge	\$14.00
Avocado, Egg, Onion, Applewood Bacon, Blue Cheese	

Roasted Salmon*	\$23.00
Butter Lettuce, Baby Potato, Green Bean, Egg, Red Onion, Caper Mustard Vinaigrette	

SANDWICHES 4

Grilled Chicken Club	\$16.50
Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard	
Kobe Burger*	\$18.50
Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island	
Turkey on Grilled Flatbread	\$16.00
Baby Swiss, Avocado, Red Onion, Butter Lettuce, Tomato, Hummus	
French Dip*	\$18.50
Brie, Arugula, Caramelized Onion, Horseradish Mayonnaise	

PASTA 2

Sweet Potato Ravioli	\$22.00
Red Wine Glazed Short Rib, Arugula, Lemon Horseradish Broth	
Spinach Pappardelle	\$21.00
Grilled Shrimp, Melted Tomato, Pine Nut	

VEGETABLE 1

Mediterranean Cauliflower	\$18.50
Crispy Brussels Sprout, Sweet Potato Tahini, Marinated Chickpea, Roasted Mushroom, Caramelized Onion, Quinoa, Dried Cranberry, Sesame Dukkha	

FISH 5

Grilled Mahi Tacos*	\$22.00
Pico de Gallo, Salsa Verde, Avocado, White Bean, 1000 Island, Cotija Cheese	
Atlantic Salmon*	\$29.00
Beet, Baby Potato, Sherry Jus, Arugula, Horseradish Vinaigrette	
Ahi Tuna Poke*	\$27.00
Avocado, Marinated Cucumber, Toasted Macadamia Nut, Thai Basil, Sriracha Aioli, Pineapple Ponzu	
Beer Battered Fish & Chips	\$20.00
Smoked Paprika, Tartar, Coleslaw	
Roasted Sea Bass*	\$31.00
Potato Purée, Wilted Spinach, Charred Broccoli, Cipollini Onion, Preserved Lemon Vinaigrette	

MEAT 6

Braised Short Rib	\$31.00
Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise	
Niman Ranch Skirt Steak*	\$30.00
Snap Pea, Mushroom, Scallion, Red Chili, Ginger	
Roasted Half Chicken	\$25.00
Buttered Cream Corn, Green Bean, Tomato Jam, Chicken Jus	
New York Strip*	\$41.00
Buttered Broccoli, Crispy Hasselback Potato, Cheddar Chive Crème Fraiche, Glazed Bacon	
Homestyle Pot Pie	\$19.00
Slow Roasted Chicken, Sweet Potato, Mirepoix, Rosemary	
Bacon Wrapped Pork Tenderloin*	\$29.00
Roasted Brussels, Butternut Squash, Mushroom, Ancient Grain, Toasted Hazelnut Vinaigrette	

SIDES 5

Truffle Fries

Parmesan & Chives

Butternut Squash & Brussels Sprouts

Toasted Hazelnut Vinaigrette

Mac & Cheese

Cheddar, Havarti, Oaxaca, American & Parmesan

Crispy Hasselback Potato

Garlic Butter, Crème Fraîche, Glazed Bacon, Chive

Buttered Green Beans

Salted Marcona Almonds

BUBBLES 3

Fiori d'Acacia (Prosecco) Veneto, Italy	AVAILABLE OPTIONS
	1/4: \$12.00
	Bottle: \$48.00
Acinum (Prosecco Rosé) Verona, Italy	AVAILABLE OPTIONS
	1/4: \$11.00
	Bottle: \$44.00
Moët & Chandon "Impérial" (Champagne) Épernay, France	\$84.00

WHITE WINE 11

Neboa (Albariño) Rías Baixas, Spain	AVAILABLE OPTIONS		
	1/4: \$11.00		
	1/3: \$16.00		
	Bottle: \$42.00		
Long Meadow Ranch (Sauvignon Blanc) Napa Valley, CA	AVAILABLE OPTIONS		
	1/4: \$15.00		
	1/3: \$22.00		
	Bottle: \$58.00		
Lieu Dit (Sauvignon Blanc) Santa Barbara, CA	AVAILABLE OPTIONS		
	1/4: \$13.00		
	1/3: \$19.00		
	Bottle: \$50.00		
The Crossings (Sauvignon Blanc) Marlborough, New Zealand	AVAILABLE OPTIONS		
	1/4: \$11.00		
	1/3: \$16.00		
	Bottle: \$42.00		
Tangent (Pinot Grigio) Central Coast, CA	AVAILABLE OPTIONS		
	1/4: \$10.00		
	1/3: \$15.00		
	Bottle: \$38.00		
Giuseppe & Luigi (Pinot Grigio) Friuli, Italy	AVAILABLE OPTIONS		
	1/4: \$11.00		
	1/3: \$16.00		
	Bottle: \$42.00		
Sagelands Vineyard (Chardonnay) Columbia Valley, WA	AVAILABLE OPTIONS		
	1/4: \$10.00		
	1/3: \$15.00		
	Bottle: \$38.00		
Edna Valley (Chardonnay) Central Coast, CA	AVAILABLE OPTIONS		
	1/4: \$11.00		
	1/3: \$16.00		
	Bottle: \$42.00		
Talbott "Kali Hart" (Chardonnay) Monterey, CA	AVAILABLE OPTIONS		
	1/4: \$13.00		
	1/3: \$19.00		
	Bottle: \$50.00		
Banshee (Chardonnay) Sonoma Coast, CA	AVAILABLE OPTIONS		
	1/4: \$14.00		
	1/3: \$21.00		
	Bottle: \$54.00		

Milbrandt (Riesling) Columbia Valley, WA	AVAILABLE OPTIONS	
	1/4:	\$10.00
	1/3:	\$15.00
	Bottle:	\$38.00

ROSÉ WINE 2

Stolpman "Para Maria" (Mourvèdre / Grenache) Santa Barbara, CA	AVAILABLE OPTIONS	
	1/4:	\$12.00
	1/3:	\$18.00
	Bottle:	\$46.00

Rumor Rosé (Grenache / Cinsault) Côtes de Provence, France	AVAILABLE OPTIONS	
	1/4:	\$19.00
	1/3:	\$28.00
	Bottle:	\$74.00

RED WINE 11

Valravn (Pinot Noir) Sonoma County, CA	AVAILABLE OPTIONS	
	1/4:	\$15.00
	1/3:	\$22.00
	Bottle:	\$60.00

Pavette (Pinot Noir) CA	AVAILABLE OPTIONS	
	1/4:	\$12.00
	1/3:	\$18.00
	Bottle:	\$46.00

Botijo Rojo (Grenache) Aragon, Spain	AVAILABLE OPTIONS	
	1/4:	\$11.00
	1/3:	\$16.00
	Bottle:	\$42.00

Zin Collective (Zinfandel) CA	AVAILABLE OPTIONS	
	1/4:	\$10.00
	1/3:	\$15.00
	Bottle:	\$38.00

Gascon (Malbec) Mendoza, Argentina	AVAILABLE OPTIONS	
	1/4:	\$11.00
	1/3:	\$16.00
	Bottle:	\$42.00

Les Légendes "R" (Bordeaux Aoc) Entre-Deux-Mers, France	AVAILABLE OPTIONS	
	1/4:	\$13.00
	1/3:	\$19.00
	Bottle:	\$50.00

Iron Stone (Merlot) Lodi, CA	AVAILABLE OPTIONS	
	1/4:	\$10.00
	1/3:	\$15.00
	Bottle:	\$38.00
Guenoc (Cabernet Sauvignon) Lake County, CA	AVAILABLE OPTIONS	
	1/4:	\$10.00
	1/3:	\$15.00
	Bottle:	\$38.00
Buehler Vineyards (Cabernet Sauvignon) Napa Valley, CA	AVAILABLE OPTIONS	
	1/4:	\$19.00
	1/3:	\$28.00
	Bottle:	\$74.00
Skyside (Cabernet Sauvignon) North Coast, CA	AVAILABLE OPTIONS	
	1/4:	\$13.00
	1/3:	\$19.00
	Bottle:	\$50.00
Decoy "Limited" (Red Blend) Napa Valley, CA	AVAILABLE OPTIONS	
	1/4:	\$19.00
	1/3:	\$28.00
	Bottle:	\$74.00

COCKTAILS 8

Winter Sangria	AVAILABLE OPTIONS
Black Cherry, Yuzu, Pomegranate, Lemon, Brandy, Red Wine	Glass: \$13.00
	Carafe: \$36.00
Blood Orange Paloma	\$15.00
Tequila Corazón, Solerno, Lime Sour, Fever Tree Grapefruit Soda	
Perfect Old Fashioned	\$15.00
Kentucky Bourbon, Angostura, Orange Oil, Luxy Cherry	
Market Margarita	\$15.50
(Classic or Spicy Strawberry) Milagro Silver, Cointreau, Pressed Lime	
Fig & Ginger Mule	\$15.00
Figenza Fig Vodka, Ketel One Vodka, Lime, Pomegranate, Ginger Beer	
Thai Grapefruit Martini	\$14.00
Tito's Vodka, Thai Basil, Grapefruit	
Lychee Spritz	\$14.00
New Amsterdam Vodka, Giffard Lichi Li, Pressed Lemon, Sparkling Rosé	
Apricot Gimlet	\$14.00
Zephyr Gin, Giffard Apricot Brandy, Fresh Lime	

GOLDEN STATE BEERS 7

Coronado Brewing (Blonde Ale) "Salty Crew" - Coronado, CA	\$6.50
Sierra Nevada (IPA) "Hazy Little Thing" - Chico, CA	\$7.00
Lagunitas Brewing Co. (IPA) "Day Time Session" - Petaluma, CA	\$6.00
North Coast Brewing (Pilsner) "Scrimshaw" - Fort Bragg, CA	\$6.50
Ballast Point Brewing (Grapefruit IPA) "Sculpin" - San Diego, CA	\$7.50
Mother Earth Brewing (Vanilla Cream Ale) "Cali Creamin" - Vista, CA	\$6.50
Local Favorite - Four Peaks (Scottish Ale) "Kilt Lifter" - Tempe, AZ	\$7.50

GOLDEN STATE BEERS - THE LIGHTER SIDE 3

Coors Light	\$6.00
Michelob Ultra	\$6.00
Dos XX Lager	\$6.00

DESSERTS 4

Warm Cinnamon Sugar Donut	\$9.00
Vanilla Custard, Seasonal Berries	
Old Fashioned Oatmeal Pie	\$9.00
Apple Compote, Vanilla Ice Cream	
Banoffee Trifle	\$9.00
Dulce de Leche Mousse, Bananas, Vanilla Crema, Graham Cracker Crumbles	
Chocolate Mocha Bar	\$10.00
Praline, Dark Chocolate, Vanilla Bean Gelato	

THE ESPRESSO MARTINI 1

The Espresso Martini	\$14.00
Fresh Espresso, Vodka, Caffè Borghetti, 3-Bean Garnish	

DIGESTIFS + CORDIALS 11

Amaro Montenegro	\$10.00
Amaro Nonino "Quintessentia"	\$11.00
Aperol	\$11.00
Bailey's	\$9.00

Carpano Antica	\$11.00
Castello Banfi Grappa	\$12.00
Disaronno	\$11.00
Fernet Branca	\$10.00
Grand Marnier	\$11.00
Sambuca Romano	\$9.00
St. George Spiced Pear	\$10.00

COGNAC 2

Courvoisier V.S.O.P	\$14.00
Remy Martin X.O.	\$29.00

SCOTCH WHISKEY 6

Balvenie "Caribbean Cask 14yr	\$19.00
The Dalmore 12yr	\$15.00
Glenfiddich 12yr	\$14.00
Highland Park 18yr	\$25.00
Johnnie Walker Gold Label	\$16.00
The Macallan 18yr	\$45.00

ADD A 3-COURSE WINE PAIRING 3

- Champagne, Moët & Chandon "Impérial" Épernay, France**
- Chardonnay, Banshee, Sonoma Coast, California**
- Cabernet Sauvignon, Skyside, North Coast, California**

ENTREES 7

Spinach Pappardelle

Grilled Shrimp, Melted Tomato, Pine Nut

Roasted Half Chicken

Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus

New York Strip*

+\$10. Buttered Broccoli, Crispy Hasselback Potato, Cheddar Chive Crème Fraîche, Glazed Bacon

Bacon Wrapped Pork Tenderloin*

Roasted Brussels, Butternut Squash, Mushroom, Ancient Grain, Toasted Hazelnut Vinaigrette

Mediterranean Cauliflower

Crispy Brussels Sprout, Sweet Potato Tahini, Marinated Chickpea, Roasted Mushroom, Caramelized Onion, Quinoa, Dried Cranberry, Sesame Dukkha

Ahi Tuna Poke*

Avocado, Marinated Cucumber, Toasted Macadamia Nut, Thai Basil, Sriracha Aioli, Pineapple Ponzu

Atlantic Salmon*

Beet, Baby Potato, Sherry Jus, Arugula, Horseradish Vinaigrette

DESSERT 3

Chocolate Mocha Bar

Praline, Dark Chocolate, Vanilla Bean Gelato

Old Fashioned Oatmeal Pie

Apple Compote, Vanilla Ice Cream

Banoffee Trifle

Dulce de Leche Mousse, Bananas, Vanilla Crema, Graham Cracker Crumbles

LOCAL FAVORITE 1

Local Favorite - Four Peaks (Scottish Ale) "Kilt Lifter" (16oz) - Tempe, AZ	\$7.50
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THE LIGHTER SIDE 3

Coors Light	\$6.00
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Michelob Ultra	\$6.00
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Dos XX Lager	\$6.00
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