

GOOD MORNING DTPHX!

RISE AND SHINE WITH INGO'S
everyday 7-11am

- LGO FAMOUS ENGLISH MUFFIN (v)** 3⁰⁰
lightly toasted with butter and preserves
- EGG SALAD TARTINE** 4⁵⁰
sprouted rye, egg salad, chives (prosciutto +1⁰⁰)
- OVERNIGHT OATS (v)** 5²⁵
rolled oats, fresh fruit, house-made nut milk
- HEIRLOOM BROWN RICE BOWL** 9⁷⁵
sorrel pesto, kale, sweet potato, feta, pepitas and sesame seeds, soft boiled egg (v)
- TROUBADOUR EGG SANDWICH** 8⁵⁰
english muffin, arugula, baby swiss, avocado, lacto-fermented hot sauce (v)
- EGG BREAKFAST** 8⁰⁰
three eggs your style served w/ applewood bacon, LGO english muffin
- VEGAN BREAKFAST BURRITO** 8⁵⁰
black bean, sweet potato, kale, cashew cheese,
sundried tomato, avocado, our lacto-fermented hot sauce (v)
- INGO'S CHORIZO BURRITO** 8⁵⁰
whole wheat tortilla, egg, grass fed beef chorizo, avocado, cheddar cheese,
potatoes, lacto-fermented hot sauce

LGO BAKESHOP PASTRIES

OPIES

All Fruit Hand Pies, Baked In House Daily - 3⁵⁰

- LEMON POPPYSEED SCONE** 3⁵⁰
buttery, tender, lemon, poppy seeds
- WHOLE WHEAT BLUEBERRY COFFEE CAKE** 3⁵⁰
whole wheat cake, streusel topped,
blueberries
- VEGAN CHOCOLATE CHIP BANANA BREAD (gf/v)** 3⁵⁰
roasted bananas, vegan chocolate, gluten free
- ALMOND BEAR CLAW** 3⁵⁰
almond filled, puff pastry, almond topping

LUNCH SALADS MADE TO ORDER
AVAILABLE TO GO

- 1) coffee and pastry catering available
- 2) all pastries baked fresh daily
- 3) (v) vegetarian or can be made vegetarian



Please alert us at beginning of your meal to ALL possible food allergies.

*State Health code requires us to inform you: these items contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

INGO'S SIGNATURE COFFEES

regular/large

- BLACK AND WHITE** 4⁰⁰/5⁰⁰
cold brew coffee lightly sweetened, topped with mint whipped cream
- GINGER COLD BREW** 4⁰⁰/5⁰⁰
ginger anise syrup, house cold brew coffee
- GOLDEN LATTE** 4⁰⁰/5⁰⁰
house-made turmeric syrup
- SALTED BUTTERSCOTCH LATTE** 4⁰⁰/5⁰⁰
house-made butterscotch, maldon sea salt



COFFEE BEVERAGES

regular/large

- ICED COLD BREW** 3⁵⁰/4⁵⁰
- CAPPUCCINO** 4⁰⁰/4⁵⁰
- LATTE** 4⁰⁰/5⁰⁰
- DRIP COFFEE** 2⁵⁰/3⁵⁰
- GUITTARD CHOCOLATE MOCHA** 4⁵⁰/5⁵⁰
- ESPRESSO** 2⁷⁵/---
- AMERICANO** 3²⁵/4²⁵
- MACCHIATO** 3⁰⁰/---
- CHAI TEA LATTE** 3⁵⁰/4⁵⁰

Add Flavors +.50 Vanilla, Hazelnut, Butterscotch | Add Espresso Shot +.75 | House made Oat or Nut Mylk + \$1.00

HOT TEA

Jasmine Green, Breakfast, Rooibos, Peppermint - 3⁰⁰
Assorted Hot Tea Selection by Steven Smith (Portland, OR)



**DOWNLOAD THE INGO'S TASTY FOOD APP
CONVENIENT DELIVERY & CURBSIDE AT YOUR FINGERTIPS!**

Please email catering orders to our Director of Sales & Catering: KRoberts@lgohospitality.com



ALWAYS GRASS FED,
ALWAYS GRASS FINISHED



NEVER EVER
ANTIBIOTICS,
OR HORMONES.

100% GRASS FED;
NO GRAIN
OR ANIMAL
BY-PRODUCTS.

BORN, PASTURE
RAISED IN THE
USA.

- TONI'S DEVILED EGGS** 3⁷⁵
german mustard, goat cheese, pickled beet
- FRESH SHATTERED POTATO CHIPS** 4⁹⁰
sea salt, cracked pepper with lebni and/or homemade lacto fermented hot sauce (v)
- INGO'S CHOPPED CHEF SALAD** 9⁷⁵
romaine, arizona dates, white beans, avocado, cheese, almonds
- ORANGE AND FENNEL SALAD** 9⁷⁵
spinach, arugula, goat cheese, avocado, almonds, gastrique onions
- KALE AND QUINOA SALAD** 9⁷⁵
sunflower seeds, grapes, preserved lemon, red peppers, manchego, fresh parmesan (v)
- TROUBADOUR EGG SANDWICH*** 8⁵⁰
english muffin, arugula, baby swiss, avocado, our hot sauce (v)
- HEIRLOOM BROWN RICE BOWL** 9⁷⁵
sorrel pesto, kale, sweet potato, feta, pepitas and sesame seeds, soft boiled egg (v)
- FISH & CHIPS*** 10⁵⁰
crispy white fish, shattered chips, tartar sauce
- THE DUCHESS** 9⁷⁵
oven roasted tri tip sliced to order, au jus, house-made horseradish sauce
- WHITE FISH CLUB SANDWICH** 10⁵⁰
crispy loup de mer, tartar sauce, lettuce, tomato, pickle
- CRISPY CHICKEN SAMMY** 8⁹⁵
100% all natural chicken breast, dill pickle, spicy aioli, apple
- BLACK BEAN BURGER** (vegan) 8⁹⁵
cashews, poblano peppers, lettuce, tomato, pickle,
house made vegan nut cheese - spicy!
- FARMER'S DAUGHTER BURGER*** 9⁵⁰
grass fed beef, toasted bun, dijonnaise, baby swiss, sauerkraut
- CHEESEBURGER*** 9²⁵
grass fed beef, cheddar, lettuce, tomato, russian dressing, pickle
- PARIS TEXAS BURGER*** 9⁷⁵
grass fed beef, apple bbq sauce, smoked bacon, cheddar cheese, lettuce, dill pickle

1) kids (12 and under) grilled cheese 3⁷⁵

2) upgrade w/ an egg* +1⁰⁰

3) wrap your salad n/c

4) "adam & eve" style on any burger n/c

5) add grass fed patty/crispy chicken to salad +4 add white fish +6

6) (v) vegetarian or can be made vegetarian



INGO'S
TASTY FOOD
BEER WINE & COCKTAILS

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COCKTAILS

Happy Hour every day 4-7pm
5.⁰⁰ signature cocktails

INGO'S GREYHOUND *rocks* 8
gin, fresh grapefruit, lemon, mint *frozen* 8

LAVENDER LEMONADE 8
vodka, fresh lemon juice, lavender

DIEGO RIVERA 8
milagro silver tequila, fresh citrus, thyme



only the best: fords gin, flor de caña rum,
bulleit bourbon, tito's handmade vodka, and frida kahlo blanco tequila

LGO PROPRIETARY WINES

..... glass / bottle

FARM TABLE RED 7/17

CLEAN + BRIGHT CHARDONNAY 7/17

FARM TABLE ROSÉ 7/17

LGO PÈRE LACHAISE SPARKLING 25

BEER

..... 16oz can

WREN HOUSE 'BIG SPILL' PILS 8
phoenix, arizona 4.7%

THE SHOP BEER CO 'CHURCH MUSIC' IPA 8
tempe, arizona 6.7%

MORE BEVERAGES HERE

- ICED TEA** black or green 24oz/32oz..... 2⁷⁵/3⁹⁰
- HOUSEMADE LEMONADE** 24oz/32oz..... 3⁰⁰/4⁰⁰
- COKE** with pure sugar cane 3²⁵
- DIET COKE** 3⁰⁰
- SAN PELLEGRINO ARANCIATA** 3²⁵
- TOPO CHICO MINERAL WATER** 3²⁵
- PURELY SEDONA STILL WATER** 330ml 3²⁵



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