



INGOS

TASTY FOOD

BEER WINE & COCKTAILS

TONI'S DEVILED EGGS	4 ⁰⁰
german mustard, laurel chanel goat cheese, house pickled beet	
FRESH SHATTERED POTATO CHIPS	4 ⁹⁰
sea salt, cracked pepper with lebni and/or homemade lacto fermented hot sauce (v)	
MEZZE DIP PLATE	8 ⁵⁰
spicy muhammara and lebni, fresh vegetables, pita	
INGO'S CHOPPED CHEF SALAD	9 ⁷⁵
romaine, arizona dates, manchego cheese, marcona almonds, mama lil's	
ORANGE AND FENNEL SALAD	9 ⁷⁵
spinach and argula, laurel chanel goat cheese, marcona almonds, avocado	
KALE AND QUINOA SALAD	10 ⁰⁰
black tuscan kale, manchego cheese, parmesan, sunflower seeds, grapes (v)	
BISTRO STEAK SALAD	14 ⁷⁵
bistro filet, gremolata pan sauce, mixed greens, laurel chanel goat cheese, house vinaigrette	
HEIRLOOM BROWN RICE BOWL	9 ⁷⁵
sorrel pesto, kale, sweet potato, feta cheese, pepitas, 5 minute egg (v)	
TROUBADOUR EGG SANDWICH	8 ⁵⁰
english muffin, arugula, baby swiss, avocado, lacto-fermented hot sauce (v)	
THE ATHENA	9 ⁷⁵
noble multigrain bread, pomegranate lebni, marinated and roasted red pepper, california avocado, sprouts, cucumber, onion, sun-dried tomato (v)	
DT'S TURKEY CLUB	11 ⁵⁰
oven roasted in house, multigrain noble bread, mama lil's aioli, bacon, white cheddar	
FISH & CHIPS*	12 ⁵⁰
crispy loup de mar, shattered chips, tartar sauce	
THE DUCHESS	11 ⁷⁵
oven roasted tri tip sliced to order, au jus, house-made horseradish sauce	
WHITE FISH CLUB SANDWICH	10 ⁷⁵
crispy loup de mer, tartar sauce, lettuce, tomato, dill pickle	
CRISPY CHICKEN SAMMY	9 ⁵⁰
100% all natural chicken breast, dill pickle, spicy aioli, apple	
BLACK BEAN BURGER * (vegan)	9 ⁵⁰
cashews, poblano peppers, lettuce, tomato, pickle, house made vegan nut cheese - spicy!	
FARMER'S DAUGHTER BURGER*	9 ⁷⁵
domestic grass fed beef, dijonaise, baby swiss, sauerkraut	
CHEESEBURGER*	9 ⁵⁰
domestic grass fed beef, Wisconsin cheddar, lettuce, tomato, russian dressing, pickle	
PARIS TEXAS BURGER*	10 ⁰⁰
domestic grass fed beef, bacon, hickory bbq sauce, Wisconsin cheddar, lettuce, dill pickle	

ADD ONS:

crispy chicken +4²⁵ | loup de mer +8
 grass fed beef patty +6 | bistro filet +8

**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.

upgrade w/ an egg* +1⁰⁰ | "adam & eve" style on any burger n/c | (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.

COCKTAILS

Happy Hour every day 3-6pm
5⁰⁰ signature cocktails

INGO'S FAMOUS GREYHOUND	9
gin, fresh grapefruit, lemon, mint	
LAVENDER LEMONADE	9
vodka, fresh lemon juice, lavender	
DIEGO RIVERA	9
milagro silver tequila, fresh citrus, thyme	
JUMPING JACK FLASH	9
bourbon, cocchi vermouth, lemon, ginger	



only the best: fords gin, flor de caña rum,
old forrester bourbon, prairie organic vodka, milagro silver tequila

TO-GO COCKTAILS

ENJOY ANY OF OUR COCKTAILS AT HOME!

16 oz serves 2-3 **19**

32 oz serves 4-5 **38**

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	2 ⁷⁵ /3 ⁹⁰
HOUSEMADE LEMONADE 24oz/32oz	3 ⁰⁰ /4 ⁰⁰
COKE with pure sugar cane	3 ²⁵
DIET COKE	3 ⁰⁰
SAN PELLEGRINO ARANCIATA	3 ²⁵
TOPO CHICO MINERAL WATER	3 ²⁵
PURELY SEDONA STILL WATER 330ml	3 ²⁵



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INGO'S TASTY FOOD APP



For Group Orders & Catering needs
please contact us: IngosCatering@lgohospitality.com