



- TONI'S DEVILED EGGS5.00
 German mustard, Laurel Chanel goat cheese, pickled beet
- FRESH SHATTERED POTATO CHIPS6.00
 sea salt, cracked pepper, served with lebni and/or homemade lacto-fermented hot sauce (v)
- INGO'S CHOPPED CHEF SALAD11.75
 romaine, Arizona dates, Manchego cheese, avocado, white beans, Marcona almonds, Mama Lil's peppers (v)
- ORANGE AND FENNEL SALAD11.75
 spinach and arugula, Laurel Chanel goat cheese, Marcona almonds, gastrique onions, avocado, house vinaigrette (v)
- KALE AND QUINOA SALAD11.75
 black Tuscan kale, Manchego cheese, parmesan, sunflower seeds, grapes, red bell pepper, preserved lemon, chervil dressing (v)
- HEIRLOOM BROWN RICE BOWL12.50
 sorrel pesto, kale, sweet potato, feta cheese, pepitas, pickled mushrooms, 5-minute egg (v)



PROTEINS, ADD-ONS, EXTRAS

- crispy or grilled all-natural chicken +5
- beef patty, ground in-house +5
- grass-fed beef patty, ground in-house +6
- sustainably caught Loup de Mer +8
- fresh egg prepared your style +1
- "adam & eve" sandwich or burger

- TROUBADOUR EGG SANDWICH10.50
 English muffin, arugula, baby swiss, avocado, lacto-fermented hot sauce (v)
- WHITE FISH CLUB SANDWICH16.00
 crispy Loup de Mer, tartar sauce, lettuce, tomato, pickle
- CRISPY CHICKEN SAMMY11.75
 100% all natural chicken breast, pickle, spicy aioli, green apples
- FISH & CHIPS*16.00
 crispy Loup de Mer, shattered chips, tartar sauce
- THE ATHENA "ALL VEGETABLE" SANDWICH12.00
 Noble multigrain bread, pomegranate lebni, sprouts, California avocado, cucumber, onion, marinated and roasted red pepper, sun-dried tomato (v)
- BLACK BEAN BURGER10.50
 cashews, poblano peppers, lettuce, tomato, pickle, housemade vegan nut cheese—spicy! (v)
- FARMER'S DAUGHTER BURGER*10.75
 certified angus beef, dijonnaise, baby Swiss, sauerkraut, sesame seed bun > *upgrade to grass-fed beef +2*
- CHEESEBURGER*10.50
 certified angus beef, Wisconsin cheddar, lettuce, tomato, pickle, Russian dressing, sesame seed bun > *upgrade to grass-fed beef +2*
- PARIS TEXAS BURGER*10.75
 certified angus beef, bacon, hickory bbq sauce, Wisconsin cheddar, lettuce, pickle, sesame seed bun > *upgrade to grass-fed beef +2*
- KIDS GRILLED CHEESE (12 and under)4.00



(v) vegetarian or can be made vegetarian

HANDCRAFTED COCKTAILS

GLASS LITER

INGO'S GREYHOUND <i>on DRAFT</i>rocks 9.75/41.00 Prairie Organic gin, fresh grapefruit, lemon	frozen 9.75/28.00
LAVENDER LEMONADE 9.75/41.00 Prairie Organic vodka, fresh lemon juice, lavender	
DIEGO RIVERA 9.75 silver tequila, fresh citrus, thyme	



Proudly serving: Prairie Organic gin, Prairie Organic vodka, Flor De Caña rum, Old Forester bourbon, Milagro silver tequila

TAKE IT TO GO

16 oz rocks serves 2-3	22.00
32 oz rocks serves 4-5	40.00
Frozen Greyhound single	9.75

WINE

GLASS LITER

2021 ATLANTIQUE ROSÉ	8.00/24.00 easy drinking, picnic style
2021 ESSAY WHITE BLEND	8.00/24.00 fresh, fruity, crisp
2020 OCAUTIC CABERNET SAUVIGNON	8.00/24.00 splashy, medium body

BEER

GLASS LITER

WREN HOUSE 'BIG SPILL' PILS	8.00/23.00 Phoenix, AZ 4.7%
GREENWOOD 'WARRIOR HAZY' IPA	8.00/23.00 Phoenix, AZ 6.5.%
ATHLETIC 'UPSIDE DAWN' GOLDEN	6.00 (12 OZ. CAN) Stratford, CT, Non-Alcoholic

MORE TASTY BEVERAGES

SIGNATURE ICED TEA green or black.....	3.50/4.50
HOUSEMADE LEMONADE 24oz/32oz	3.50/4.50
COKE with pure cane sugar.....	3.75
DIET COKE	3.00
SPRITE with pure cane sugar.....	3.75
SAN PELLEGRINO ARANCIATA	3.25
TOPO CHICO MINERAL WATER	3.75
AQUA PANNA STILL WATER 500ml	4.00



SKIP THE LINES!

Download our Ingo's Tasty Food app
for easy curbside pickup and delivery.



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.

OPEN DAILY 11AM TO 9PM // 4502 N 40TH ST. // INGOSTASTYFOOD.COM