



**BLUE  
CLOVER**  
DISTILLERY

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CHEERS, FRIENDS!

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7042 E. INDIAN SCHOOL RD. • SCOTTSDALE, AZ

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ALWAYS **MENU** HUNGRY

WE TAKE DIY LITERALLY.  
From in-house distilled spirits to locally-sourced food in our scratch kitchen, we are 100% hands-on.

HOUSE SPECIALTY (V) VEGETARIAN ITEM

STARTERS

- HOUSE CHIPS AND SALSA** \$7  
House-made chips with fresh house-made salsa
- GREEN CHILE CHEESE FRIES (V)** \$12  
A mound of fries covered with chile con queso, cotija cheese and Hatch green chile, topped with pico
- NACHOS (V)** \$10  
A heaping mound of chips, queso, green chile, black beans, onions, tomatoes, cilantro, sour cream and jalapeños, topped with green chile crema  
+ CHICKEN OR CHORIZO\* \$3  
+ STEAK\* \$4
- QUESADILLA\*** \$10  
Tortilla grilled with your choice of protein, queso blanco, green chile, pico, served with a house-made salsa  
+ CHICKEN OR CHORIZO\* \$3  
+ STEAK\* \$4
- CHORIZO POUTINE\*** \$12  
Chorizo gravy with chorizo and cheese curd over fries with a farm egg on top
- PORK SHANK "WINGS"\*** \$13  
5-piece wings tossed in your choice of sauces: Traditional Buffalo or BBQ  
Served with carrots and celery and your choice of ranch or blue cheese
- HOMEMADE MAC AND CHEESE (V)** \$8  
Macaroni smothered with a 3-cheese sauce and green chile, then baked to bubbling perfection with a crusty top  
+ CHICKEN OR CHORIZO\* \$3  
+ STEAK\* \$4
- FIRE ROASTED RED PEPPER HUMMUS** \$13  
House made Hummus served with toasted Pita Chips, garnished with roasted garlic oil and fried chickpeas cilantro

SOUPS

- CHICKEN TORTILLA** \$5
- SOUP OF THE DAY** \$5  
ASK YOUR SERVER

SALADS

HOUSE DRESSINGS

CAESAR\* • BLUE CHEESE • RANCH • BALSAMIC

- HOUSE SALAD** \$6  
Chopped romaine lettuce, tomatoes, croutons, carrots and shaved asiago cheese, choice of dressing
- HOUSE CAESAR\*** \$10  
1/2 PORTION \$6  
Romaine, croutons and shaved Parmesan cheese  
+ CHICKEN\* \$3  
+ STEAK\* \$4
- BAJA POKE BOWL\*** \$16  
Ponzu-marinated ahi-tuna on a bed of quinoa and house greens with radish, pineapple pico, cilantro and cabbage; topped with pumpkin seed garnish
- SOUTHWESTERN CHOP\*** \$14  
Chargrilled chicken breast on romaine lettuce with grilled corn, tomatoes, avocado, black beans, peppers, tortilla chips, and roasted pumpkin seeds, served with green chile ranch
- THE BC CHICKEN SALAD\*** \$14  
1/2 PORTION \$8  
Chargrilled chicken breast on romaine lettuce with red peppers, kalamata olives, asiago cheese, caramelized walnuts, tomatoes and balsamic vinaigrette

SANDWICHES & BURGERS

ALL SANDWICHES COME WITH YOUR CHOICE OF:  
SOUP • REGULAR FRIES • SWEET POTATO TOTS

- FARM EGG AND BACON GRILLED CHEESE\*** \$14  
2 fried farm eggs with strips of bacon served on sourdough with melted pepper jack cheese, arugula and truffle aioli
- BC PASTRAMI** \$14  
Carnegie deli New York pastrami served on sourdough with Havarti cheese, sauerkraut and a house Russian dressing
- BLUE CLOVER KICKER** \$15  
Turkey, bacon, pastrami, Havarti cheese and avocado served in a pita bread topped with tomato, red onions, green chile and garlic aioli
- THE TURKEY SANDWICH\*** \$14  
Sliced roasted turkey and provolone served on toasted sourdough bread with avocado, green chile, tomatoes, red onion and herb mayonnaise  
+ BACON\* \$2
- CHICKEN SALAD** \$13  
House made chicken salad mix served on whole grain bread with cranberries, apples and pecans
- GREEN CHILE CHEESEBURGER\*** \$15  
7-ounce chuck and brisket blend served on a potato bun with green chile, pepper jack cheese, mayonnaise, lettuce, onions and tomatoes  
+ BACON\* \$2
- CLASSIC BURGER\*** \$14  
7-ounce chuck and brisket blend served on a potato bun with cheddar cheese, lettuce, onions, tomatoes and mayo  
+ BACON\* \$2
- FALAFEL BURGER (V)** \$13  
House-made falafel burger served on a 9-grain bun with watercress, tomatoes, cucumber slices and a dill tzatziki sauce
- GRILLED CHICKEN PITA & HUMMUS** \$14  
Grilled chicken with a hummus layer, peppers, tomatoes, romaine and tzatziki sauce in a pita

HANDCRAFTED FLATBREAD

TRADITIONAL SOFT-CRUST FLATBREAD PIZZA • SERVES 1 OR 2

CREATE YOUR OWN

YOU CALL THE SHOTS ON THIS ONE.  
DIY pie? You got it. Pick your toppings, then let us do the rest.

\$10 PER PIE

- BBQ CHICKEN FLATBREAD** \$13  
Grilled chicken, bacon, red onion, cilantro, served with blue clovers house BBQ sauce
- HOUSE FLATBREAD\*** \$13  
House-made marinara sauce with marinated chicken, bacon, jalapeños, red onions, local cheese and cilantro, drizzled with green chile crema
- BRUSSELS SPROUT FLATBREAD\*** \$13  
Oven roasted Brussels sprouts, bacon, Parmesan cheese, lemon zest
- APPLE BLUE CHEESE FLATBREAD\*** \$13  
Granny smith apples, Italian sausage, blue cheese, candied pecans, arugula, lemon zest
- TOPPINGS** \$1 EACH  
Roasted red peppers, tomatoes, fresh red onions, jalapeños, green chile, green bell peppers, mushrooms, extra sauce or cheese
- PROTEINS\*** \$2 EACH  
Bacon, sausage, pepperoni, chorizo, marinated chicken, fried egg

ENTRÉES

- TACOS\*** \$17  
Served with 3 flour tortillas, creamed corn and black beans
- FISH** – Grilled fish, cabbage, pineapple pico, salsa verde, green chili crema and cotija cheese,
- STEAK** – Grilled steak, cabbage, tomato pico, salsa verde, cilantro and queso blanco
- CHICKEN** – Grilled chicken, cabbage, cilantro, salsa verde and queso blanco
- CLASSIC CHICKEN STRIPS\*** \$14  
4 country-fried chicken strips, accompanied with fries; with chorizo gravy and BBQ dipping sauce
- SMOKED SALMON\*** \$18  
Irish whiskey barrel smoked salmon, grilled to order, served on a bed of quinoa pilaf with grilled broccolini, arugula greens and citrus green herb sauce
- HOUSE-CUT STEAK\*** \$25  
12-ounce house-cut steak grilled to order, accompanied by a side of green chile, creamed corn and grilled broccolini
- FISH & CHIPS\*** \$23  
3 pieces of IPA beer battered cod, served with french fries, our house lemon aoli, and lemon wedges

POT PIES

- CHICKEN\*** \$13
- SHEPHERD'S PIE\*** \$13

DESSERTS

THEY'RE WORTH SAVING ROOM FOR.  
TRUST US ON THIS ONE.

- SEASONAL COBBLER** \$8  
Served with vanilla ice cream
- BROWNIE S'MORES** \$8

FINE PRINT

NOTE: Green chile may vary on spice depending on season and harvest year.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

THIRSTY? We've got a drink for that. Check out our beverage menu for a spirited collection of craft cocktails, beer and more.