

BILTMORE *Lifestyles*

A Community Service Publication



AZ Biltmore Golf Club Unveils Spectacular New Clubhouse

Special feature pages 12-13



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Village Health Clubs Bring Awareness to National Water Safety Month

May is National Water Safety Month, and the Village Health Clubs offer a number of different programs to ensure that everyone, from babies to adults, are safe and responsible around water. There are four Village locations around the Valley, including Phoenix, Gainey Ranch and DC Ranch in Scottsdale, and Chandler, and each club offers extensive swim programs to help build water confidence and skills.

The Village Health Clubs offer private and group lessons for adults and children to learn and improve swimming strokes and breathing skills. All lessons are designed to maximize survival skills and learn the basic elements of all four swim strokes based upon individual skill.

There are three levels of swim instruction for children:

Level 1 classes are designed to gently acclimate the students to submerge their faces in the water and also address survival and safety issues.

Level 2 classes are for students who are comfortable with their faces in the water and can kick a few feet without aide.

Level 3 classes are for students who can swim unaided and are ready to learn breathing and stroke skills.

There are swim teams at all four Village locations, offering opportunities for developing young athletes at all levels of skill and experience. Additional classes for children include Mommy and Me, where parents are in the water with their children, and Swim and Reach with Coach Tracy Richards, who combines phonetics and familiar words with the fun of swimming (this class is offered only at the Gainey Village location).

Adult Masters Swim Programs are available and led by an experienced aquatics coach. These classes put you through a fun but intense workout. There are a number of aquatics classes offered at each Village location, ranging from Aqua Zumba and Aquafit to Aqua Boot Camp and Aqua Fusion.

More information about the Village Health Clubs' swim programs and classes can be found by visiting www.villageclubs.com. ❖



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Grow A Reader Virtual Book Drive
Addresses Critical Need for Children's Literacy in Low-Income Arizona Communities

It's a staggering statistic: nearly 2 out of 3 children in low-income Arizona communities do not have a single children's book to call their own. But that's the need that must be addressed in Arizona communities to help improve literacy among young children.

Southwest Human Development is launching its annual Grow A Reader Virtual Book Drive this May to provide essential literacy resources to young children in need and fill this critical gap.

The Grow A Reader initiative aims to address the disparity in access to books among children in low-income communities. By purchasing books for donation through the organization's online shopping cart, donors not only contribute to improving early literacy rates but also help instill a lifelong love for reading in children who may not have had access to books otherwise.

"When you purchase books for donation from our online shopping cart, you're planting the seed to help a child develop a lifelong love for reading," said Jake Adams, Chief Development Officer at Southwest Human Development, the state's largest nonprofit working in early childhood education and literacy. "You are more than an early literacy advocate, you are a life changer."

The Grow A Reader Virtual Book Drive presents an opportunity for companies and community volunteer organizations to support a charitable initiative while having fun in the process. With many people still working from home, organizations can customize their own Grow A Reader online shopping cart, complete with their logo and message of support. Employees or members can then purchase books through the cart, directly contributing to the cause.

Donating to the Grow A Reader virtual book drive is simple. People can visit a participating Grow A Reader business locations like Miracle Mile Deli, Joe's Diner, and more (see website for a complete list.) Participants can "purchase books" online at www.swhd.org/GAR to help get children's books into the hands of kids who need them most. Books start at only \$3.99 and are also eligible for a dollar-for-dollar Arizona Charitable Tax Credit of up to \$841.

Partners of the Grow A Reader Virtual Book Drive will receive an engagement toolkit to help promote their virtual book drives. The toolkit includes weekly email templates, customized social media graphics and sample copy, children's book-themed virtual backgrounds for Zoom meetings, virtual contest ideas and ice breakers to encourage team building and participation. To learn more about how you can support the Grow A Reader Virtual Book Drive, please visit www.swhd.org/gar. ❖



From the Publisher...



May is here! April showers bring May flowers, and that is very evident as we drive around and see how they canvas the Biltmore Estates Area. The Biltmore Estates Village Association, The Arizona Biltmore Resort and the Biltmore Golf Club are always at the top of their game when it comes to landscaping. It is always fun to walk or drive around the Biltmore Area and get ideas for your own lawns, shrubbery and flower gardens. You can get ideas as to what kinds of plants will grow here in Arizona straight from the professionals.

Have you made your plans for Mother's Day yet? It does not necessarily have to be with your mother, but maybe even with someone who has been like a mother to you. Most of the resorts around the Valley offer exquisite brunches on Mother's Day, but make sure you make your reservations early, because they fill up fast! I know the Biltmore Resort, Vincent's, The Marriott Desert Ridge, Steak 44, Donovan's Steakhouse, Camelback Inn and the Wrigley Mansion all have special Mother's Day brunches to offer.

If you are searching for a more casual alternative, Keegan's on Camelback serves up an excellent breakfast every Sunday! Whatever your plans, Happy Mother's Day to all you Moms out there!

I look forward to bringing you another exciting issue in June.

Until next month, *Susan*

Please feel free to write: P.O. Box 93244, Phoenix, AZ 85070

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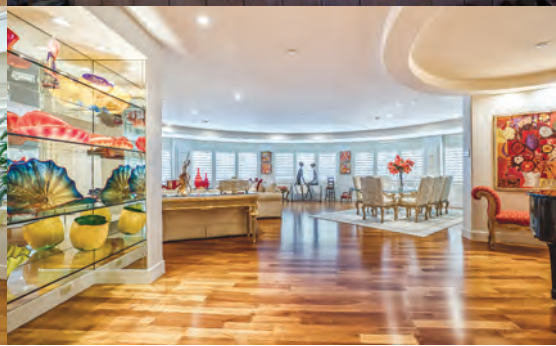
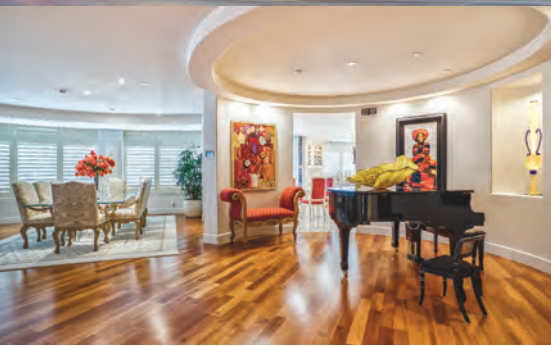
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Camelot Homes Wins Builder of the Year Award at 38th MAME Awards Home Builders Association of Central Arizona Recognizes Top Achievements In The Industry

The Home Builders Association of Central Arizona (HBACA) announced the winners of the 38th annual Major Achievements in Merchandising Excellence (MAME) Awards at a ceremony held on April 6th, 2024, at the JW Marriott Desert Ridge. Camelot Homes' Jonnea Bennett was named Online Sales Professional of the Year, Camelot's Leland Grise was named Purchasing Professional of the Year, and Camelot Homes was the winner of the grand prize – the Builder of the Year Award (for builders with up to 250 closings).

"We have intentionally built a dream team of professionals who are focused on delivering a high-end experience and uniquely designed homes in special locations that are truly unlike any other residences out there," says Camelot Homes Managing Director, Julie Hancock. "I am so proud of Jonnea, Leland, and the entire Camelot team. And what a thrill to be announced as Builder of the Year! It's something everyone at our company is extremely proud of. Thank you HBACA!"

For 38 years, the Home Building industry has come together at MAME to honor builders, developers, architects, interior designers, sales and marketing, and building professionals for their hard work, creativity and outstanding achievements. More than 600 attendees, including some of the biggest names in the home building industry, were present to celebrate the best of the home building industry over the past year. This year, MAME had over 450 entries from 25 builders participating in more than 60 categories, making it the most competitive MAME in recent memory. Among the most highly anticipated awards of the night were the coveted Builder of the Year awards.

About Camelot Homes

Camelot Homes began building its legacy based on uncompromising quality over 50 years ago. Across three generations, the Hancock family has provided the kind of personal consideration, attention to detail and



From Left to Right: Ryan Berger- Asst. Site Manager, Russ Dollman- Director of Warranty, Ryan Mineweaver-Community Sales Manager-The Retreat at Desert Mountain, Kevin Rosinski-COO, Leela Smith-Sales Director, Jonnea Bennett- Online Sales Concierge/Marketing Manager, Leland Grise-Director of Purchasing

luxurious, expert craftsmanship that distinguishes homes built by Camelot from all others on the market. Award-winning design and timeless elements are organically incorporated into every home, with a result that is wholly inspired by the clients they serve. A home is much more than a structure – it's an enclave that captures and treasures the poignant moments, the unforgettable celebrations and the unexpected joys that encompass a beautiful, imaginative life. Even as their business grows, they are committed to building distinctive, best-in-class homes that have as much character as their owners, providing a level of quality that goes above and beyond every industry norm, and surpassing the expectations of even the most discerning homebuyers. You may learn more at camelothomes.com.



'Seas' the Day! Register NOW for Camp Ocean at OdySea Aquarium

Registration for Camp Ocean at OdySea Aquarium, the Valley's coolest summer camp for Grades 1 through 8, is open! Camp Ocean provides a fun and unique learning environment for exploring the oceans and their amazing inhabitants. Campers will enjoy learning about diverse fresh and saltwater species, different ecosystems, animal adaptations, marine biology, and conservation through classroom hands-on, exciting activities, behind the scenes tours and incredible learning experiences with OdySea Aquarium animals. Camp Ocean kicks off May 27th and runs through August 2nd. Parents are

encouraged to register their children now as camps will sell out.

"Camp Ocean is an exhilarating blend of fun and education!" said Jess Peranteau, Director of Animal Care and Education at OdySea Aquarium. "We empower young adventurers to become ocean champions, igniting their passion to protect our precious seas and planet."

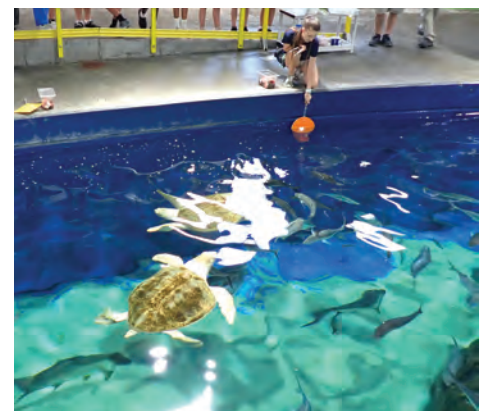
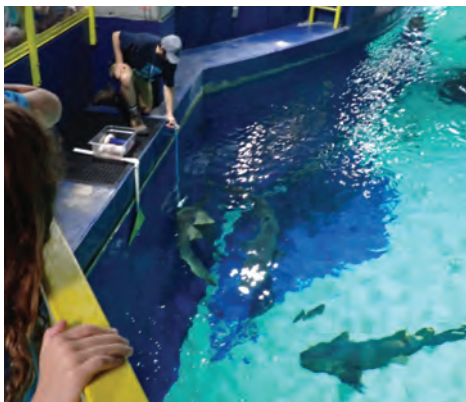
"At this extraordinary camp, kids don't just learn, they dive into unforgettable animal encounters, behind-the-scenes access, and thrilling activities, forging a deep connection with nature," said Peranteau. "We're counting

down the days to kick-off another summer of unforgettable excitement at Camp Ocean!"

Fins, Feathers, and Fur: All about Animals Grades 1-2

June 3 - June 7 | June 24 - June 28 | July 15 - July 19

Learn all about aquatic and terrestrial animals that are dependent on the oceans and their surrounding ecosystems. This camp will explore some of the unique characteristics of animals, including their adaptations, diets and food chain, with interactive and fun activities designed for our younger campers.



Land, Sea, and Sky: Habitats of the World Grades 3-5
May 27 – May 31 | June 10 – June 14 | July 1 – July 5 | July 22 – June 26

Take a tour around the world exploring the planet's diverse animal habitats and the animals that rely on them. Explore ecosystems within each habitat and learn how all the animals within them are interdependent. This camp will provide interactive and up-close experiences exploring some of OdySea Aquarium's own amazing animal habitats.

Junior Marine Biologists: Care & Conservation Grades 6-8
June 17 – June 21 | July 8 – July 12 | July 29 – August 2

Camper will develop not only a better understanding for our ocean and its inhabitants, but what we can do to help protect them and preserve our planet. This camp will facilitate behind the scenes experiences that will teach what it takes to care for these amazing animals.

All Camps are offered Monday through Friday from 9:00 a.m. to 3:00 p.m. for Grades 1 – 8. Camp check-in starts at 8:30 a.m. the Monday of camp. Registration, dates and tuition fees for Camp Ocean are available to view at OdySeaAquarium.com or by calling (480) 291-8192. ❖



GOLDEN KEYS COMMUNITY
6233 E CATALINA DRIVE

Golden Keys, designed in 1964 by architect Ralph Haver, is an iconic resort style adult community located in the heart of Scottsdale. This light & airy home with an oversized front arched window has been upgraded & meticulously maintained. It boasts magnificent views of Camelback Mountain, Travertine 16 in flooring, granite counters, stainless steel appliances, vaulted ceilings, plantation shutters, upgraded baths with higher cabinets, custom sinks, & extended closets! The primary bedroom is on the lower level with a private bath. Step through the French doors to the fruit tree-lined expansive covered back patio to enjoy your morning coffee or host the perfect party! Steps away from Old Town, Fashion Square & award-winning restaurants. Amazing community with great neighbors. This truly is a must see!



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Celebrate Cinco de Mayo at Lylo Swim Club with Dancing, Margaritas and Poolside Fun

On Sunday, May 5th, show off your dance moves with poolside Bachata Dancing hosted by Bachata Additions. A footwork challenge will begin at 5:00 p.m., followed by an open dance floor from 5:30 p.m. to 9:00 p.m. Plus, sip on \$5 margaritas and munch on tacos in celebration of Cinco de Mayo. Reserve your spot by booking a night swim pass at www.riseuptownhotel.com.

Spend the night at Rise Uptown Hotel! Summer in Phoenix has arrived and the pool is calling. Use access code 'SUMMER' when staying May 1st through August 31st to take advantage of the summer vacation package. Each package includes a room, two boozy capri-suns, vacation sunscreen and two pairs of Lylo sunglasses.

These specials cannot be combined with any other offers and are subject to availability. Book at room at www.riseuptownhotel.com.

Rise Uptown is a stylish, mid-century modern-inspired boutique hotel located at Camelback Road and 4th Avenue (400 W. Camelback), in the heart of Uptown Phoenix. Designed to feel a little like home, a little like vacation, every Rise Uptown hotel room boasts king beds with 100% Egyptian cotton linens and a striking and spacious tile shower with bath products from LATHER. Additional locally crafted touches include custom vanities and wardrobes by Urban Plough, concrete sinks by Slabhaus, and stylish, mid-century-inspired fireplaces by Modfire in select rooms. A record collection curated by local institution Stinkweeds is available for guests to cue up on their in-room record player. ❖



May is Stroke Awareness Month

May is National Stroke Awareness Month, when health care professionals stress the importance of knowing the warning signs of stroke – a medical emergency and a leading cause of death and long-term disabilities in this country.

Stroke is when the blood vessels to the brain become blocked by a clot or worse, burst open and bleed out into your brain. It has no age limits, and younger adults are increasingly affected by stroke and its risk factors, said Lisa Ziomek, Stroke Program Coordinator at Abrazo Health.

Every 40 seconds someone in the United States has a stroke, and one in six people will suffer a stroke in their lifetime. When it comes to spotting stroke symptoms, use the acronym BEFAST for recognizing a stroke.

- B - Balance: Watch for sudden loss of balance
- E - Eyes: Check for vision loss
- F - Face: Look for an uneven smile
- A - Arm: Check if one arm is weak
- S - Speech: Listen for slurred speech
- T - Time: Call 9-1-1 right away

Valley residents have access to Abrazo stroke centers including Abrazo Central Campus, Abrazo Arrowhead Campus, Abrazo Scottsdale Campus and Abrazo West Campus.

“Abrazo’s stroke team wants you to know that 80 percent of strokes are preventable through healthy lifestyle changes and working with your health care team to control health conditions that raise your risk for stroke such as heart disease, high cholesterol, high blood pressure, or diabetes,” said Ziomek.

Simple lifestyle changes can make a big impact on your risk for stroke such as choosing healthy meal and snack options, lowering your BMI, exercise regularly, limit your alcohol consumption, stop smoking and get regular checkups with your doctor.

Take an online stroke quiz to help you identify issues and areas to discuss with your doctor, or for more information on stroke care at Abrazo Health hospitals or a physician referral, visit AbrazoHealth.com.



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About Abrazo Health

Abrazo Health is one of the leading health systems in Arizona, serving the greater Phoenix area with advanced programs in cardiovascular, neurosciences, orthopedics, spine and sports medicine, trauma and emergency services, surgical robotics, general surgery and maternity care. The Abrazo system includes Abrazo Arizona Heart Hospital, Abrazo Arrowhead Campus, Abrazo Central Campus, Abrazo Cave Creek Hospital, Abrazo Scottsdale Campus, Abrazo Surprise Hospital and Abrazo West Campus – along with freestanding emergency centers, primary care and specialty physician practices and graduate medical education programs. For more information, visit AbrazoHealth.com. ❖

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Chef Joey Maggioro Announces Debut Cookbook

Ingenious Local Chef and Restaurateur Joey Maggioro is excited to announce his debut cookbook called BRUNCH KING. The highly anticipated book is available now for pre-order and will be released on September 17th, 2024.

From Bananas Foster Pancakes and Cannoli Donuts to Billionaire's Bacon, Birria Bao Benedict, and Build Your Own Bloody Marys, with BRUNCH KING: Eats, Beats, and Boozy Drinks you'll eat breakfast like royalty and have a party at the kitchen table any time of day.

With 70 recipes for flamboyantly delicious dishes accompanied by lavish photography that will make you drool, the book's chapters include Gangsta Sweets: So Good It's Almost Criminal, Let's Get Cracking, and Hash, Hash Baby along with a set list that will have you grooving by the stove.

Recipes for Ten-Layer Breakfast Lasagna, Crème Brûlée Waffles with Strawberries, Biscuits and Gravy "Yorkshire Puddings," and Mega Mimosas topped with cotton candy are the tip of the iceberg in a book filled with out of the box, over the top, outrageously delectable recipes.

Chef Joey, whose father was a Master Chef and Restaurateur, started cooking when he was 13 and opened his first restaurant when he was 19. He's now the force behind the Maggioro Group and Hash Kitchen, which opened in Arizona in 2015. Hash Kitchen is where he developed the recipes in this book and ended up launching an empire that has become the go-to destination for the most audacious brunch around.

Fun, unique, simple to execute and designed to be enjoyed with your family and friends at home, the recipes in BRUNCH KING are a lot like Chef Joey himself: vibrant, fun-loving, and as wild as they come.



Photos by Joanie Simon

Brunch King



Arizona Restaurant Association Announces 2024 Spring Dates

Arizona Restaurant Association Presents 10-Day Dining Extravaganza

The Arizona Restaurant Association, the organization that advocates for and supports the hospitality industry throughout the state, is pleased to announce the return of its popular bi-annual Arizona Restaurant Week event. The 2024 Spring Arizona Restaurant Week (ARW), which offers the culinary community endless opportunities to dine on a deal, kicks off Friday, May 17th and runs through Sunday, May 26th.

“We are thrilled that Arizona Restaurant Week continues to be a much-anticipated and well-attended event. It is a true testament to the state’s support of our growing hospitality industry,” says Arizona Restaurant Association President and CEO Steve Chucuri. “Each event is different, allowing us to introduce diners to new restaurants and hidden gems around the state, which are sure to impress with delicious menus

designed to satisfy your every craving.”

During these 10 days, diners are encouraged to explore a plethora of participating restaurants all around the state which will be featuring specific ARW menus that showcase the mastery of Arizona’s finest chefs. The ARW menus are a departure from the restaurants’ regular menus, allowing diners to get a new taste of even their favorite restaurants’ culinary breadth, at a fraction of typical costs.

Participating restaurants range from intimate chef-driven locales and independently owned restaurants to five-star fine dining establishments. A wide array of cuisines are represented during Arizona Restaurant Week so culinary enthusiasts can eat their way through this dining event without ever ordering the same meal twice (unless they want to).

Typically, more than 150 restaurants around the state participate in this event. This allows diners to explore a variety of cuisines and a range of experiences across all price points. Currently, more than 75 restaurants are already committed to the 2024 Spring Arizona Restaurant Week.

Restaurants’ ARW menus allow chefs to present dishes with hyper-seasonal, limited-availability and trending ingredients and food styles. During Spring ARW, diners are offered a three-course prix-fixe menu for just \$33, \$44 or \$55 per person (and in some cases, per couple). Some establishments may also offer wine and or cocktail pairings for an additional charge to enhance the dining experience.

This year Tito’s serves as a sponsor of the event. Many participating restaurants will be



Citizen Public House Coffee Rubbed Short Ribs



Citizen Public House Bread Pudding



Citizen Public Scallops



Ling's Wok Shop Black Orchid Ahi



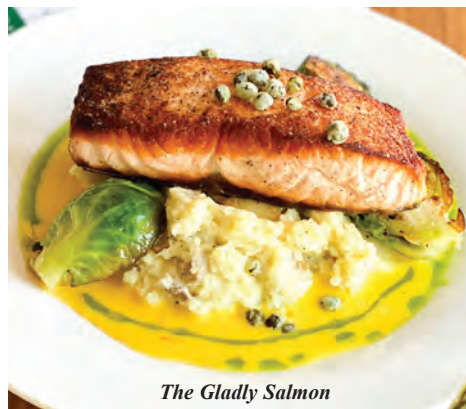
Ling's Wok Shop Szechwan Sea Bass



Ling's Wok Shop Seafood Hot Pot



The Gladly Chopped Salad



The Gladly Salmon



The Gladly Scallops



offering an exclusive Tito's Spring ARW cocktail. Each restaurant can take creative license with its cocktail, providing Tito's fans with an opportunity to try a variety of refreshing and tasty concoctions.

Just a few of the popular and new participants already committed to this year's Spring ARW include:

- ▶ Ajo Al's (multiple locations)
 - ▶ Beginner's Luck
 - ▶ Buck & Rider (multiple locations)
 - ▶ Chula Seafood (multiple locations)
 - ▶ Faro & Brag in The Westin Kierland
 - ▶ Fire at Will
 - ▶ First & Last
 - ▶ Lure Fish House
 - ▶ Lylo Swim Club
 - ▶ Marino's Italian Kitchen and Bar
 - ▶ Match Market & Bar
 - ▶ Mole Sedona
 - ▶ Ocean Prime
 - ▶ Outback Steakhouse (multiple locations)
 - ▶ Rita's Cantina
 - ▶ Roka Akor
 - ▶ The Italian Daughter
 - ▶ Wally's American Gastropub
- ... and many more!




A complete list of participating restaurants, as well as their 2024 Spring ARW menus, is available at arizonarestaurantweek.com. Culinary enthusiasts are encouraged to check back often, as new participating restaurants and their featured menus are continually being added.

New restaurants are always welcome! Registration is currently open for establishments that wish to participate in the 2024 Spring Arizona Restaurant Week.

Applications for new and returning restaurants can be completed online at azrestaurant.org/arw/. A restaurant participation package with complete details is also available here.

For more, visit arizonarestaurantweek.com. For more about the Arizona Restaurant Association and its efforts to support and advocate for the state's hospitality industry, visit azrestaurant.org. ❖




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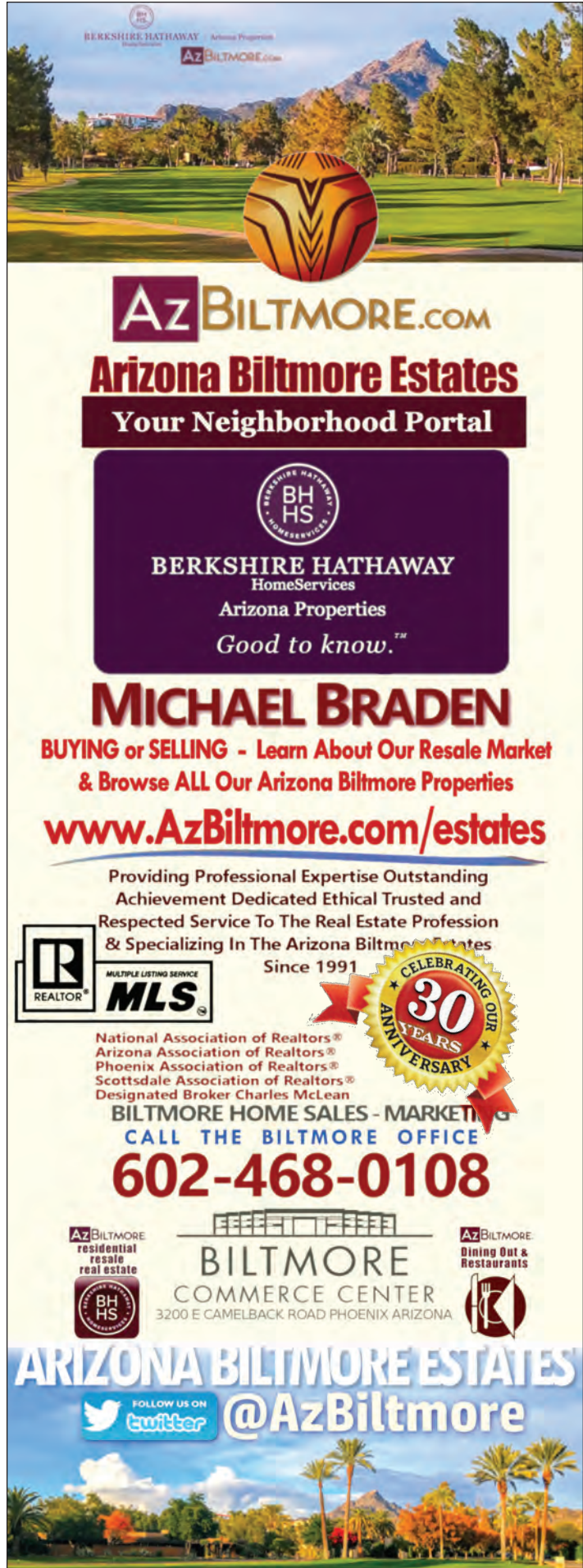
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“Fine-ly” Finished – New Clubhouse and Adobe Bar & Grille Opens at Arizona Biltmore Golf Club

Following years of studies, planning, community input and 24 months of phased construction, the new Arizona Biltmore Golf Club is finally complete as the Club unveils its spectacular clubhouse and the new Adobe Bar & Grille in May.

“We look forward to welcoming the Biltmore community to the new and improved Arizona Biltmore Golf Club and Adobe Bar & Grille,” said JDM Partners Principal, Jerry Colangelo. “We are incredibly proud of the final products, including the golf shop, new Estates Course, clubhouse and restaurant. Thank you to our neighbors and the community for your patience and support over the last two-plus years as we built a better Biltmore Golf Club.”

The Adobe Bar & Grille, a reimagined rendition of the Biltmore’s popular Adobe Restaurant, will be open for breakfast, lunch and happy hour seven days a week, and dinner

Wednesday – Sunday. Executive Chef Richard Castricone’s menu features a mix of modern American favorites, including Steak & Crispy Frites, Grilled Atlantic Salmon, the Wagyu Burger and Osso Bucco Braised Pork Shank all on the dinner menu. Fans of the Biltmore’s former Adobe Restaurant will welcome the return of popular entrées, with Pancakes, Signature Cereal and Avocado Toast 2 Ways on the breakfast menu, plus the Reuben Sandwich, Adobe Burger and Biltmore Dog on the lunch menu.

An exciting addition to the iconic Biltmore neighborhood and the city’s culinary scene, the Adobe Bar & Grille is the centerpiece of the Club’s new 19,400 sq. ft. clubhouse. Whether seated at The Bar, in The Dining Room or on the expansive patio, guests of the Adobe Bar & Grille will be treated to beautiful views of the downtown Phoenix skyline and the new Estates Golf Course.

“This project was personal for Jerry, David (Eaton) and me,” said JDM Partners Principal and Biltmore community resident, Mel Shultz. “Our goal has always been to deliver a product the community could be proud of and to return the property to the standing it once held as a top resort and golf destination. We believe we succeeded on all fronts.”

Designed as a luxurious estate conversant with its immediate neighbors by Douglas Fredrikson, AIA, and Alexandra Lemos of Phoenix-based Douglas Fredrikson Architects, spaces in the new clubhouse are named for rooms one would find on an estate, including The Bar, The Dining Room, The Gallery, The Pantry, The Ballroom, The Piano Room and The Balcony. Throughout the new clubhouse, Frank Lloyd Wright-inspired architecture blends with a modern southwest design, incorporating notable elements of the neighboring Arizona Biltmore Resort, including the signature concrete Biltmore block prominent in the resort’s design, and recovered materials from the former Adobe Restaurant serving as a nod to the property’s celebrated history.



Artist Rendering – The Bar at the Adobe Bar & Grille. Made of elegant quartz, guests sitting at the bar can enjoy views of the patio, lawn, Estates Course and downtown Phoenix.

Spaces in the new clubhouse include:

The Pantry – A grab-and-go market, The Pantry offers easy breakfast and lunch options, after-dinner ice cream treats, bottles of wine and gifts or delicious grab ‘n go snacks anytime of the day. Enjoy fresh coffee, pastries and sandwiches, hummus and lighter fare. With WiFi readily available, guests and Club members can check emails as they sip on a latte, while neighborhood hikers, bikers and joggers can enjoy a mid-workout snack and/or refreshment from The Pantry.

The Bar – A rectangle-shaped bar with an elegant quartz bar top and large communal tables serve as comfortable gathering spots for guests. Four large Renlita retractable doors open to a large patio and lawn with views of the Estates Course and downtown Phoenix. Multiple televisions above the bar will air games, tournaments and sporting events throughout the day.

The Dining Room – Contiguous from The Bar, the Adobe’s stylish Dining Room is comfortable and welcoming. Colorful adobe bricks add texture and symbolism to the space and guests get a glimpse of the kitchen through a large interior window. Longtime patrons of the former Adobe will recognize a section of the restaurant’s original blue flower ceiling. Multiple sliding doors open to patios creating indoor and outdoor dining options.

The Patio & The Lawn – Equipped with misting systems, heaters and firepits that allow the space to adapt with the seasons, The Patio is the ultimate place to hang-out, enjoy the views and dine al fresco. The adjacent Lawn is a fun, welcoming and family-friendly outdoor space accented by colorful landscaping and water fountains.

Other clubhouse spaces include The Gallery, an estate-worthy private dining room for family, friends or business colleagues that pays homage to The Biltmore’s rich, multi-generational heritage as treasured photos adorn the walls; The Piano Room with its high-back booths, intimate lighting, luxurious fixtures and elegant piano; and The Ballroom offering 6,000 sq. ft. of beautifully designed event space. In addition, The Balcony is available for small, private gatherings and is the perfect perch to enjoy a dramatic Arizona sunset and watch the final groups of the day play the Estates Course’s 18th hole, while a Golf Simulator can be enjoyed by guests and Club Members with 40-plus championship courses to choose from or a dozen golf-themed games.

“The Arizona Biltmore Golf Club’s first 100 years were incredible,” added Mr. Shultz. “The investments we’ve made in the new clubhouse, golf shop and Estates Course ensure the next 100 years will be even better.”



Artist Rendering – The Adobe’s stylish Dining Room is comfortable and welcoming.



Artist Rendering - The Patio is the ultimate place to hang-out, enjoy the views and dine al fresco.



Artist Rendering – The clubhouse’s new Ballroom offers 6,000 sq. ft. of beautifully designed event space.



~ Golf Tip ~

Do We Really Grip The Club Like We Grip A Little Bird?

By Tina Tombs, The Arizona Biltmore Golf Club



I've heard it, you've heard it, we've all heard it a million times. Don't grip the club firmly. Grip it soft, like a little bird you don't want to fly away. It's a "famous SAM SNEAD-ISM" that isn't entirely true. It's not that pros are lying, of course. It's that they're describing something they're feeling, not what's happening.

Titleist Performance Institute's (TPI) have shared their findings. Tour players have incredible gripping strength. When TPI measures them on a dynamometer, they can exert about 60 kg of maximum force. Amateurs, by contrast, usually only exert about 30 kg of maximum force.

When it's time to actually hit a shot, pros won't grip the club as firmly as they possibly can, though, which is why they often tell people they're gripping softly. But even though they think they're gripping the club softly, they're not. By any normal standards, pros grip the club really firm.

Think of it like a bodybuilder lifting a 75-pound weight. To the bodybuilder, the 75-pound weight probably feels light, even though if we tried to pick up the same weight it would feel borderline impossible. The bodybuilder may say the weight is light, and that picking it up is easy, but you know they're just saying that because they're a super-strong bodybuilder. Similarly, pro golfers think they're gripping the club soft, even though they're actually gripping firm.

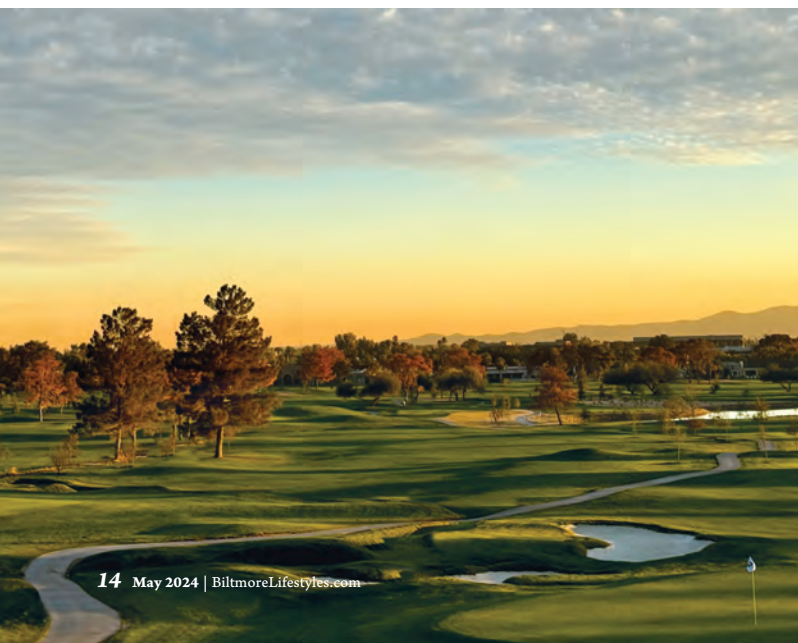
This is a big reason why LPGA and PGA pros hit the ball so far. They may only be using about half of their maximum grip strength, but if an amateur golfer tried to match them, they'd need to grip the club as hard as they could because pros are so much stronger.

We demonstrate in our lessons with an alignment stick holding it like you are swinging a baseball bat making a loud swish throughout the swing. And communicate holding the club with a firm grip keeping wrists, elbows, shoulders (your joints) and neck relaxed and loose as a way of increasing your swing speed to hit the ball longer and straighter.

How to improve your grip strength:

All of this is a way of saying, simply, that grip strength is important. You should probably be gripping the club firmer than you are already and be actively trying to improve your grip strength in the meantime. How do you do that? It's actually quite simple: Lift heavy stuff.

Tina Tombs in a 2020 Arizona Golf Hall of Fame Inductee, a *GOLF Magazine* Top 100 Teacher in America, and two-time LPGA National Teacher of the Year. To schedule your next golf lesson or clinic session, you can contact Tina or her staff by downloading our app TinaTombsGolf on the app store or google app store. ❖



Family-Owned Horizon Hospitality Acquires Macayo's Mexican Food



After five incredible years, Kind Hospitality, the restaurant group specializing in presenting elevated dining experiences with a portfolio of 52 locations across well-recognized favorites such as Macayo's Mexican Food, Panera Bread, O.H.S.O. Brewery, Native Grill & Wings, Fazoli's and more, has sold the Macayo's Mexican Food brand to Horizon Hospitality on behalf of the family trust.

"It has been five years since the torch of culinary tradition was passed from the family of Woody Johnson to Kind Hospitality. Now, we are thrilled to pass the torch to another family-owned restaurant group, Horizon Hospitality, led by Lucas Farnham," said Nava Singam, Owner and CEO of Kind Hospitality. "It has been an honor to build the brand over the past five years, and we believe the continued growth and success of Macayo's is in the best of hands with Horizon Hospitality. We want to extend a heartfelt thank you to our amazing team, loyal guests and the communities that have helped Macayo's thrive and continue to be an Arizona tradition. We are excited for the future of Macayo's and can't wait to share it with our neighboring states."

During its years of operation, Kind Hospitality dedicated itself to respecting the Macayo's name while evolving and growing the brand, opening additional locations in new developing communities, creating programs to develop the team and introducing new ways for guests to experience Macayo's in-store, throughout the community and in the comfort of their own homes.

Kind Hospitality opened eight new Macayo's locations; the first airport location at Phoenix Mesa Gateway Airport, five remodels of existing restaurants in ASU Tempe, Avondale, Chandler, Mesa and Scottsdale and the brand's first new builds in more than 20 years in Litchfield Park and Queen Creek.

Kind Hospitality also increased Macayo's workforce from approximately 200 to more than 600, created upper management position opportunities where key teammates were promoted to Vice President and Director levels and implemented an all-encompassing Training Program with aspects of cross-training, development and emphasis on consistency, service and excellence.

Macayo's achieved some incredible accomplishments over the past five years including the declaration of its anniversary, September 26th, as National Chimichanga Day in 2020, earning a GUINNESS WORLD RECORDS title by making a 25-foot seven-inch chimichanga in a 30-foot custom-built fryer in 2021 and being recognized by the Arizona Restaurant Association as the most "Uniquely Arizona" restaurant in the state at the 2022 Foodist Awards.

Most recently, in October 2023, Macayo's celebrated Cultura, the brand's inaugural Hispanic Heritage Month Celebration to honor, recognize, support and celebrate the vibrant Hispanic community and raised more than \$45,000 for Xico, a local non-profit organization.

"We are excited to be part of the Macayo's history, and are looking forward to nurturing the brand to greater heights, and can't wait to have our Horizon Hospitality team share this great brand with residents in the Colorado market," said Lucas Farnham, Owner of Horizon Hospitality.

For more about Kind Hospitality, visit kindhospitality.com. ❖



Executive Chef Mario Ventura Launches Happy Hour and New Seasonal Menu in Downtown Tempe

Terra Tempe Kitchen & Spirits, the city's premier dining destination led by Executive Chef Mario Ventura, is debuting its new summer happy hour menu and seasonal lunch and dinner offerings alongside innovative, rooftop cocktails designed to complement the surrounding sun-drenched landscapes.

Inspired by the Arizona desert scenery and the kaleidoscope of colors painted by its sunsets, each dish contains the essence of modern southwestern cuisine. Drawing from the seasonal ingredients and the diverse flavors of the region, Chef Ventura has designed a menu that excites the senses.

Now available on weekdays from 2:00 p.m. to 6:00 p.m., guests and locals can unwind at Terra Tempe with a selection of Chef Ventura's signature dishes at a discounted price, along with 15% off all wines by the glass or bottle. Favorite dishes include the Harvest Carrot and Cheese Salad (\$13) with carrot top pesto, roasted baby carrots, frisée, burrata cheese and fig balsamic caviar; Grilled Spanish Octopus (\$15) with crisp pork belly, cherry barbeque sauce, frisée, black olive powder and peanut brittle; Crab Potato Croquettes (\$12) with chipotle aioli; and Mexican Prawns (\$21) with shallots, garlic, herbs, chili flakes and charred lemon.

New seasonal items to the dinner menu include the Butter Poached Lobster (\$65) with king mushrooms, garlic-parmesan fingerlings,

red quinoa and aji amarillo-sweet corn purée; Veracruz Salmon (\$36) with veracruz guisado, charred pineapple relish, lemon crema and cilantro nage; Membrillo Half Chicken (\$36) with a brined half chicken, Sonoran bacon-potato salad, roasted cauliflower, quince glaze and salsa verde; and Spring Pappardelle (\$28) with fresh pappardelle, spring peas, asparagus, smoky Nueske lardon, marinated tomatoes, fine herbs and butter pan sauce.

Additionally, Chef Ventura introduces a range of new plates to the lunch and brunch menus that include a variety of handhelds and from-the-oven creations. Notable additions include the Oreo French Toast (\$16) with brioche toast, Oreo crumbles and Vanilla Chantilly Cream; Arizona Bagel Burger (\$22) with jalapeno cream cheese, tomato, sauteed onion and fried egg piled on a jalapeno cheddar bagel served with a side of steak fries; Shrimp Fajita Wrap (\$20) with sauteed peppers and onions, black beans, sweet corn, Romaine lettuce, Monterey jack cheese and spinach tortilla; along with the new University Taqueria featuring Skirt Steak Taco (\$4.50/one or \$12/three) with avocado mousse, lime-cured red onion, Chile de árbol salsa and blue corn tortilla and Shrimp Guisado Taco (\$4.50/one or \$12/three) with cabbage slaw, Pico de Gallo, sliced avocado, blue corn tortilla and Chile de árbol.

"Drawing inspiration from the abundance of spring and summer harvests, I sought to integrate tangy citrus, aromatic herbs and lush produce to craft menus that offer an elevated taste of Terra Tempe's Southwest flavors while in bloom," said Chef Ventura. "In each dish, a symphony of seasonal ingredients comes to perfect harmony, really highlighting the importance of balance in every bite."

For those eager to soak up the Valley's sunshine, Skysill Rooftop Lounge offers a fully refreshed cocktail menu crafted by The Westin Tempe's Master Mixologist Nicole Robinson-Sanchez. Harmonizing bold and rustic flavors, the menu showcases tantalizing options such as the Golden Agave (\$18) with Corrido Blanco, fleur bitters, Monin Golden Turmeric, lemon and Zonin wine; Bikini Bottom (\$15) with PAU Maui Hawaiian Vodka, Cointreau, lime, hibiscus simple syrup and luster dust; Poolside Fire (\$17) with Hanson's Organic Vodka, Thatcher's Organic Watermelon Liqueur, Haiken Japanese Lychee Vodka, lime, grenadine and habanero bitters; and Quintessential Sunset (\$16) with Ruko Gin, Nonino Amaro, blood orange, grapefruit and lemon.

For more information or if you would like to book a reservation, you may visit the website for Terra at www.TerraTempe.com or Skysill at www.SkysillRooftop.com. ❖



Sustainability Matters At America's Friendliest Airport®

In April, Phoenix Sky Harbor International Airport celebrated Earth Day, which was first recognized in 1970 as a day to honor the only home we all have and to remember how vital it is to practice conservation and sustainability.

Members of the Phoenix Sky Harbor sustainability and recycling teams were in the terminals promoting sustainability efforts and programs at the airport. Passengers were able to spin a prize wheel and win by answering a sustainability question about the airport.



The City of Phoenix Aviation Department, which owns and operates Phoenix Sky Harbor, Phoenix Deer Valley and Phoenix Goodyear airports, ensures its airports are future friendly and pledges to exercise sustainability through seven key focus areas:

Air Quality — Improving air quality is a priority for the City of Phoenix Aviation Department. Many initiatives that have been taken, like expanding PHX Sky Train® service and installing electric charging stations, also support the Department's focus to reduce carbon emissions.

Carbon Emissions — Energy and air quality-related initiatives have resulted in an annual reduction of more than 30,000 tons of carbon emissions since 2014. In 2016, Phoenix Sky

Harbor was one of the first airports in North America to join the voluntary Airport Carbon Accreditation Program — The only internationally-recognized carbon management certification program for airports. Currently, Phoenix Sky Harbor is at a Level 4 accreditation.

Energy — The Aviation Department has reduced annual electricity consumption by more than 16 million kwh since 2014; installed solar photovoltaic arrays at several airport buildings amounting to nearly six megawatts of on-site renewable energy; and achieved LEED certification for high energy efficiency at many new and renovated buildings.

Outreach — Phoenix Sky Harbor partners with schools, businesses, and the local community to enhance social sustainability.

Policies and Contracts — Besides LEED certification and other promotion, the Aviation Department has implemented emissions standards in ground transportation contracts and a Trip Fee Program to reduce on-airport vehicle usage and an incentive for alternative fuel vehicles.

Waste and Recycling — The Aviation Department plans to achieve Zero Waste by 2050 through aggressive efforts to reduce waste and minimize landfill trips. Inside the terminals, passengers can recycle in concourses, at security checkpoints, and in food court areas.

Water Conservation — The Aviation Department has reduced annual water consumption by more than 50 million gallons since



2014. New water treatment technology in cooling towers has resulted in significant water savings, and the conversion of grass turf to xeriscape in 2019 has saved more than five million gallons of water annually.

In addition to these ongoing efforts, Phoenix Sky Harbor was recently a finalist for Green Curb in the Arizona Forward Environmental Excellence Awards. The prestigious awards recognize environmental excellence and accomplishments in Arizona. Phoenix Sky Harbor is the first airport in the country to have a Green Curb, leading the way in sustainable airport ground transportation and reducing carbon emissions.

During the Men's College Basketball Championship, passengers also noticed new basketball hoop themed recycle bins. These encouraged recycling at the airport while creating some fun and excitement for college basketball fans.

The airport also recently added two futuristic TrashBots at baggage claim in both terminals. Passengers can confidently insert any item without wondering which bin to throw an item in. TrashBot then scans your item and sends it to the correct bin, recycling, compost or waste. Since their inception, reporting has shown effective sorting of almost 6,000 pieces of waste, removing more than 60% of the items from the landfill.

To learn more about these and other sustainability efforts at Phoenix Sky Harbor, visit www.skyharbor.com/sustainability. ❖



Flexible Workspace Provider, Lucid Private Offices, Expands Its Presence in Arizona with New Location in Scottsdale

Lucid Private Offices, a Texas based leading provider of upscale flexible office space, acquires its second Arizona location within the MAX at Kierland, a six-story Class A office building at 16220 N. Scottsdale Road, Ste. 300.

The new Lucid Private Offices location, opening in November of 2024, will offer over 25,000 square feet of rentable space with stunning views and will boast over 100 private offices meticulously designed for productivity, spacious company suites with panoramic mountain views, collaborative coworking areas, and state-of-the-art meeting and board rooms.

This expansion follows closely on the heels of Lucid's first location in Phoenix at 24th and Camelback, opening on May 1st. With these strategic expansions, Lucid Private Offices is poised to meet the growing demand for turnkey flexible workspace across Arizona.

"We are thrilled to bring Lucid Private Offices to the dynamic city of Scottsdale," said Flip Howard, Principal and CEO of Lucid Private Offices. "Our commitment to providing upscale private offices and coworking to professionals and entrepreneurs has never been stronger and we think the Kierland / N. Scottsdale area is a perfect fit for our 2nd Arizona location."

In addition to its premium office spaces, Max t Kierland and Lucid Private Offices will offer access to a range of amenities including

the LUX Coffee Shop and MAX Relax Lounge on the first floor, outdoor seating and patio areas, EV charging stations, and convenient access to the Loop 101 Freeway. Its close proximity to premier restaurants, shops, and the vibrant neighborhood of Kierland make it an ideal destination for professionals, entrepreneurs and innovators.

CRESA's John Pelletier and Austin Studebaker along with Locate AI's Jim Sadler represented the tenant, Lucid Private Offices and Newmark's Patrick Devine and Mike Garlick represented Artist REIT, the landlord.

For more information about Lucid Private Offices, please visit [LucidPrivateOffices.com](https://www.LucidPrivateOffices.com).

About Lucid Private Offices

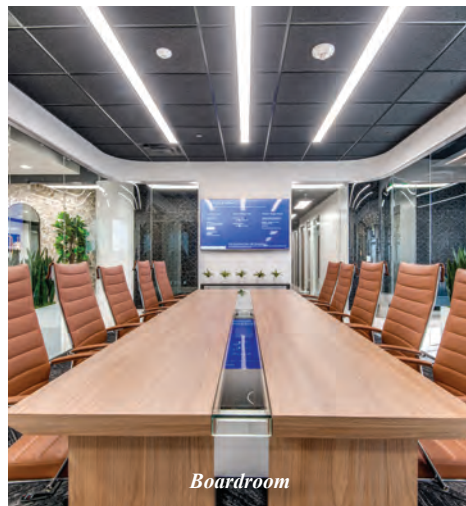
Lucid Private Offices is a Texas-based company with over 25 locations throughout Dallas, Houston and Atlanta. This upscale private office-focused coworking company caters to a more professional crowd and combines the no-



hassle flexibility and modern energy of coworking with the privacy and professionalism of a traditional office. The furnished, turnkey offices are move-in ready and equipped with state-of-the-art conference and team rooms, coworking spaces, a full-service coffee lounge and the latest IT infrastructure. Upgrade your workday. For more information, visit [lucidprivateoffices.com](https://www.lucidprivateoffices.com) to learn more. ❖



Reception Area



Boardroom



Coffee Lounge



Office



Private Executive Office



Coworking Common Area

~ Real Estate Update ~



By **Debbie Frazelle, Coldwell Banker Realty**

Everywhere I go someone asks me about the recent NAR proposed agreement to settle nationwide seller claims related to broker commissions. Let's start with what does the NAR stand for?

The National Association of Realtors® (NAR) represents over one million residential Realtors® and commercial practitioners involved in all facets of the industry as brokers, sales agents, property managers, appraisers and counselors.

Right now everyone is reviewing the terms and details of the NAR settlement. The key points that it covers are:

Offers of compensation will no longer be displayed on the MLS.

Buyer representation agreements will be required for MLS participants. NAR will require buyer agents who participate in the MLS to enter into written representation.

An agent's worth is exponentially important! Buying or selling a home is one of the most significant, financial and emotional, investments in most people's lives. Real estate agents are essential to helping people realize their true dreams of homeownership. What the headlines fail to mention is the true value that agents provide. Agents are often deeply intertwined in their community. They understand the intricacies of local market dynamics, pricing, and culture, so that they can best represent their clients' desires and needs.

For sellers, there is no one better equipped to help understand the true current and future value of a property. Agents frequently pay for the marketing of each property out of their own pockets, including photography, custom websites, digital marketing and more.

For buyers, agents are irreplaceable advisers who help consumers understand what they truly want in a home and how to get it. Although a typical buyer may encounter the various steps of a real estate transaction only a few times in their lives, agents encounter them daily.

Whether it's working through how to structure an offer, negotiating on price, interpreting inspection reports or advising how to best position concessions, agents provide a wealth of experience that directly protects our clients. We are advisers and allies to the consumers we guide home. At the end of the day, we became a real estate agent because passion for making dreams come true.

Yes, we will probably have more conversations about agent compensation, the benefits to buyers and sellers and their options. That's OK. Transparency is good for all of us!

But don't let the need for those conversations eclipse the most important thing: helping people realize their next big step in life. The unfortunate truth is that not every agent is going to take the prospect of change and uncertainty in stride. Find an agent who is genuinely committed to their craft.

Our landscape is going to continue to evolve and challenge us to be the best advisers we can be, but those who own their role with confidence know how to navigate complex transactions and bring both care and expertise to their clients — both buyers and sellers — are the ones who will stay and thrive. Our business and the entire industry will be better for it. We work in the business of bringing people home; that's irreplaceable. Stay tuned for future issues. It is said the DOJ may challenge this ruling.

If you have any questions or are looking to buy or sell a home, call me Debbie Frazelle Coldwell Banker Realty (602) 399-8540 or at Debbie@DebbieFrazelle.com. *Excerpts taken from Inman*

Statistics from March 15th to April 14th, 2024

Homes for Sale	38	Homes Sold/Closed	4
Homes Sale Pending	8	Rentals Furnished	32
Rentals Unfurnished	6		

For Sale

Cloisters	3	\$429,000-\$439,000
Courts	5	\$489,000-\$690,000
Estates	5	\$3,495,000-\$9,696,000
Fairway Lodge	5	\$897,000-\$1,579,000
Gates	2	\$1,675,999- \$2,700,000
Heights	2	\$770,000-\$799,990
Hillside Villa	3	\$2,450,000-\$2,680,000
Mountain Estates	1	\$3,495,000

Mountain Villas	1	\$2,150,000
Meridian	2	\$479,000-\$499,000
Terraces	8	\$347,000-\$489,000
Village on the Lakes	1	\$1,430,000

Pending Sales

Cloisters	1	Heights	1
Biltmore Square	1	Terrace	2
Village on the Lakes	3		

Closed Sales

Cloisters	1	Courts	2
Fairway Lodge	1		



When the Heat Goes Up All Night, All Summer Happy Hour Returns

All Night, All Summer Happy Hour returns to Scottsdale's local favorite, Roaring Fork this summer, through Labor Day, Monday, September 2nd. From 4:00 p.m. to 9:00 p.m., Sunday through Thursday, guests can receive happy hour pricing in the bar and Saloon on the following menu items:

- Mixed Market Greens \$8.00 with Candied Walnuts, and Feta in a Cranberry Vinaigrette
- Iceberg BLT \$8.00 served with Blue Cheese, Bacon, Tomato, Green Onion and Ranch Dressing
- Fresh Guacamole \$10.00 with Crispy Tortilla Chips, and Cotija Cheese
- Green Chili Pork \$10.00 served with Pepper Jack and Warm Flour Tortillas
- Queso Con Puerco \$10.00 with Pepper Jack Cheese, Green Chili Pork, & Crispy Tortilla Chips
- Rotisserie Chicken Flat Bread \$11.00 with Basil Pesto, Roasted Chilis, Tomato & Pepper Jack Cheese
- Quesadilla (Chicken \$14.00 & Steak \$16.00) with Cheese Blend, Lime Crema, Salsa, Guacamole, & Flour Tortilla
- Smoked Chicken Wings \$14.00 served with Celery and Ranch
- Roaring Fork Big Ass Burger \$13.00 with Lettuce, Tomato, Onion, Pickle, Poblano Pepper, Bacon, Cheddar and French Fries

In addition, \$7.00 Wines by the Glass including Cabernet, Chardonnay, Pino Grigio and Pinot Noir will be offered as well as \$9.00-\$11.00 "Roaring Cocktails" including the famous Huckleberry Frozen Margarita, Raging Rita, Adult Arnold Palmer, Spicy Jalapeño Margarita, the Peach Margarita, the Classic Martini, the Classic Old Fashioned and the Classic Manhattan.

For more information call (480) 947-0795 or visit the website at www.roaringfork.com.



Randy's Donuts - The World's Most Famous Donut Since 1952 Plans to Open Multiple Locations throughout the Southwest

Randy's Donuts, the most iconic and recognized donut shop in the world, is opening its first location in Phoenix. Randy's is rolling out the glazed carpet with local entrepreneur Brian Padilla, who has plans to open multiple franchised locations in the state of Arizona, New Mexico & El Paso, Texas. The first Randy's Donuts in Phoenix will do a soft open at 5709 N. 7th Street, Phoenix. The store will open daily at 5:00 a.m.

"People know Randy's Donuts from all our appearances in movies and television shows and they love us because our donuts are delicious," said Mark Kelegian, Owner of Randy's Donuts. "We have a lot of guests from Phoenix visiting our landmark location in Inglewood, California. We think Brian and his team are going to have a lot of fans when they open."

Brian Padilla, Randy's Donuts franchisee and managing partner added, "Randy's is the most recognizable donut shop in the world. Our local ownership team also includes Richard Suzuki, and Carlos Munoz. We're all very honored to be a part of its amazing 70+ year legacy and share these delicious donuts with our amazing city."

Founded in 1952 and best known for its 32-foot giant rooftop donut of the original location in Inglewood, California, Randy's Donuts has over 60 different varieties of classic, deluxe, fancy, and premium donuts along with Randy's Rounds (Randy's Donuts' much larger version of a donut hole) and more. For over 70 years Randy's Donuts has made every donut by hand, using exclusive proprietary ingredients that produce a donut that is fluffier, airier, larger and stays fresh longer. Coffee enthusiasts are treated to a variety of coffee blends, espressos and cold brew, powered by



Randy's Roast – (Randy's Donuts' proprietary coffee roaster blend). They also offer frozen and iced coffee and refresher drinks, frappes, premium boba teas and even thick and creamy real ice cream milkshakes. Randy's also has a delicious food lineup with handmade breakfast sandwiches, burritos and stuffed croissants.

Randy's Donuts currently has locations in Los Angeles, Orange County, San Diego, Las Vegas, the Philippines, South Korea and Saudi Arabia. Randy's Donuts enthusiasts can receive special purchase bonuses and incentives when they sign up for Randy's Rewards loyalty program online at www.randysdonuts.com/randys-rewards.

For more information about Randy's Donuts and information on individual and multi-unit franchising opportunities visit www.randysdonuts.com/franchise. To learn more about Randy's grand opening in Phoenix, follow @randysdonuts on Instagram. ❖

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Teacher Appreciation Day At the Phoenix Zoo

On Saturday, May 11th from 9:00 a.m. to 5:00 p.m. the Phoenix Zoo will be having their first-ever Teacher Appreciation Day sponsored by Desert Financial Credit Union. The first 300 teachers will get free entry, and additional teachers will receive 50% off general admission. Teachers must present their teacher ID. Enjoy a day at the Phoenix Zoo with like-minded professionals. We invite you to explore Zoo trails at your leisure, or join us for a tour to learn what it's like when you book a field trip for your class.

You will have the opportunity to:

- Learn how the Phoenix Zoo partners with teachers
- Experience amazing animal discoveries
- Enter for a chance to win a Backstage Adventure

To learn more, please visit www.phoenixzoo.org. ❖

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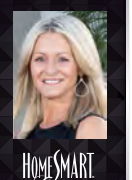
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Mother's Day Dining + Specials Around the Valley

Streets of New York – The local franchise is ready to celebrate Mother's Day New York-style with a 'sweet' deal just for mom! The family-owned pizzeria will be offering moms a FREE dessert with purchase of an entrée! Desserts include New York Cheesecake, Cannoli, Double Chocolate Cake, Vanilla Ice Cream and the popular Passion Cookie. Streets of New York's award-winning pizza is made with specially chosen ingredients that are always handcrafted and hand-tossed for the perfect New York style pie. From gluten-free options and pizza by the slice, they have something for everyone, but most importantly, mom! www.streetsofnewyork.com.



Wine Girl – 'Mother's Day Tea Party' – Wine Girl in Scottsdale is throwing moms a special Inaugural Mother's Day Brunch on Sunday, May 12th. Come spill the tea with mom and enjoy towers of pastries, finger sandwiches, a mimosa bar and a tea kettle for your table. In partnership with Turquoise Candy Hat Bar, you can also make fun charm bracelets with mom and take photos in front of the custom flower wall. Wine Girl will be offering two separate sittings for guests to reserve a spot at 10:00 a.m. and 1:30 p.m. Make your reservations online at www.winegirl.com.



The Sicilian Butcher – The modern-casual Italian restaurant is offering a special Mother's Day menu Wednesday, May 8th through Sunday, May 12th at all three Valley locations in Chandler, Phoenix and Peoria. Mother's Day hours are 11:00 a.m. to 10:00 p.m. www.thesicilianbutcher.com.



Hash Kitchen – Raise a glass to mom! The creative a.m. eatery Hash Kitchen will be celebrating moms with a specialty cocktail shaken up just for them! On Sunday, May 12th, Moms can sip on the limited-time cocktail 'Raise a Glass' cocktail made with vanilla vodka, Amaretto, Bailey's and Blue Curacao. www.hashkitchen.com.



The Rosticceria – Treat mom like she's on a European vacation in Rome at The Rosticceria! From 10:00 a.m. to 3:00 p.m. on Mother's Day, guests can indulge in a specially-curated brunch menu with dishes including 10-layer Breakfast Lasagna and Lamb Osso Bucco, all while enjoying live music. Reserve your table now online at www.therosticceria.com.



The Mexicano – Celebrate Mom fiesta-style at The Mexicano with a special brunch menu that will be offered Friday, May 10th (Mexican Mother's Day) through Sunday, May 12th from 10:00 a.m. until 3:00 p.m. Along with live entertainment from local DJs, the Mother's Day brunch will feature a menu with breakfast creations including Tres Leches Pancakes and Concha French Toast, among other delectable dishes. Reservations are encouraged and can be made online. www.themexicano.com.

Over Easy – Gift the gift of brunch, bacon and mimosas! The local breakfast franchise Over Easy is stacking pancakes and gift cards with a promotion designed to treat mom! When you purchase a \$50 gift card online, get \$10 off with promo code GC4MOMS. Deal valid Friday, May 10th through Sunday, May 12th. Online purchase only. For information visit www.eatatovereasy.com.



Pad Thai

THIRSTY LION GASTROPUB INTRODUCES NEW SPRING SEASONAL MENU

Thirsty Lion Gastropub & Grill celebrates the flavors of Spring with seasonal dishes and fresh ingredients. Sit outside and soak up the sun on the expansive outdoor patios at any of their four locations across the Valley, and delight in the new menu options available through June 16th. From citrus inspired craft cocktails and non-alcoholic refreshers to fruit inspired desserts and garden-fresh ingredients including tomatoes, sweet peppers, mint, snap peas, baby carrots, caramelized pears and more; there is a taste to satisfy every palate this Spring!

Limited time, featured menu items include:

- Mediterranean Meatballs seasoned with Moroccan harissa and spices, seared, and served with hummus, feta & cucumber tomato salad, garlic mint yogurt sauce and naan bread.
- Crispy Fried Chicken Wings with a choice of sauces and dips: Old School Buffalo, Korean BBQ or Dry Spice Rub. They are served with blue cheese, ranch or sriracha fry sauce.
- Grilled Steak Salad grilled top sirloin, caramelized pears, Danish blue cheese, pecan pralines, roasted sweet pepper, tomatoes, mixed greens, arugula, radicchio and blue cheese vinaigrette.
- Wagyu Beef & Bacon Jam Burger, Snake River Farms American Wagyu ground beef, Muenster cheese, arugula, crispy onions and mayonnaise on toasted ciabatta. Served with choice of fresh hand-cut fries, Napa slaw or small house salad.
- Grilled Shrimp Pad Thai, grilled shrimp, rice noodles, carrot, ginger, red peppers, bok choy, peanuts, scrambled egg, cilantro & basil sautéed with tamarind coconut sauce.
- Korean Baby Back Ribs oven roasted with Korean BBQ and Bulgogi sauce. Served with jasmine rice and Asian vegetables.
- Seared Atlantic Sea Scallops flash seared with cilantro jasmine rice, sautéed red and yellow peppers, snap peas, baby carrots, spinach and Meyer lemon beurre blanc.
- Cast Iron Skillet Southern Peach Crumble baked with peaches, cinnamon, orange zest, and pecan oat streusel, topped with caramel and vanilla bean ice cream.

For more information, visit www.thirstyliongastropub.com.



Wagyu Beef Burger



Shaking it Up: Postino Debuts a Lineup Of Cocktails for the First Time Ever

For the first time ever, Arizona’s original wine café, Postino, introduced handcrafted cocktails to their menu for guests to enjoy that are now available at all Arizona locations. Sip on Postino’s unique riff on classic cocktails you know and love, while still enjoying the wine and beer offerings Postino is known for.

In addition to crafting over 50+ traditional bar cocktails, Postino offers seven signatures: an Espresso Martini, Aperol Spritz, Negroni, Prickly Pear Mezcal Margarita, Smoked Old Fashioned, Sure Shot, and Tré Cucumber (vodka, limoncello, cucumber and honey) to pair with Postino’s iconic Bruschetta, salads, paninis and more. Throughout the year, Postino will also drop a few limited-time cocktails.

“Postino has always been known for our ever-changing selection of craft wines and beers that are affordable, unpretentious and fun,” said Brent Karlicek, Vice President of Beverage at Upward Projects. “We wanted to take the same approach with our first-ever cocktail menu, offering a mix of both timeless classics and fresh, innovative drinks such as our dangerously refreshing Tré Cucumber. Most important, each cocktail is designed to pair perfectly with our food menu and to bring spirited fun to your next Postino visit.”

Arizona’s original local wine café, Postino began 23 years ago with a vision and some homegrown determination. After renovating the historic Arcadia Post Office Building, the partners built a foundation with unique, approachable wines, beer and now cocktails; simple, delicious food prepared with local ingredients; and a warm, edgy culture that brings everyone together. Today, Postino continues this tradition with twenty-five unique locations, many of which are set in historically relevant buildings integral to the neighborhoods that surround them. Visit www.postinowinecafe.com for more details. ❖



Josh Davidian

JOJO Coffeehouse Promotes GM

Old Town Scottsdale breakfast and brunch restaurant, JOJO Coffeehouse, recently promoted Josh Davidian to General Manager. In 2022, Davidian joined JOJO Coffeehouse as front-of-house lead. In his new position as General Manager, he will oversee the day-to-day operations, hire, train and manage staff and work with the owners and kitchen on menu development.

Originally from Tucson, Davidian boasts more than 14 years working in restaurant and hospitality. He started as a bartender and mixologist with the Ritz-Carlton, where he earned his sommelier certificate and furthered his mixology skills. Davidian then took a management position in food and beverage with Hyatt’s luxury health and wellness resort, Miraval. He later relocated to Phoenix for a position at the historic Arizona Biltmore, where he worked in fine dining food and beverage management prior to joining the breakfast and brunch restaurant.

“Josh has a proven track record of delivering quality service and effective management solutions. He possesses a keen eye for detail and fully embraces our vision of creating a 5-star experience in terms of food, drink and service at JOJO Coffeehouse,” states Mike Melton, Owner of JOJO Coffeehouse.

JOJO Coffeehouse is known for its signature coffee and mimosa flights, selection of craft cocktails and farm-to-table breakfast and brunch menu. JOJO Coffeehouse also offers a special seasonal menu that features new menu items every few months. The restaurant is open seven days a week beginning at 6:00 a.m. and features live music on weekends during brunch hours.

JOJO Coffeehouse is located at 3712 N. Scottsdale Road. To view the menu and full hours, visit jojocoffeehouse.com. ❖

Phoenix City Grille Honors Mom with Mother’s Day Dinner Specials

Treat Mom to a delicious dinner this Mother’s Day at Phoenix City Grille. On Sunday, May 12th, Phoenix City Grille offers the following dinner specials:

Filet Oscar — Wood-grilled beef tenderloin filet, caramelized onion smashed Yukons, lump crab meat, organic asparagus and Tarragon Beurre Rouge, \$55

Pan-Roasted Chula Seafood — Wild Alaskan Halibut with roasted local beets, sweet pea puree, McClendon Farms citrus wheels, balsamic reduction and Arizona pistachios, \$39

Moms will receive a complimentary flower during their dinner experience. Dinner specials will be available from 3:00 p.m. through close.

For those that prefer to kick off their Mother’s Day dining earlier, Phoenix City Grille’s hearty brunch menu will be served on Mother’s Day from 10:00 a.m. to 3:00 p.m. Diners can enjoy brunch features such as PCG’s popular quiche, breakfast burrito, heritage wheat pancakes and more along with special brunch mimosas and cocktails with which to cheers to Mom!

For more about Phoenix City Grille or to make a reservation, visit phoenixcitygrille.com. or call (602) 266-3001. ❖

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