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Lifestyles

A Community Service Publication

AMBIENTE SEDONA

**Sedona's Most Luxurious Hotel Launches
New Promos & Programming for Travelers
Sojourning the Southwest This Summer**

Special feature pages 12-13

Cover Photo by Derek von Briesen

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Moai Meetup Series at Scottsdale Fashion Square Creates a Community for Walking and Talking

Building healthy habits is easier when you have a community supporting you. Starting this August, Scottsdale Fashion Square is helping bring a new health-minded community together with the launch of Indoor Walking Moai, a 10-week series designed to create a happier, healthier and more connected Scottsdale. The weekly program begins Wednesday, August 7th and runs through Wednesday, October 9th from 8:30 to 9:30 a.m.

Each Wednesday morning, participants will gather in the cool comfort of the shopping center to beat the heat while walking and talking during each hour-long program, which is presented in partnership with Blue Zones Project Scottsdale. Each week every participant will receive a free coffee compliments of Capital One Café and an entry to win a \$50 restaurant gift card for use at any of the shopping center's popular dining destinations. In addition, those who participate in all 10 sessions will receive a Capital One Café swag bag and have the chance to win a \$100 prize donated by Scottsdale Fashion Square.

The Indoor Walking Moai (pronounced "moh-eye") honors a tradition from Japan, a "blue zone" where people live longer, healthier lives. Moais are social support groups where people meet for the purposes of sharing, experiencing life together, extending advice and finding a group of people to call on in times of need.

Scottsdale Fashion Square is located at 7014 E. Camelback Road in Scottsdale. Enter the shopping center on the first floor between Moxies & Shake Shack. Meet at the east wing rotunda, near Lululemon, H&M and Lucid Motors.

Blue Zones Project is a community-led well-being improvement initiative designed to make healthy choices easier through permanent changes to a city's environment, policy, and social networks. Blue Zones Project is based on research by Dan Buettner, a National Geographic Fellow and New York Times best-selling author who identified five cultures of the world, or blue zones, with the highest concentration of people living to 100 years or older. Blue Zones Project incorporates Buettner's findings and works with cities to implement policies and programs that will move a community toward optimal health and well-being. Blue Zones launched the first pilot community in 2009 in Albert Lea, MN with groundbreaking results. Directly and also in partnership with Sharecare, the model has since been applied to more than 75 communities in the United States. Participating communities have experienced double-digit drops in obesity and tobacco use and have saved millions of dollars in healthcare costs. For more information, visit bluezones.com. ❖



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Rise Uptown Hotel Debuts New Food & Beverage Menus for the Summer

Rise Uptown Hotel, the stylish mid-century modern-inspired boutique hotel, has launched new food and beverage menus at both restaurant concepts on the property, Lylo Swim Club and Don Woods' Say When rooftop bar. For the first time, Don Woods' Say When is launching a Mediterranean-inspired brunch every Sunday from 10:00 a.m. to 2:00 p.m. starting July 21st. Handcrafted by Rise Uptown's Food & Beverage Director, Greg Zanotti, Don Woods' is the new neighborhood brunch destination that offers views of the Phoenix skyline and Camelback Mountain. Think a Pastry Platter and bubbles for those with a sweet tooth, a Quiche, Avocado Toast, Grilled Lamb, Stewed Chickpeas served with a baked egg and warm pita, and the White Bean Hummus plate. No brunch menu is complete without cocktails, so guests can sip on drinks like Bottomless Mimosas, Calypso Spritz, Un Espresso, The Depeach Mode, Summer Shady, and Spicy Watermelon Margarita.

Now available at Lylo Swim Club, guests can enjoy all-new Sonoran-style items poolside including shareables like Barbacoa Fries, Spicy Tuna Rice Cakes, and Cheese Crisp. New plates include Pescado a la Plancha, Beef Short Rib Barbacoa and Chicken Asada Skewers. Plus, three new hearty tacos are on the menu: the Beef Barbacoa, Masa Battered Crispy Fish and Jackfruit Tinga. On top of that, a lineup of new handcrafted cocktails has arrived. The vodka-based Hidden Island features grapefruit liqueur topped with Brig Marble's Hibiscus Ginger Beer with hints of vanilla. The refreshing poolside sipper, Big Business, is served with Ford gin and lemon basil cordial. Other new cocktails include the Paloma, Hugo Spritz, Life's a Peach, a Sunkissed Cinderella mocktail, and a fun Shot-Ski for groups of three or more. Visit Lylo Swim Club daily from 10:00 a.m. to 10:00 p.m. To see the full menu, visit the website at riseuptownhotel.com/eat-drink/lylo-swim-club. ❖



From the Publisher...



Arizona's August heat is legendary, transforming the state into a veritable furnace that tests the mettle of even the most heat-tolerant Valley residents. It's a time when the oft-repeated phrase "it's a dry heat" becomes a mantra, offering little comfort as the relentless sun bakes the landscape. Water poured on the ground evaporates in seconds, and the air feels like it's actively pulling moisture from your body. It's time for a vacation!

But Arizona has more to offer than just its heat in the summer. The state's diverse geography offers escapes for those seeking cooler climes. Sedona, perched at a higher elevation, provides a refreshing alternative with temperatures that can be 20-30 degrees cooler than Phoenix. Be sure to read the cover feature this month featuring a spectacular resort that Sedona has to offer, Ambiente. Nestled in the heart of Sedona's iconic red rock landscape, Ambiente Sedona offers a unique blend of luxury, serenity, and environmental consciousness. This family-owned hotel, located at 900 W State Route 89A, is a testament to innovative design and sustainable hospitality, setting itself apart as one of the world's few landscape hotels. For more information and reservations, visit www.ambientesedona.com. Whatever your plans may be, stay cool!

I look forward to bringing you another exciting issue of *Biltmore Lifestyles* in September.

Until next month, *Susan*

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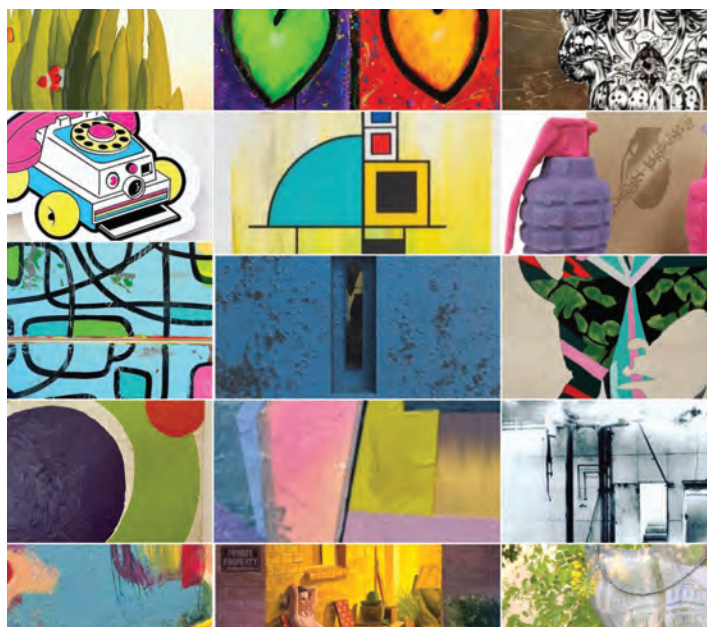
Royse Contemporary Celebrates 7 Years with their Annual "Summer Spectacular"

Royse Contemporary welcomes their annual "Summer Spectacular" group exhibition featuring their stable of artists, along with a several special guest artists. They are celebrating their 7 year Anniversary with a dynamic and diverse collection of original artwork in a variety of mediums. "It is my honor to work with this talented group of artists, with their captivating styles, energetic imagery and vibrant color palettes," declares Owner/Curator Nicole Royse. Each artist offers a distinctive voice, ingenuity and accomplished resume all while contributing and helping the Arizona Art community on various levels.

This exhibition features work from their stable of artists: James Angel, Angel Cabrales, Cam DeCaussin, Gennaro Garcia, Cherie Buck-Hutchison, Peter Brian Klein, Joe Ray, Marilyn Szabo, Daniel Shepherd, Fred Tieken, and Casey Wakefield. The exhibition will also include the works of special guest artists: Barbara Kemp-Cowlin, Lee Davis, Gerry Groeber, James Anthony Peters, Ron Bimrose, Kim Walker, and Scott Wolf. "With such a variety of work there is something for everyone and I am truly thrilled to bring this stellar work and a powerful collection for our special Anniversary," states Royse.

They would like to say a big thank you for supporting Royse Contemporary and local arts these past seven years. Curator/Owner Nicole Royse has been working tirelessly for the arts in Arizona for more than a decade. She has been focused on building up, showcasing and educating the local arts community here in the Valley. She founded Royse Contemporary with the emphasis and belief of the importance of Art and its vital role in our everyday lives and community. "We are truly honored to work with so many great artists as they grow and create such incredible works of art. We are proud to be able to work for wonderful collectors from all around the country filling their homes and offices with artworks created by Arizona artists," said Royse.

"Summer Spectacular" is a must see exhibition that is sure to uplift and



captivate and will be on display through August 31st, 2024.

Royse Contemporary is located in the Scottsdale Arts District at 7077 E. Main Street, Suite 6 in Scottsdale. Royse Contemporary is currently hosting their summer hours: Thursday 6:00 p.m. to 9:00 p.m. and Saturday 10:00 a.m. to 5:00 p.m. or by appointment. For more information about Royse Contemporary visit www.roysecontemporary.com. ❖

Over Easy Raises \$50,000 for Phoenix Children's Foundation

Local Breakfast Concept Continues to Raise Funds for Children and Their Families

Local breakfast restaurant Over Easy is proud to announce that their partnership with Phoenix Children's has yielded a remarkable \$50,000 to date. Since January 2024, one dollar from every kid's menu purchase at any Over Easy location has been donated to Phoenix Children's, resulting in \$30,000 raised thus far. This year-long fundraising partnership includes profits from Over Easy's fourth annual 'Dollars for a Dozen' fundraiser, which raised \$20,486 in April, the 'Kids Helping Kids' initiative and a number of other events and programs. For the remainder of the year, Over Easy hopes to raise over \$50,000 to achieve their \$100,000 goal for Phoenix Children's.

"As we move into the second half of the year, we are committed to reaching our \$100,000 goal for Phoenix Children's," says Brian Terpay, COO of Over Easy. "This partnership has been incredibly rewarding for our team as we've seen

the community rally around our mission to raise funds and awareness."

All funds raised throughout 2024 will go directly to Phoenix Children's Hope Fund, which provides support to the area of greatest need, enabling Phoenix Children's to provide comprehensive care across all ages, conduct innovative research, advance education for the next generation of clinical leaders and advocate for the health and well-being of children and families.

"To have these wonderful results halfway through the campaign speaks to the strong support Over Easy has shown us," says Tim Harrison, Vice President, Corporate Partnerships & Special Events at Phoenix Children's. "Thanks to the collaboration and generosity of the Over Easy team, we are thrilled with this success and know that this is only the beginning of our great work together to provide hope and

healing to sick and injured kids at Phoenix Children's."

From breakfast and brunch, waffle dogs to stacks of pancakes, Over Easy delivers sunshine, energy and delicious food guests can enjoy while contributing to a good cause. For more information or to find an Over Easy location near you, visit www.eatatovereasy.com.

About Over Easy

Founded in 2008, Over Easy quickly became recognized as the best breakfast in Phoenix. Over Easy's menu of made-from-scratch dishes, aesthetic décor and great customer service have led to features on the Food Network, in *Bon Appétit Magazine* as well as recognition as one of America's best breakfast and brunch restaurants by *Travel + Leisure*. With 16 locations across Arizona, Over Easy continues to be a favorite for all things breakfast. For more information, visit www.eatatovereasy.com. ❖



The Saguaros Announce 2024 Grants to 29 Children's Charities

The Saguaros, a Valley philanthropic membership organization dedicated to raising funds for Arizona children's charities, is pleased to announce a total of over \$866,000 in grants to 29 Arizona nonprofits focused on helping children. The organization has also named its new 2024 board of directors.

The Saguaros 2024 grants include a \$200,000 grant to SARRC, a \$150,000 grant to Boys & Girls Clubs of Greater Scottsdale, and a \$70,000 grant to Boys Hope Girls Hope of Arizona. Other nonprofits receiving grants from The Saguaros include Ability 360, Amanda Hope Rainbow Angels, AZ Foster Alliance, AZ LEOS, Care Fund, Chicanos Por La Causa, Children's Cancer Network, Crowns of Courage, Desert Voices, Future for Kids, Health World Education (Horsense), Homeless Youth Connection, Horses Help, ICAN, Junior Achievement, Lions Camp Tatiyee, Love Up Foundation, Miracle League of Arizona, National Historical Fire Foundation, New Pathways for Youth, New Way Academy, Phoenix Children's Hospital, Playworks Education Energized, Ryan House, Saving Amy, and Southwest PGA Foundation.

The Saguaros 2024 Board of Directors includes the following chairmen: President, Braydon Dennis; Foundation President, Mike Bosco; VP Membership, Kael Cheatham; VP Events, Simon Assaf; Treasurer, David Still; Foundation Treasurer, Clayton Wolfe; and VP of Marketing, Alex Lehman.

Dennis, who has been involved with The Saguaros since 2015 and held a number of leadership positions prior to being elected president, says, "It's with immense pride and excitement that I step into this role, ready to lead our beloved club to new heights. We have a dedicated and hardworking team of volunteers who are ready to give it their all to raise a ton of money through our signature fundraisers and help kids in Arizona thrive."

Founded in 1987, the philanthropic and social club known today as The Saguaros (rebranded from the Scottsdale 20/30 Club in 2022) has raised millions of dollars for local Arizona non-profit organizations. Visit saguaros.com for additional information on the club and upcoming events. ❖



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~ Where to Dine When on Staycation this Summer ~

Staycations are essential for Phoenicians to beat the heat, and dining is a delicious part of that experience. Here are four iconic staycation locations plus their delicious dining options.

Café Zuzu at Hotel Valley Ho, Scottsdale

There is always something going on at the retro Hotel Valley Ho. The monthly show stopper shake at the famed Café Zuzu is a surefire way to cool down on a hot summer day. July's Theme is "Diner Throwback" - a chocolate malt shake topped with Whoppers, a glazed donut, chocolate sauce and a cherry paired with a Double Double 2.0 Burger with fries (\$35). A portion of each shake sold will benefit the Arizona Golden Rescue.

Hearth '61 at Mountain Shadows, Paradise Valley

The luxurious and vibey Mountain Shadows Resort summons tranquil relaxation. No staycation here is complete without a luxurious meal at Hearth '61 (fun fact: its name is a nod to 1961, the year that Paradise Valley officially became an incorporated town). The menu at Hearth '61 is inspired by the bright and beautiful flavors of local and organic ingredients and every dish is delightfully elegant yet approachable.



Cafe Zuzu Front Dining Area - Photo Credit Zuzu



Hearth '61 View to Mummy Mountain - Photo Credit Hearth '61

Lon's at the Hermosa Inn, Paradise Valley

Tucked away into a quaint neighborhood in Paradise Valley, the Hermosa Inn is the ultimate secluded staycation getaway. A dining experience at Lon's at the Hermosa is a trip back in time, where age-old cooking traditions are met with cutting-edge cooking techniques to create globally inspired yet uniquely Arizona fare. Don't miss the opportunity to enjoy the cool five-course dining experience in Lon's Wine Cellar.

La Hacienda at the Scottsdale Fairmont Princess, Scottsdale

The Scottsdale Fairmont Princess is the ultimate family staycation destination. With multiple pools and endless activities for kids of all ages, there is something for everyone. When it's time for a break from the festivities or to unwind for the day, La Hacienda is the perfect place to reconvene over incredible upscale Mexican fare, from tableside guacamole to slow-braised pork carnitas and beyond.

The Arizona Restaurant Association (ARA) serves to promote and advocate for its members within the hospitality industry. For more about the Arizona Restaurant Association and its members, please visit azrestaurant.org.

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Uchi Scottsdale Summer Happenings: Happy Hour + Summer Dinner Series

The award-winning restaurant Uchi, which means 'home' in Japanese, is the place to be this summer. Enjoy daily happy hour from 4:00 p.m. to 6:00 p.m. or come in for a late-night bite with reverse happy hour Sunday through Thursday from 9:00 p.m. to 10:00 p.m. and from 10:00 p.m. to 11:00 p.m. on Friday and Saturday. Sip on \$10 signature and zero proof cocktails and munch on the Hiramasa Crudo (great amberjack, watermelon, grilled nopales), Sakana Tempura (white fish, pickled jalapeño, pepper ponzu), Wagyu Skewer (strip loin, chimichurri, golden beet), Sake Temaki (salmon, pickled squash, fried leeks, lemon miso) and more. Guests can also taste Uchi's signature fan-favorite items with the Signature Tasting Menu which is available during happy hour times for \$120 and feeds two.

Signature Tasting Menu:

- ~ Oyster: seasonal chef selection
- ~ Sprouts: fish caramel, lemon, chili
- ~ Nigiri
- ~ Avocado: yuzu kosho, tamari
- ~ Bincho: albacore tuna
- ~ Hamachi Temaki: yellowtail, nori, koshihikari
- ~ Kabocha Tempura: Japanese pumpkin
- ~ Hama Chili: yellow tail, ponzu, thai chili
- ~ Wagyu Gunkan: strip loin, tamari
- ~ WaluWalu: grilled escolar, yuzupon, candied citrus, miyoga
- ~ Warm Banana Cake: chicory, buckwheat, white coffee ice cream



Uchi launched its Summer Dinner Series earlier this summer. The Scottsdale team is coming together with local Valley favorite Chefs. On August 13th, Uchi will host James Beard Award-winning Chef Christopher Gross of Christopher's at Wrigley Mansion for a menu collaboration that tempts with a modern twist on French fare from two James Beard awarded chefs. On September 8th, Valley favorite Cat Bunnag of Glai Baan, which translates to 'far from home', will be collaborating with the Uchi Scottsdale team. Bunnag serves authentic Thai street food she grew up on at her central Phoenix restaurant, Glai Baan – which will inspire the menu collaboration at Uchi Scottsdale for the night. Guests are encouraged to sign up for Uchi's newsletter to receive notifications when ticket sales are live for both of these dates on the website at uchi.uchirestaurants.com.



Pita Jungle Launches NEW 'Bites from the Past' Seasonal Menu

Valley favorite Pita Jungle just launched its latest Seasonal Kitchen Crafts Menu which invites guests to throw it back and dip into the Pita Jungle menus of yesteryear. The new seasonal menu titled 'Bites from the Past' features a variety of Mediterranean-inspired dishes with light, fresh and unprocessed ingredients with fan-favorite dishes and newly inspired creations. The 'Bites from the Past' menu is available now at participating Pita Jungle locations for dine-in, carry out and delivery.

The 'Bites from the Past' Dishes Include:

- **Avocado Hummus** - Garbanzo beans, avocado, tahini, fresh garlic, evoo, lemon juice, jalapeno, pico de gallo, blue corn chips
- **Moroccan Gazpacho** - Tomato, garbanzo beans, cucumber, onion, cilantro, celery, jalapeno, golden raisins, lemon juice, seasonings. Served cold with pine nuts and pita chips
- **Mediterranean Ceviche** - Argentine wild shrimp, avocado, Persian cucumbers, tomatoes, red onion, fresh cilantro, fresh lemon juice, evoo, homemade tortilla chips, golden raisins
- **Gambas Con Ajo** - Argentine wild shrimp sautéed, garlic, cilantro, made-from-scratch tomato sauce, fresh pesto & cheese pita crisp
- **Wood-Fired Medchilada** - Mediterranean dark meat chicken asada, Pita Jungle mixed bean stew, cheddar, mozzarella, wrapped in lavash flatbread. Served with pico de gallo-turmeric brown rice, shredded lettuce, tzatziki
- **Chicken Avocado Pita Tostada** - Mediterranean dark meat chicken asada, avocado, cilantro-avocado crema, tomatoes, cucumbers, pickled red onions, corn, bell peppers, black beans, black bean hummus, feta, pine nuts, baby arugula, pea sprouts, chipotle vinaigrette, pita tostada, lime

• **Tuna Melt** - Line caught Albacore Tuna salad, red onions, tomatoes, mozzarella, cheddar, wood-fired to a crisp in a pita pocket. Served with a side salad

• **Avocado Fetoosh** - Avocado, seasonal mixed greens, tomatoes, cucumbers, green bell pepper, red onion, tabouleh, chipotle vinaigrette, baked pita crumbles

• **Po'Boy Fried Rice** - A flash stir fry of Argentine Wild shrimp, carrots, zucchini, yellow squash, broccoli, cauliflower, turmeric brown rice, onions, fresh jalapeno, garlic, ginger, egg, soy sauce, garnished with cilantro, mint, cajun spice, and lemon wedge

\$3 'Inflation Busters' include:

- **Wood-Fired Cauliflower Taco** - Wood-fired caramelized cauliflower, tahini, Pita Jungle sriracha, caramelized onions, toasted pine nuts, parsley, corn tortilla
- **Shawarma Tourn Chicken Taco** - Mediterranean-style dark-meat chicken Asada, tourn, tomatoes, pickles, radish, red onions, jalapeno, cabbage kale super greens, tahini, Pita Jungle sriracha, parsley, corn tortilla
- **Skinny Tourn Chicken Wrap** - Mediterranean-style dark-meat chicken Asada, tourn, tomatoes, pickles, red onions, tahini, Pita Jungle sriracha, parsley, mint, lavash wrap



Bites from the Past

• **Falafel Skinny Wrap** - Original or baked falafel, tahini, Pita Jungle sriracha, tomatoes, pickles, red onions, parsley, mint, lavash wrap

Desserts & Sides Include:

- **Kneffe Cheesecake** - a Middle Eastern and indulgent fusion of creamy cheesecake
- **Baklava Sorbet** - Raspberry sorbet, chocolate dipped baklava rolls, chocolate syrup, fresh strawberry, garnished with mint
- **Fries** - served with a side of tourn
- **Garlic Cilantro Fries** - fries, garlic, cilantro, romano cheese, salt, served with a side of tourn

Celebrating 30 years, Pita Jungle is the go-to local restaurant for healthy, delicious food with 23 locations throughout Arizona. With the mission of helping guests sustain a healthy and balanced lifestyle, the restaurants serve up a diverse menu of tasty, fresh, wholesome foods. For information, visit www.pitajungle.com. ❖



Avocado Fetoosh Salad



Chicken Avocado Pita Tostada



Gambas Con Ajo



Po Boy Fried Rice



Baklava Sorbet



Wood-Fired Medchilada

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Sedona's Most Luxurious Hotel Launches New Promos & Programming for Travelers Sojourning the Southwest This Summer



With summer in full swing and new discounted promotional rates and exclusive programming now available at Ambiente Sedona, the Arizona mountain town's most luxurious hotel serves as the supreme destination for travelers looking to soak up both the sun and some magical red rock serenity this season.

Since its debut last year as the first landscape hotel in North America, Ambiente has quickly staked its claim as one of the Southwest's most premier adults-only destinations. An idyllic haven nestled amidst awe-inspiring red rock formations and desert and forest landscapes, Sedona offers a sublime blend of natural beauty and tranquility while boasting seasonal temperatures 15-20 degrees cooler than surrounding metropolises, guaranteeing a quintessential oasis for inspired summer getaways.

Alongside discounted summer rates starting from \$799/night Sunday-Thursday and \$999/night on weekends, Ambiente is also offering two promotions now through August 31st – 15% off stays for local and regional residents through the Arizona and Neighboring States deal, and a Stay & Play package that includes a complimentary \$300 resort credit for guests staying three nights or more.

Also available this summer, guests will enjoy exclusive, monthly rotating programming inspired by all the elements for which summer in the Southwest, and Sedona specifically, is so widely revered.

August Monsoon Season at Ambiente in Sedona

In August, Ambiente will pay homage to one of the desert's most magnificent spectacles and signature seasonal events. Transforming the arid Sonoran Desert into a mesmerizing display of raw power and blustery beauty, the annual natural phenomenon of Arizona's monsoon season is renowned for its cloudy atmospheres crackling with energy, powerful thunderclaps, towering dust storms and torrential rain, and the

sweet earthy scent and rejuvenated landscape left behind by each storm – all of which is best visible from the open-air, private rooftop patios and through the IMAX-esque, bronzed glass walls of the hotel's Atrium-style accommodations. Guests can embrace this unique time of year with a monsoon-themed cocktail and spa treatments, fully immersing themselves in the season.

An unparalleled guest room experience, Ambiente's contemporary, elevated Atriums are comprised of floor-to-ceiling bronze-tinted glass and matte-charcoal and rusted metal, seamlessly blending into their natural surroundings with sustainable, organic architecture that supports a disconnection from everyday life and a reconnection with nature. The luxurious accommodations feature sleek, elemental interiors and amenities such as a petite kitchen with daily restocked refreshments and bespoke design touches, including live-edge wood furnishings, large, dual-head rain showers, oversized soaking tubs, a cozy sectional with plush throw blankets and platform beds draped in silky sheets and down bedding. Each Atrium also boasts a private rooftop deck with a daybed and firepit perfect for sunbathing and stargazing alfresco.

Inside the main lobby building is the award-winning Velvet Spa, an intimate, three-room spa with an ethos rooted in blending ancient wellness practices with innovative technologies. Specializing in treatments that integrate locally sourced ingredients that embody the transformative healing properties of the region, Velvet offers a range of restorative rituals, including an array for couples who wish to enjoy their R&R time together.

At the center of the property is the hotel's full-service signature restaurant, Forty1, serving seasonally rotating breakfast and dinner menus that showcase a steadfast commitment to embracing the Verde Valley's abundance through Modern American cuisine. Right outside Forty1, guests can enjoy the pond-shaped pool and spa ideal for soaking up the Sedona sunshine with a cocktail in hand. Daily programming ranges from morning yoga to guided stargazing sessions and more, and guests also enjoy exclusive access to the adjacent, enchanting Adobe Jack Trailhead, a perfect trail system for when you're ready to get outdoors.

To learn more about Ambiente Sedona and make a reservation, visit AmbienteSedona.com.

About Ambiente, a Landscape Hotel

A first of its kind in North America, Ambiente, a Landscape Hotel is uniquely designed to blend in with the mystical red rocks of Sedona, Arizona and give guests the opportunity to experience and embrace the natural beauty that surrounds them in one of the world's most stunning locations. The boutique hotel's 40 cubed-shaped, guest Atriums appear to be floating above the high desert topography as the structures reflect the landscape with the use of bronzed glass and elevated piers. With sleek and contemporary design, the hotel embodies elegant minimalism and the utmost in luxurious accommodations. Ambiente is committed to providing a sustainable destination for global travelers that is harmonious with the environment. For more, visit AmbienteSedona.com. ❖





Fall Dates for Cosanti's Popular Tile-Making Experiences Announced

For aspiring artists or those interested in learning about the unique craftsmanship that takes place at Cosanti in Paradise Valley, the tile-making experiences are back! Fall dates for this one-day hands-on workshop are Saturday, September 28th, Saturday, October 19th, Saturday, November 16th and Saturday, December 14th. The course guides participants through the one-of-a-kind tile-making and design process that was developed by The Cosanti Foundation and used every day by the artisans of Cosanti Originals.

At 10:00 a.m., the experience begins with an introductory tour of the grounds, during which the history and theory of Cosanti are explained. Next, at 11:00 a.m., guests will be guided through the process of forming a clay slab using canvas and a roller, followed by sizing, measuring and cutting the slab into tile pieces.

At noon, ceramicist C.J. Milewski will show guests the main tools and techniques used to imprint a design into the clay tile, just as Cosanti artisans do. Milewski will elaborate on the unique styles of artwork within the Cosanti family of design as well as individual expression.

At 1:00 p.m., the experience concludes with a brief photo session of participants and their tiles. After the class, the clay tiles will be fired and lightly glazed. Participants' tiles will be shipped directly to them.

Guests are encouraged to come prepared to "get your hands dirty!" Cost per session is \$165, per person. To register or for more information, visit arcosanti.org/workshops/experiences/tile-making-experience/.

Cosanti Originals is located at 6433 E. Doubletree Ranch Road in Paradise Valley. For more information, please call (480) 948-6145 or visit www.cosanti.com. ❖



LDV Winery Announces Summer Wine Sale

LDV Winery has announced its largest wine sale ever! The winemakers need to clear space in the cellar for a large 2024 harvest, so wine lovers can enjoy mix and match half or full cases of select LDV varietals for a steal! Half cases of six bottles are 40% off and full cases of 12 bottles or more are 50% off the following LDV Wines:

- 2019 Viognier
- 2016 Grenache
- 2017 Grenache
- 2015 Sky Island Petite Sirah
- 2016 Petite Sirah
- 2017 Rhyolite Petite Sirah
- 2016 Epilogue

To take advantage of these discounts, stop into the Tasting Room, call (480) 664-4822 or email peggy@LDVWinery.com. Offers are not available online, contact Peggy directly. LDV Winery Tasting Room is located at 7134 E. Stetson Drive, #B110 in Scottsdale.



LDV Winery Hosts Winemaker Dinner

The Winemaker Dinners held at the LDV Winery Tasting Room in Old Town are memorable occasions that feature fine wine, incredible food and engaging conversation! Due to high demand, the next LDV Winery Winemaker Dinner has been scheduled for Thursday, August 29th at 6:00 p.m.

During the event, attendees will be treated to an amuse-bouche and welcome drink, followed by a fantastic three-course meal prepared by the award-winning Benedict's Catering.

Dinner will feature select LDV wines purposefully paired to complement each bite. Winemaker Curt Dunham will guide guests through their experience as they taste their way through an unforgettable evening of wining and dining.

The price for this event is \$160, all inclusive of tax and gratuity. Seating is limited and reservations are required. To register, please call (480) 664-4822. ❖



The Board of Visitors Announces 2025 Flower Girls

The Board of Visitors (BOV) is pleased to announce 38 high school seniors have accepted invitations to be honored as 2025 Flower Girls. These young women will participate in events throughout the school year that fund grants for Phoenix-area non-profits serving the healthcare needs of women, children and the elderly.

BOV Flower Girl events include The Board of Visitors 71st Annual Fashion Show Luncheon, December 14th, 2024, and The Board of Visitors 110th Annual Charity Ball, April 12th, 2025, both will be held at JW Marriott Scottsdale Camelback Inn Resort and Spa.

The 2025 Flower Girls are Milani Alvarez, Logan Rynne Basten, Ana Lei Bramlett, Claire Isabella Cagianca, Ava Elizabeth Calihan, Kelsi Kristina Carter, Margaux Elizabeth Cenac, Madilyn Grace Clark, Carter Ruth Cook, Emma Grace Elsey, Julia Kathryn Ganem, Payton Reese Gapusan, Brooke Olivia Hertzberg, Eleanor Langdon Hilsabeck, Anna Elizabeth Johndrow, Ginger Kathleen Mago, Morgan Taylor Miller, Elizabeth Scott Murphy, Meredith Christine Orders, Rowan Angela Ostendorf, Blake Katherine Parker, Alexandra Grace Polachek, Isabella Ann Rhodes, Ashley Ann Scardello, Elizabeth Grace Schubert, Amelia Elisabeth Schumacher, Gabrielle Rey Scott, Meredith Louise Scott, Sadie Nicole Sebold, Madeleine Claire Smith, Lelia Childs Symington, Anne Michelle Vanderwey, Jacqueline Bowe Vogel, Paige Jacqueline Walkenbach, Ryan Catherine Morton Young, Samantha Ariel Yunis, Olivia Kathleen Zangerle and Ivy Svetlana Zastrow.

Five communities across the Valley are represented in this year's Flower Girl class: Arcadia, Biltmore, Central Phoenix, Paradise Valley and Scottsdale.

About The Board of Visitors

Established in 1908, The Board of Visitors is the oldest women's charitable organization in Arizona. Since its inception, The Board of Visitors has granted nearly \$27 million to local nonprofit organizations in the greater Phoenix community serving the healthcare needs of women, children and the elderly. The BOV holds three events annually: Care Card, Annual Fashion Show Luncheon and Annual Charity Ball.

For more information, please visit www.boardofvisitors.org.

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The Countdown is On! Macayo's Mexican Food's 3rd Annual Chimi Challenge Championship

The 3rd Annual Macayo's Mexican Food Chimi Challenge Championship takes place on Saturday, September 28th when qualifiers will chow down on a monstrous five-pound chimi in the hopes of being crowned the 2024 Chimi Champion!

But before then, this foodie face-off can be previewed in studio or on location at a Macayo's restaurant with some hungry contestants who can scarf a five-pound chimi in no time flat!

The Macayo's Mexican Food Chimi Challenge Championship is the culmination of the nearly year-long challenge. The top contestant from each Macayo's location and last year's reigning champ will compete... and the 1st place winner will walk away with \$2,000 in cash, plus prizes! For more about this challenge, visit macayo.com/chimi-challenge. For more about Macayo's Mexican Food, visit www.macayo.com. ❖

From Their Kitchen to Your Table, Culinary Wonders Await *Thirsty Lion Gastropub & Grill Now Offers Catering!*

Thirsty Lion Gastropub & Grill is thrilled to announce the launch of their new catering program, designed to bring your Thirsty Lion favorites out of the restaurant and into your home or office. Whether it is a casual gathering, a group lunch at the office, or a celebration with friends and family, the menu offers a diverse range of options that cater to all tastes and budgets for any occasion.

The new catering offerings are comprised of Sharable Appetizers including the Artichoke & Spinach Dip; Creamy Queso Dip; Oven Baked Pretzels with Beer Fondue; Crispy Fried Chicken Wings; Hand Breaded Chicken Tenderloins; Assorted Cheese Platter; and Seasonal Vegetable Platter, along with hearty entrées including the following:

The Slider Bar: featuring Thirsty Lion's signature Grilled Burger Sliders, Spicy Fried Chicken Sliders, Smoked BBQ Pulled Pork Sliders; served with Chipotle Mac & Cheese, Kettle Potato Chips, and choice of House Salad, Caesar Salad or Napa Slaw.

The Deli Sandwich Buffet: featuring the Turkey Club Sandwich, Caprese Chicken Sandwich, Green Chili Chicken & Avocado Sandwich, and Mediterranean Vegetarian Sandwich; served with Kettle Potato Chips, Chocolate Chip Cookies, and choice of House Salad, Caesar Salad or Napa slaw.

The Tailgater: featuring Bone-In Wings (choice of Old School Buffalo or Korean BBQ), Smoked BBQ Pulled Pork Sliders, Spicy Fried Chicken Breast Sliders, and Grilled Burger Sliders; served with Chipotle Mac & Cheese, Kettle Potato Chips, and choice of House Salad, Caesar Salad or Napa Slaw.

The catering menu also includes options for add-ons such as chips, dips, salsas, salads, and more, along with beverage selections including sodas, iced tea, and San Pellegrino and Red Bull options.

About Thirsty Lion Gastropub & Grill

Thirsty Lion's mission is to evolve the gastropub business by creating a gathering place where friends and family can come together to celebrate life, enjoy scratch-made food, craft cocktails, beer and wine, alongside sports viewing and music. For information, visit thirstyliongastropub.com. ❖



Arizona Women's Board Announces Authors Luncheon Chairman

Leadership Named for 45th Annual Authors Luncheon



Arizona Women's Board is pleased to announce Kimberly Jacobsen will serve as Luncheon Chairman for the 45th Annual Friends of Erma Bombeck Authors Luncheon on Saturday, November 2nd, 2024, at the Arizona Biltmore. Kimberly has been an Active member of the Arizona Women's Board since 2017.

The Arizona Women's Board is proud to carry on the annual tradition of gathering best-selling authors for the purpose of raising funds to support education, research and services for Arizona kidney patients and their families. In 1980, Erma Bombeck, along with a group of her dedicated friends founded this Luncheon to raise funds to fight kidney disease.

"This is an event to be proud of," said Kimberly. "I have seen how the programs and services we support change lives and am honored to work with a remarkable group of women. Each year we present a unique event supporting our mission of commitment to preventing kidney disease and improving the quality of life for Arizonans with kidney disease."

In addition to the Luncheon Chairman, the 2024-2025 Executive Committee of the Arizona Women's Board includes President Susan Purtill, Vice President April Ward, Treasurer Amanda Garmany, Recording Secretary Melissa Kenly, Corresponding Secretary Lori Roediger, Immediate Past President Ingrid Haas, and Administrative Consultant Robyn Lee.



(l-r) Amanda Garmany, Kimberly Jacobsen, Susan Purtill, Melissa Kenly, Lori Roediger
(Not pictured) Ingrid Haas, Robyn Lee, April Ward



(l-r) Heidi Loftin, Lory Parson, Michele McCabe (Not pictured) Lisa Geyser

Arizona Women's Board includes Active, Sustaining and Honorary members. Active membership is limited annually to forty women. More than sixty women represent the organization as Sustaining members, having fulfilled their Active obligations. When members choose to leave Active status, new members are recruited to the board. This year, Arizona Women's Board is delighted to add four women to its Active membership roster: Lisa Geyser, Heidi Loftin, Michele McCabe and Lory Parson.

"Each of our members brings a valuable skillset to the board," said President Susan Purtill. "And our new members are no exception. Adding their combined talent will expand our community impact."

Arizona Women's Board was established in 1973 as the Women's Board of the Arizona Kidney Foundation to raise funds for kidney patient programs. In 2010, the Women's Board applied for and received its 501(c)3 non-profit status. Arizona Women's Board is now its own granting organization, committed to keeping 100% of event proceeds in Arizona.

For more information, visit www.authorsluncheonaz.org. Photo Credit - Sandra Tenuto Photography ❖

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Rusconi's Announces Three-Course Tuscan- Themed Wine Dinner

On Tuesday, August 13th at 6:30 p.m., Rusconi's American Kitchen hosts a one-of-a-kind three-course pairing dinner featuring wines from Italy's Tuscan region. Cost is just \$70 per person, plus tax and gratuity, and includes the following menu and pairings:

Primi: Open-Faced Ravioli with shrimp, tomato, cremini mushrooms and lobster jus

Pairing: 2022 Banfi San Angelo Pinot Grigio - Montalcino, Italy

Secondo: Balsamic Braised Short Rib of Beef Gorgonzola Gnocchi with Sangiovese reduction and fava beans

Pairing: 2020 Banfi Collepino "Toscana" Sangiovese - Tuscany

Dolce: Espresso Semi Freddo

Pairing: Bolla Prosecco - Veneto

Rusconi's American Kitchen is located at 10637 N. Tatum Blvd., Phoenix 85028. Seating is very limited for this event; call (480) 483-0009 for reservations. For more about Rusconi's American Kitchen, visit rusconiskitchen.com. ❖

Abrazo Arizona Heart Hospital Performs First Procedure in Arizona Using Evolut FX+ TAVR System For Patients with Symptomatic Severe Aortic Stenosis

Abrazo Arizona Heart Hospital has treated its first patient using the Evolut™ FX+ transcatheter aortic valve replacement (TAVR) system, a minimally invasive alternative to open-heart surgical aortic valve replacement. The hospital is first in Arizona to offer this new TAVR system.

The Evolut™ FX+ further refines the Evolut TAVR platform, designed to facilitate coronary access, for the treatment of symptomatic severe aortic stenosis. TAVR can be an effective option to improve quality of life in patients who otherwise have limited choices for repair of their aortic valve.

The first procedure in Arizona was performed by the heart team led by Dr. Timothy Byrne, a Structural Interventional Cardiologist at Abrazo Arizona Heart Hospital. TAVR procedures enable the medical team to implant a replacement valve through a small incision, eliminating the need to surgically open a patient's chest.

Aortic stenosis occurs when the aortic valve leaflets become stiff and thickened and have difficulty opening and closing, making the heart work harder to pump blood to the rest of the body. The disease can impact quality of life and limits one's ability to participate in daily activities. If left untreated, 50% of patients with patients with severe aortic stenosis can die from heart failure in as little as two years.

The newest iteration of the Evolut TAVR system offers larger coronary access windows through a modified diamond-shaped frame design, which is four times larger than previous

iterations of the Evolut TAVR system. The Evolut FX+ system provides increased space designed for catheter maneuverability to facilitate access the coronary arteries of varying patient anatomies. Additionally, the new design maintains the valve performance, hemodynamics, and radial strength of the Evolut platform.

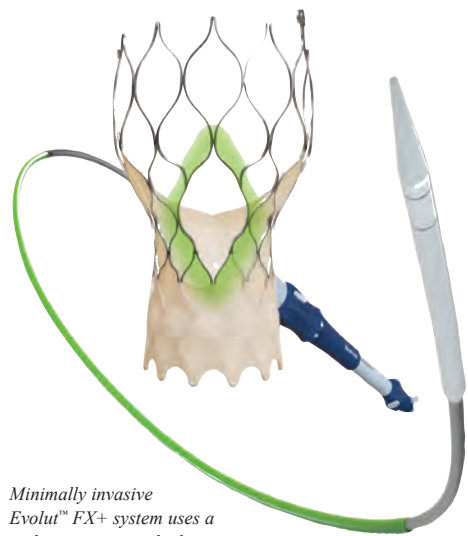
The U.S. Food and Drug Administration (FDA) recently approved the Evolut FX+ TAVR system, providing physicians at Abrazo Arizona Heart Hospital with another option to treat the growing patient population affected by symptomatic severe aortic stenosis.

"It is encouraging to see how the Evolut FX TAVR platform has evolved considerably over time and brought our heart teams another treatment option. With this FDA approval of the Evolut FX+ TAVR system, the system is now designed to facilitate coronary access while maintaining the performance and durability of the platform," said Dr. Byrne. "We are proud to provide a new option to treat patients with symptomatic severe aortic stenosis here in Arizona."

For more information about Abrazo Arizona Heart Hospital or to find a doctor, visit AbrazoHealth.com.

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, surgi-



*Minimally invasive
Evolut™ FX+ system uses a
catheter to access the heart via a
small incision to implant the TAVR valve, eliminating the
need to surgically open a patient's chest.*

cal 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. ♦



The Abrazo Arizona Heart Hospital team led by Structural Interventional Cardiologist Dr. Timothy Byrne performed the first procedure in Arizona using the recently-approved Evolut™ FX+ transcatheter aortic valve replacement (TAVR) system.



Best Frozen Drinks/Cocktails in the Valley

Name something better than sipping on a frozen drink on a 115-degree day...you can't! Since the temperatures are rising in Arizona, we thought we would send you some favorite frozen drinks around the Valley to cool down with!

The Montauk's Frozen Coconut Margarita - Can't escape to a tropical vacation? No problem! The Montauk's Frozen Coconut Margarita is the perfect drink to cool down with. This frozen margarita's mix of coconut tequila, coconut puree, orange juice and lime juice transport you to a tropical paradise. Garnished with toasted coconut and a lime wedge, one sip of this refreshing cocktail will have Arizonans forgetting the triple digit weather, until it's time to order another! www.themontaukaz.com.



Diego Pops Frozen Margaritas

Hash Kitchen's The Bomb Pop - At its core, Hash Kitchen is known for its extravagant and unforgettable brunch dishes and cocktails. With the summer heat in mind, ordering The Bomb Pop brings the nostalgia, made with the classic popsicle we all know and love from our childhood. This frozen cocktail features vodka-spiked HK lemonade and is infused with tart cherry and blue raspberry. The grand finale is the 'Bomp Pop' popsicle added to the drink for an extra frozen treat. Seven Valley locations. www.hashkitchen.com.

Diego Pops' Frozen Margaritas/Palomas - The modern taco spot in Old Town Scottsdale offers two ways to stay cool while sipping with rotating frozen margarita flavors and a frozen paloma, the classic Mexican cocktail known for its refreshing and citrusy flavors made with fresh grapefruit juice, tequila and lime juice. Guests can order for themselves or opt for the frozen margarita tree! www.diegopops.com.

Craft Slosky's Amelia's By EAT - Amelia's By EAT offers both Aperol Spritz and Watermelon Craft Slosies to help keep you hydrated and cool in the heat. Whether you are looking for citrus and bubbly notes of an Aperol Spritz inspired by an Italian summer, or the classic flavor of real watermelon, the unofficial fruit of the season, these frozen cocktails deliver with the perfect taste of summer. The watermelon slushie is also offered as a non-alcoholic option, made with no artificial colors, flavors or sweeteners, they are perfect for adults, or kids!



Montauk's Frozen Coconut Margarita



Hash Kitchen's The Bomb Pop

www.ameliasaz.com.

The Mexicano's Frozen Margarita Flight - The home of the first-ever build-your-own margarita bar just got sweeter. This summer, treat yourself to The Mexicano's Frozen Margarita Flight! Why choose just one frozen margarita when you can have more than one? The various flavor options of the frozen margarita flight switch up daily and will offer all the sweet, tangy, and refreshing flavors on a hot summer day. www.themexicano.com.

Wine Girl's Frosé - The ultra girly and Instagram-worthy wine bar in Old Town Scottsdale offers two frozen treats, the classic frosé and frosé blanc. A cool and frozen upgrade of the rosé and Sauvignon Blanc wines, these icy drinks also come in a signature Wine Girl, pink-stemmed wine glass that guests get to keep after sipping! Garnished with dehydrated flower petals for an extra touch of floral aromas. www.winegirl.com.

Eat Up Drive In's Frozen Lemonade - Frozen lemonade season has officially arrived in Arizona, and Eat Up Drive In in Arcadia has got you covered! This family-friendly spot offers Classic Frozen Lemonade, the seasonal Frozen Watermelon Lemonade and The Titan (Special Frozen Lemonade Drink). These drinks are available during Happy Hour Monday-Friday from 2-5 p.m. for only \$2.50. Eat Up makes frozen drinks convenient with the option to order online, curbside, drive-thru or dine-in. www.eatupdrivein.com. ❖



Eat Up Drive In's Frozen Lemonade

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RnR Gastropub Launches Refreshed All-Day Menu

RnR Gastropub in Old Town Scottsdale has completely refreshed their signature all-day menu. Famed for its from-scratch comfort classics, RnR Gastropub is rolling out all-new food items, including Steak Frites (8oz hanger steak, fries, chimichurri), the RnR Smash Burger (American cheese, caramelized onions, pickles, sauce, brioche bun), and the Grilled Chicken Banh Mi (pickled vegetables, cilantro cucumber, roasted jalapeno mayo, toasted baguette) to name a few. RnR's new brunch menu, which features special brunch cocktails that are available until 4:00 p.m. Try dishes like the Spicy Sausage Frittata (button mushrooms, green onions, cheddar cheese, breakfast potatoes), French Toast (blueberry compote, maple syrup, whipped crème fraîche) or the Breakfast Burrito (scrambled eggs, guacamole, cheddar cheese, breakfast potatoes, bacon or hot link), an RnR Gastropub fan-favorite.

Speaking of brunch, RnR Gastropub has unveiled an all-new brunch Cocktail menu, including fresh, fun cocktails such as the Café Con Leche (Captain Morgan Spiced Rum, OM dark chocolate & sea salt liqueur, cold brew coffee, condensed milk), the RnR Mary (Grey

Goose vodka, Barrow's Intense Ginger Liquor, Diana Mina bloody mary mix), and the Blushing Bubbles (Hendrick's Gin, fresh lemon juice, strawberry rose, prosecco or cava rosé). Also available for groups of three or more are RnR's famous shareable cocktails like the La Bonita Tree (Patron Silver tequila, triple sec, passion-fruit puree, lime-agave sour, pinch smoked sea salt), the Mega Espressotini (Absolut Vanilla, Kahlua, Irish crème, Illy Cold Brew, hero pour), or a classic Mimosa Tower.

Happy hour happens daily at RnR, and is available from 3:00 p.m. to 6:00 p.m. Enjoy small bites like Spinach Artichoke Dip (parmesan & mascarpone cheese, roasted garlic, basil, grilled sourdough, tortilla chips), Chili & Cheese Fries (homemade chili, cheese sauce, pickled chiles, diced onion, pork cracklin'), or Ahi Tuna Tostadas (avocado, radish, jalapeño, lime, cabbage, crema) for just \$10. Happy hour's not happy hour without a couple beverages, and RnR Gastropub has their Classic Margarita (Teremana Blanco tequila, orange juice, fresh lime juice, agave nectar) the RnR Mule (White Claw vodka, fresh lime juice, Fever Tree ginger beer), Paloma

(Hornitos Blanco tequila, fresh victor grapefruit & sea salt juice, fresh lime juice, Fever Tree grapefruit soda), and the Boujee Blue Boy (Deep Eddy lemon, St. Germain elderflower, fresh lemon sour, blueberry redbull), house red and white wines by the glass for \$8, import draft beer for \$7 and domestic draft beer for \$6.

Sports fans flock to watch the game on their giant LED TV wall (18 x 10 foot) visible from any seat in the room. Or saddle up to the 36-person island-style bar that extends from the interior right out onto the climate friendly dining patio thanks to a series of roll-up glass garage doors, allowing guests to soak in the bustling scene out on Scottsdale Road. Plus, enjoy additional community seating on the ground floor, and the addition of cozy booths up on the second floor. RnR Gastropub is open Monday through Thursday 11:00 a.m. to 7:00 p.m., Friday 10:00 a.m. to 7:00 p.m., and Saturday and Sunday 9:00 a.m. to 7:00 p.m. Happy Hour is seven days a week from 3:00 p.m. to 6:00 p.m.

For more information on RnR Gastropub, please visit www.mrscottsdale.com, or follow them on Instagram @mrscottsdale. ❖



Spice Up Your Summer at The Mission

Beat the heat with The Mission's sizzling summer specials, including an all-new 3-Course Lunch Menu and an expanded Guac Tail Hour featuring half-off Tecate cans and frozen margaritas. Plus, check out the refreshed back patio at The Mission Old town Scottsdale, featuring a soaring new roof, verdant landscaping and even air-conditioning, perfect for those hot summer nights.

At The Mission Kierland, guests will enjoy daily 'Guac Tail Hour' from 3:00 p.m. to 5:00 p.m. Featuring an all-new menu of chef-crafted bar bites in the bar and lounge area. Or, take your lunch up a notch with their daily pre-fixe menu. For \$33 Mission lovers will get a three-course lunch special that's available from 11:00 a.m. to 4:00 p.m.

Surrounded by the breathtaking glow of the Himalyan salt block wall and flickering candlelight, guests begin their experience. The Mission Kierland and The Mission Old Town suit a variety of moods from cozy outdoor seating and intimate indoor areas, to the lively community table in the lounge, while the sounds of mixed Latin and modern music resonate in perfect complement. Visit www.themissionaz.com to learn more and to book a reservation. ❖



15th Annual Sedona Winefest Returns September 28th-29th, 2024

Two-Day Festival Among The Red Rocks to Feature 20+ Award-Winning Arizona Wineries, Live Music, Local Breweries and Distilleries, Food Trucks + Artisan Vendors

For the 15th year, the two-day, nationally recognized Sedona Winefest will be returning to Sedona Posse Grounds Park (525 Posse Ground Rd., Sedona, Arizona 86336) on September 28th and 29th, 2024.

Sponsored by the Verde Valley Wine Consortium, the acclaimed wine festival will feature 20+ award-winning Arizona wineries, food trucks serving local cuisine, a variety of artisan vendors, live music and local breweries and distilleries.

"This is a milestone year for the festival as it has continued to grow, bringing in wine lovers from not just across the state but the entire nation to experience what our local wineries and the Sedona area has to offer," said Sedona Winefest Founder Sandy Moriarty.

The famous two-day festival, held from 11:00 a.m. to 5:00 p.m. on Saturday, September 28th and Sunday, September 29th, will feature a number of local food trucks, award-winning wines from the state's best wineries, with winemakers in attendance from each of the state's three wine growing regions, along with local breweries, distilleries and options for non-drinkers.

Early bird online tickets are available at www.sedonawinefest.com or <https://www.eventbrite.com/e/15th-annual-sedona-winefest-tickets-924597113857> for \$35/person and include full festival access, a commemorative glass and eight wine tasting tickets. Day-of, at the door tickets will be available for \$45/person. Non-wine drinkers will be charged a general admission price of \$10/person, and kids under the age of 18 (accompanied by an adult) will receive complimentary access.

For more information on the 15th Annual Sedona Winefest, visit www.sedonawinefest.com or email sedonawinefest@gmail.com. ❖



Firecreek Coffee Company's The Roastery Now Open in Phoenix

The Roastery at 1618 E. McDowell Rd. is now open! The facility is just minutes away from the first coffee concept founder and coffee connoisseur Mike Funk, of Firecreek Coffee Company, opened in Phoenix in the mid-1990s. The Phoenix Roastery serves as an additional facility to complement the Roastery in Flagstaff as well as a café, and, most importantly, a training center for restaurants and cafés.

"We are excited to be open and ready to help support the coffee industry in Phoenix," says Mike Funk, Founder of Firecreek Coffee Company, which supplies wholesale coffee to grocery stores, cafes and other businesses throughout the state. "The Roastery is a state-of-the-art facility that was built to help develop and grow the local wholesale coffee industry. We are now roasting for customers and have the equipment and experience to offer first-class training based on my nearly 30 years of helping people get started in the coffee industry."

Funk adds that having two roasteries will also allow the company to lessen its carbon footprint. In addition to roasting and serving local coffee, Funk believes strongly in the local food movement. The Phoenix Roastery is accredited by the Specialty Coffee Association and boasts a training facility to educate baristas. Menu items are currently being added to the café portion of The Roastery.

In the mid 1990s, Funk moved to Phoenix to open Café Tech at 5th Street and McDowell Road, and in the early 2000s, he was at the forefront of third wave coffee, a superior, high-quality coffee that is scored like grapes in the wine industry. At that time, Café Tech supplied the specialty coffee industry with equipment, supplies and training, in addition to manufacturing carts and designing café interiors.

An official grand opening celebration for The Roastery is slated for the fall. Details are forthcoming.

For more, visit firecreekcoffee.com. ❖

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