

BILTMORE

Lifestyles

A Community Service Publication



Welcome to the Neighborhood, Still & Barrel!

Bourbon lovers, there's a new bar in town! Phoenix City Grille Founder Sheldon Knapp and current Owner Dennis Shaw are combining their passion for bourbon with General Manager Cliff Gragg's extensive experience and spirits education to bring Still & Barrel to life in 2026. An upscale yet welcoming neighborhood bar with an extensive list of rare spirits, fine wines, and signature cocktails, Still & Barrel is much more than a bourbon bar. Read all about it on pages 12 and 13.



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COMPASS



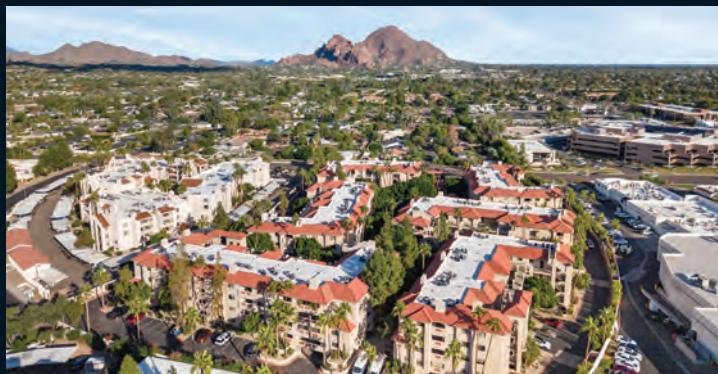


BILTMORE GREENS

Nestled within the prestigious guard-gated Biltmore Greens and just steps from the 17th hole of the Biltmore Golf Course, this fully renovated residence offers true resort-style living. Completed in 2020 with over \$500,000 in upgrades, the home features expansive 10-foot sliding doors, designer fixtures, and seamless indoor-outdoor flow to a lush backyard oasis accessible from every bedroom. Ideally located within walking distance to the Wrigley Mansion, Biltmore Fashion Park, and world-class dining.



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BILTMORE MERIDIAN

Discover effortless luxury in this beautifully updated 2-bedroom, 2-bath Biltmore condo, set within one of Phoenix's most coveted gated communities. Light-filled living spaces feature hardwood flooring, a cozy gas fireplace, and a modern kitchen with granite countertops and stainless-steel appliances. Enjoy a serene private balcony, resort-style amenities, underground parking, and exclusive pedestrian access to the iconic Arizona Biltmore for dining, golf, and scenic walks.



5104 N 32ND ST 344, Phoenix, AZ, 85018 | \$425,000

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Fall in Love with February At the Village Health Clubs & Spas

This February, surrender to a month-long indulgence inspired by chocolate-dipped berries, sparkling citrus, and unapologetic self-love at each of the Village Health Clubs & Spas around the Valley. From head to toe, their limited-time seasonal experiences are crafted to exfoliate, hydrate, and leave you glowing, both inside and out.

Among the seasonal services are the Chocolate Dipped Berries and Cherries Facial, available February 1st through the 28th. This decadent treatment features the brightening power of Eminence Barbados Cherry Enzyme Peel to gently exfoliate and reveal radiant skin. A layering of Strawberry Rhubarb Masque deeply hydrates, while the rich Eminence Chocolate Mousse Masque plumps and firms for a velvety finish. The experience is elevated with a precision dermaplane, leaving your skin smooth, luminous, and irresistibly soft.

For full-body bliss, indulge in the Love Potion Sugar Scrub, an escape blending pure cane sugar with notes of strawberry, raspberry, and white musk to exfoliate and awaken the skin. A warm application of Eminence Strawberry Rhubarb Body Masque restores moisture, followed by Love Potion Body Butter infused with orange, bergamot, and raspberry to seal in hydration and leave a lingering, romantic scent.

Finish your seasonal glow from the ground up with the Berries and Bergamot Pedicure. A foaming scrub of bergamot, tangerine, and strawberry sugar gently exfoliates, while Eminence Strawberry Rhubarb Masque restores moisture to dry feet. A final application of bergamot, tangerine, and raspberry body butter seals in hydration for soft, refreshed soles.

Looking to share the love or simply treat yourself? The Spa Duo Package is the ultimate February escape. Enjoy a Village Signature 60-Minute Massage, followed by the Chocolate Dipped Berries and Cherries Facial with Dermaplane, then toast the experience with lunch and a glass of champagne. A perfect pairing of relaxation and indulgence.

These seasonal services are available throughout the month of February. Additionally, the Spas are running a gift card deal where every \$100 purchase includes a \$20 bounce back card. This offer is valid from February 1st through the 14th.

For more information or to book an appointment, please visit www.villageclubs.com.



Canada Week Returns to the Queen Creek Olive Mill

The Queen Creek Olive Mill is hosting its 12th annual Canada Week now through Sunday, February 8th to celebrate their friends from the North! The weeklong celebration includes a Canadian Sangria Social on February 7th, live music, a Canadian-inspired menu, and more. The weeklong celebration features a Canadian-inspired menu, live music daily, specialty beverages, and the return of a fan-favorite product.

Guests can enjoy Canada Week food specials Monday through Friday, including a Canadian BLT, Split Pea Soup, Poutine & Cheese Curds, and a Canadian-inspired pizza. The Mill will also offer Molson beer, rotating food specials, and the highly anticipated relaunch of the limited-edition Maple Balsamic Vinegar.

Complete Canada Week attractions include:

- Canadian-inspired menu items + specialty products for purchase
- Release of the limited-edition Maple Balsamic Vinegar
- Canadian Sangria Social on Saturday, February 7th from 10 a.m. to 9 p.m. Flight flavors include:
 - ~ Berries & Kisses - blueberry vanilla
 - ~ Cupid's Arrow - strawberry mint
 - ~ Citrus Herb - lemon, lime, orange and Rosemary
 - ~ O Canada - spiced red
- Live music daily

Queen Creek Olive Mill is located at 25062 S. Meridian Road in Queen Creek, Arizona.

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**FOUND:RE Phoenix Hotel and
FOUND:RE Contemporary Announce
“Where the Wild Things Stay”**

FOUND:RE Contemporary and FOUND:RE Phoenix Hotel, located at 1100 N. Central Avenue, are pleased to announce their latest exhibition, “Where the Wild Things Stay.” This exhibition cycle, which highlights local artists’ works that explore the role of animals, from domestic to wild, is now open and will be on display throughout the first floor of FOUND:RE Phoenix Hotel through Sunday, July 12th.

“We are excited to present ‘Where the Wild Things Stay’ as our newest exhibition of 2026,” said Jordan Zurn, FOUND:RE’s group sales and catering manager, and art and culture curator. “This collection of works represents an array of local artists who explore the theme of the exhibition through a variety of mediums, in both 2D and 3D work.”

This exhibition is presented as part of FOUND:RE Contemporary’s regular schedule of rotating exhibitions. Work featured in the exhibition will be for sale in person and via www.foundrecontemporary.com.

Artists with works represented in this exhibition include:

Robin Berning	April Howland	Amanda Patrie
Darcy Borg	Tomoki Ide	Diego Perez
Jeremy Bruno	Alicia Lauran Ireland	Denneen Peterson
Sheila Cahnman	Curtis Jackson	Carey Rasmussen
Christen Carns	Kelly Kirkby	Grace Rhyne
Kara Chaddock	Carla Keaton	Fiala Richard
Barbara Clements	Igor Kogan	Gabriela Teresa Salazar
Jill Crowley	LaCobra	Brooke Shobe
Bob Dauber	Courtney Larsen	Eugene Strickland
Ira DellaMonica	Chuck LaVoie	Kim Stuart
Michelle Diaz	Victoria Lindley	Cheryl Thomas
Dakota Drake	John Linton	Karla Watson
Paula Driscoll	Brigette McBride	Mark Watson
Darren Engleman	Gail A. McFarland	Jeff Weiss
Debbie Erickson	Audra McGrew	Larry Willis
Lauren Reilly Geenen	Kriste Melcher	Kip Wilson
James Guthrie	Dinorah Metz	Alexandra Yirak
Isadora Hale	Daniel Moore	
Reed Hearne	Ksenia Moroz	

From the Publisher...



Happy Valentine's Day to all our lovely readers! February has a way of slowing us down to savor what truly matters, love in all its forms. As the desert air cools and our neighborhood patios fill with laughter and candlelight, Valentine's Day reminds us that love isn't just about grand gestures; it's found in the everyday moments that connect us. It is found in the way we treat others on a daily basis and how we show our loved ones that we care.

Here in the Biltmore, love might take the shape of a leisurely stroll under blooming bougainvillea, a quiet dinner shared at a favorite local restaurant, or even a heartfelt note left for a neighbor or friend. It's the warmth we give each other that transforms a beautiful place into a true community. This spirit of caring is what makes the Biltmore Area unlike anywhere else in the Valley.

This month, we invite you to celebrate all the love that surrounds you, romantic, familial, and friendly alike. Whether you're planning a night out beneath the stars or simply taking time to appreciate those closest to you, may February bring kindness, connection, and joy to your corner of the Biltmore. If you are dining out for Valentine's Day, Don't forget to make those reservations early!

Until next month,

Susan Aavang

Publisher, *Biltmore Lifestyles*

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Hash Kitchen Debuts New Limited Time Only Menu with New Lattes and Fresh Juices

Creative a.m. eatery Hash Kitchen is kicking off 2026 with a limited-time menu packed with bold flavors, creative twists, and fresh wellness beverages, perfect for brunch lovers looking to start the year right. Available through March, the new menu launched in January at all six Valley locations.

Menu items include:

Chef's Creations:

- **Chick Magnet** – Frosted Flakes encrusted chicken breast, spicy pickle slaw, brioche bun, served with fries
- **Hashouka** – Creamy potatoes, house-made tomato sauce, poached egg, parsley, sourdough bread



- **Mexicana Pupusas** – Filled with chorizo and mozzarella, charro beans, salsa de tomate, 2 fried eggs, crema, queso fresco, cilantro, escabeche

Lattes:

- **Ube Matcha Latte** – Monin Ube Syrup, matcha, milk (hot or iced)
- **Ube Latte** – Monin Ube Syrup, espresso, milk (hot or iced)



Cold-Pressed Juices:

- **Sassy Greens** – apple, celery, cucumber,



kale, collards, lemon

• Spicy Ginger – lemon, ginger, pineapple Wellness Shots:

- **Glow Up** – ginger, turmeric, echinacea, probiotics
- **Immune AF** – elderberry, apple, ginger, probiotics
- **Electro Boost +\$3** – Monin Hydration Boost, mix into any drink for a boost of energy

For more information, visit the website at
www.hashkitchen.com





J&G Steakhouse Entrees and Sides

Valentine's Dining at J&G Steakhouse, Marcellino Ristorante and The Phoenician Tavern

Looking for somewhere special to celebrate Valentine's Day? Here are three unique dining options for you to treat that special someone in your life. Give them a night they'll remember!

J&G Steakhouse

J&G Steakhouse has date night perfected. Celebrate the holiday of love with the most intoxicating views in the city and luxurious cuisine that's sure to create lasting memories. Valentine's weekend, Friday, February 13th and Saturday, February 14th, choose from J&G's regular menu of indulgent steak and seafood classics, such as flown in fresh daily east and west coast oysters, succulent Maine lobster, or buttery filet mignon. Also, choose from a special a la carte menu created for the occasion. Choose from a tuna spring roll with edamame coulis, aged tamari, and micro citrus mix or salt-roasted candy stripe beets salad with Osetra caviar. For an entree, try the seared diver scallops with sweet and sour beet risotto or an A5 New York strip with black truffle crispy layered potatoes, aspara-

gus fricassee, and buttery Fresno hot sauce. Finish the meal with a raspberry bavarois chocolate cookie with strawberries and rose marshmallow. J&G Steakhouse is located at The Phoenician: 6000 E. Camelback Rd., Scottsdale, 85251. For information or reservations, call (480) 214-8000 or visit the website at www.jgsteakhousescottsdale.com.

Marcellino Ristorante

Celebrate the holiday of amore with a romantic evening at Marcellino Ristorante on Saturday, February 14th from 4:00 p.m. to 9:30 p.m. Chef Marcellino will be serving up a special chef's choice menu featuring a variety of decadent appetizers, salads, handmade pastas and meat and seafood dishes. Choose from an a la carte menu, including such selections as antipasto of carpaccio di tonno, gamberi e feta, or bufala mozzarella and prosciutto. Handcrafted pasta choices include porcini fettuccine, cacio e pepe, and spinach and filet mignon tortelloni, among others. Meat and seafood entrees are also avail-

able, including filet mignon, lamb chops al balsamico, and branzino. For dessert, indulge in a velvety panna cotta with a rich chocolate sauce drizzle. Beginning at 6:00 p.m., Felix Sainz will set the mood with his rich, baritone vocals and classical guitar, performing from an international repertoire. Marcellino Ristorante is located at 7114 E. Stetson Drive in Scottsdale. For more information or reservations, please visit www.marcellinoristorante.com or you may call (480) 990-9500.

The Phoenician Tavern Anti-Valentine's Day Celebration

Rebel against cliched romance with The Phoenician Tavern's Anti-Valentine's Day celebration on Friday, February 13th and Saturday, February 14th from 5:00 p.m. to 10:00 p.m., complete with themed cocktails, dinner specials, and entertainment. Located above the Golf Clubhouse, the restaurant offers a lively, casual atmosphere, with stunning views of the emerald, green golf course.



J&G Steakhouse - Tomahawk Steak



Marcellino Ristorante - Gamberi e Feta



Marcellino Ristorante - Lamb Chops Balsamico

Raise a glass to the single life with one of The Phoenician Tavern's enchanting elixirs. The Love Potion is a captivating mix of Folktales Sparkling Rose, topped with Massenez Creme de Cassis, served in a champagne flute. Cheers to independence with The Heartbreaker, an adventurous combination of Commerce Gin, Amaro Nonino, Aperol, Folktales Sparkling Rose, lemon juice, grenadine, and finished with a frothy egg white foam. For the ultimate treat, try a dessert in a glass with the seasonal adult chocolate strawberry shake, which is a blend of chocolate, strawberry, and vanilla ice cream, with Van Gogh Vanilla Vodka and Baileys Chocolate Irish Cream. The Phoenician Tavern serves up elevated pub fare, including shareable options such as warm dungeness crab with garlic toast, pull apart pretzels with spicy mustard and cheddar ale dip, or fall bruschetta topped with apple, thyme, honey, burrata, balsamic pearls, radish, frisee and olive oil.

To liven the celebration, The Phoenician Tavern will be hosting dueling pianos from 8:00 p.m. to 10:00 p.m. An energetic, live music experience where audience involvement is encouraged, two musicians simultaneously perform popular song requests by well-known musicians. Sing and dance along to songs about scorned love, broken hearts, and the freedom of being single. There is no cover charge, and complimentary parking is available adjacent to The Phoenician Tavern. The Phoenician Tavern is located at 6000 E. Camelback Road in Scottsdale. For more information or reservations, call (480) 423-2445 or visit their website at www.thephoenician.com. ♦



Phoenician Tavern's Dueling Pianos



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BOA Steakhouse Makes Scottsdale Debut with Exclusive Four Sixes Ranch Partnership

Scottsdale's dining scene is about to get a major upgrade with the arrival of BOA Steakhouse, the award-winning, Hollywood-favorite modern steakhouse from Innovative

Dining Group. Known for its celebrity sightings, high-energy atmosphere, and luxe hospitality, BOA is bringing its red-carpet dining experience to the Scottsdale Waterfront this spring.

The Scottsdale location will be the first BOA where guests can enjoy steaks from the legendary Four Sixes Ranch, home to heritage Black Angus cattle featured in the hit TV series *Yellowstone*. This exclusive partnership marks IDG's, the Group behind the beloved Sushi Roku, Arizona return, making Scottsdale the debut city for this collaboration.

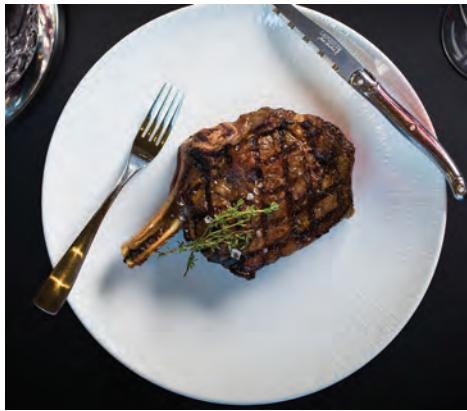
Executive Chef Brendan Collins, who oversees culinary direction across the BOA brand, brings his signature blend of British roots and California influence, with a résumé that includes Michelin-starred London restaurants and celebrated Los Angeles hotspots like Waterloo & City, Fia, and Market Tavern. Guests can look forward to iconic BOA dishes, including the 40-day dry-aged New York strip, A5 Japanese

Wagyu, indulgent sides, handcrafted pastas, and chef-driven seafood options. A plant-based "Beyond Steak Filet" rounds out the menu, ensuring there's something for every diner.

The restaurant's design and atmosphere are equally sure to excite, pairing high-energy dining with refined luxury and a touch of Hollywood glamour. Signature cocktails, a *Wine Spectator* award-winning wine program, and decadent tableside moments, like the Boujee Baked Potato topped with Royal Select caviar, round out the experience.

Lee Maen, co-founder of IDG, describes the Scottsdale opening as "a natural next step for BOA. Scottsdale's energy, community, and connection to our West Coast and Las Vegas roots make it the perfect city for our return to Arizona."

Follow @boasteakhouse or you may visit www.boasteak.com for updates and opening announcements. ♦



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Sales Consultant

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Step into luxury with this 2BR+ den, 3BA gem at the prestigious Residences at 2211 Biltmore! This high-rise beauty combines elegance, comfort, and convenience in one of Phoenix's most coveted neighborhoods. Enjoy an open floor plan with mountain and beautiful courtyard views. The chef's kitchen, complete with premium appliances, custom cabinetry, and a walk-in pantry, flows perfectly into the living and dining areas—ideal for entertaining. Retreat to a primary suite with a spa-like bath and generous walk-in closet space plus two versatile bedrooms. With 24-hour Security, a Fitness Center, a Clubroom, and a rooftop pool boasting panoramic views, this is high-rise living at its best. Welcome Home!

Welcome to Residence #306 at 2211 E Camelback Rd—a stylishly remodeled 2-bedroom, 2-bath Biltmore condo offering unmatched convenience. Walk to upscale dining and shopping, enjoy seamless Valley-wide access via Hwy 51, and reach Sky Harbor Airport in just minutes.



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Your Super Sunday Just Got Tastier at Roaring Fork

Celebrate Super Bowl Sunday at Scottsdale's iconic Roaring Fork on Sunday, February 8th. Starting at 4:00 p.m., guests are invited to enjoy an unbeatable offer, buy one entrée, get the second one free, all evening long. Indulge in signature wood fired favorites including the Green Chili Pork Stew, Big Ass Burger, Premium Steaks, Shrimp and Grits, Boneless Buttermilk Fried Chicken, Rainbow Trout, Cedar Planked Salmon and other bold Southwestern inspired dishes.

Pair the flavor with the restaurant's warm, inviting ambiance, glowing hearth, rustic charm and relaxed upscale vibes that make game day feel extra special. This offer will be valid until 9:00 p.m.

Roaring Fork's wood fired cooking captures the spirit of bold American cuisine, creating flavors that crackle with a rugged edge. In the Old West, the best food was prepared on a simple wood fire. This same spirit, freshness and flavor are at the heart of every dish served at Roaring Fork. Select from lamb, chicken, beef, pork and fresh fish entrees all perfectly prepared by wood fire rotisserie, open flame grill or wood oven roasting.

Roaring Fork is located at 4800 North Scottsdale Road in Scottsdale. For more information call (480) 947-0795 or visit the website at www.roaringfork.com. ♦



Scottsdale-Based Pickleball Player Brett Warner Captures His Fifth Consecutive National Title at USA Pickleball Championships

Brett Warner, the Scottsdale-based pickleball player, coach, and entrepreneur and a member of the leadership team behind Scottsdale's upcoming PURE Pickleball & Padel facility, continued his national championship run, securing his fifth consecutive national title at the USA Pickleball National Championships in San Diego, California. The win further reinforces Warner's competitive résumé and the credibility of the PURE leadership team, which is preparing to open what will soon become the largest indoor pickleball and padel venue of its kind in the world.

Warner took home the title in the 5.0 40+ Men's Singles division, defeating Huy Nguyen of Palm Beach Gardens, Florida, 11-5, 11-3, in the championship match. The match was selected by USA Pickleball to be featured on championship court and scheduled between professional division championship matches, an intentional effort to showcase amateur pickleball as part of the national broadcast. Warner and Nguyen received pro-level treatment, playing in front of a full stadium at San Diego's Barnes Tennis Center, and the match aired nationwide as part of USA Pickleball's championship coverage produced by QVC.

"Playing for a national title in front of a full stadium was surreal," Warner said. "Sharing that moment with my wife, Anna, who's supported me every step of the way, our kids Owen and Tessa on their first tournament trip, and my parents, Christopher and Mary Jo, cheering court-side, meant a great deal."

Warner will look to extend his national title run again in 2026, which means he first must compete in, and win, a USA Pickleball Golden Ticket Event, with Arizona's Golden Ticket Tournament at Glendale's Center Court Pickleball Club.

Warner is part of the founding and leadership team behind PURE Pickleball & Padel, the massive, more than 195,000-square-foot facility and pro arena set to open in 2027 in North Scottsdale. The facility, which will be the largest in the world when completed, will feature a 1,200-seat professional arena, 40 indoor pickleball courts, 8 indoor padel courts, a performance and recovery center by HonorHealth, and an on-site restaurant/bar, teaching kitchen, and special event spaces run by Wolfgang Puck Catering.



PURE recently launched their PURE Academy, a youth and adult player development program for all levels of play, which includes elite competition teams for middle school and high school aged players. PURE also launched Arizona High School Pickleball (AZHSPB), helping establish and develop more than 30 staff-sponsored, student-led high school pickleball clubs statewide. Warner played and continues to play a pivotal role in launching these programs and ensuring the highest level of coaching and experience for players/families.

In early December, the PURE team led the AZHSPB Championships, the inaugural state championship event for Arizona high school pickleball. The event, which took place in Mesa, was presented by HonorHealth, certified by USA Pickleball, and featured 145 players from 25 high school pickleball clubs, competing across divisions for five state titles and an overall high school champion.

Warner has since been asked to serve as AZHSPB League commissioner this spring, a role that will introduce a team-based competition format that PURE believes aligns with the model required for the Arizona Interscholastic Association (AIA) to recognize pickleball as a

sanctioned high school sport in the future, a move that would make Arizona the first state to officially sanction pickleball at the high school level and serve as a blueprint for other states nationwide.

While Warner's accomplishments have made him well-known on the national pickleball circuit, he is one of several competitive leaders helping shape the vision behind PURE Pickleball & Padel. PURE CEO Kevin J. Berk and his brother, Kent Berk, captured a PPA Worlds title in the 4.0 50+ Men's Doubles division in 2025 and will compete together again in the upcoming Golden Ticket qualifier. Stephanie Newton, the director of PURE Pickleball & Padel and head coach of PURE Academy, also recently secured the American Team Pickleball League's national title in the 4.0 women's division and will appear in the Golden Ticket tournament alongside Berk and Warner.

"There's a real sense of momentum," Warner said. "PURE is a team-driven effort built by people who are deeply involved in the pickleball community and committed to supporting players at every level."

For more information about PURE Pickleball & Padel or PURE Academy, please visit the website at www.PUREPickleball.com.





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"If I cannot drink bourbon and smoke cigars in Heaven, then I shall not go." - Mark Twain



Bourbon Lovers, There's a New Bar in Town! Introducing Still & Barrel

Phoenix City Grille (PCG) has been an institution in the Valley of the Sun for nearly three decades. In 2026, the legacy continues with the opening of its new sister concept, Still & Barrel, set to debut in February. Still & Barrel combines PCG founder Sheldon Knapp's and current owner Dennis Shaw's shared passion for fine bourbon, along with other elevated and rare spirits.



Phoenix City Grille, originally opened in 1997, was built to be a true neighborhood tavern that offers guests a comfortable gathering place for delicious food at reasonable prices. PCG has remained true to that concept despite increasing food costs, ingredient shortages, and other industry challenges.

In addition to incredible food and unique specials, Phoenix City Grille has developed a robust bar program that has evolved significantly over the years. The restaurant has hosted a variety of pairing dinners featuring wine, tequila, mezcal, bourbon, whiskey, and more, along with educational classes and engaging events that introduce spirits enthusiasts to the world of libations in an inviting and unpretentious way.

The response to these events sparked a new idea: opening an elevated liquor lounge that serves as a community hub for fine spirits enthusiasts.

Enter Still & Barrel, an intimate bar that reflects Knapp and Shaw's combined industry experience and their mutual passion for fine bourbon, whiskey, and rare spirits.

"Still & Barrel is more than a bourbon bar. It's an experience," said Shaw. "We offer a collection of allocated, rare, and hard to find bourbon and whiskey, along with high end wine, Scotch, Irish whiskey,

Japanese whiskey, tequila, mezcal, and more. We want every guest to feel comfortable ordering anything from a classic cocktail to a great glass of wine or an exceptional rare whiskey, including many Phoenix City Grille private barrel selections we proudly recommend."

While Still & Barrel features a distinguished liquor collection, it remains rooted in the comfortable and welcoming ambiance of its sister concept, Phoenix City Grille. Knapp and Shaw envision Still & Barrel as a place for gathering, socializing, connecting, and celebrating in an intimate setting where guests can experience one of a kind spirits.

The bar program will be complemented by the exceptional cuisine guests already know and love from Phoenix City Grille. Diners can expect expertly crafted wine and spirits flights paired with culinary excellence from the PCG kitchen, along with small plates designed for sharing while sipping.

The offerings at Still & Barrel are rooted in passion and education. Knapp and Shaw rely on General Manager Cliff Gragg's extensive experience and expertise in bourbon and rare spirits to carefully curate a selection of rare finds, local favorites, and timeless classics. His knowledge also shapes the elevated cocktail program featuring expertly crafted drinks.

Signature cocktails include:

Invitation Only with Jack Daniel's S&B Private Barrel Proof Rye, Fords Gin, Carpano Classico sweet vermouth, Martini Rossi dry vermouth, Il Mallo Nocino, and Crème de Pêche de Vigne.

Make It Rain with Diplomático Rum, Avuá Amburana Cachaça, Chinola Passion Fruit, vanilla syrup, and fresh lime juice.

Still House Barrel Aged Old Fashioned made with PCG and Still & Barrel private select whiskey, Trinity bitters, and demerara syrup.

Smoke & Mirrors with Mezcal Union, Chinola Pineapple, Select Aperitivo, pineapple purée, and agave.

Hippies & Cowboys with Herradura Añejo Tequila, Mr. Black Cold Brew Liqueur, Clement Mahina Coconut, Réal Coconut, and clarified Thai coconut milk.

Guests can enjoy a modern wine by the glass program and access Still & Barrel's full retail bottle shop, featuring premium, hard to find spirits and select wines available for purchase to enjoy at home.

Diners may begin their evening at Phoenix City Grille and stop into Still & Barrel for a nightcap, or start their celebration at Still & Barrel before heading next door for dinner. While adjacent, the two establishments remain distinct concepts, each offering a unique experience with an intimate neighborhood feel.

Still & Barrel will open at **5812 North 16th Street in Phoenix** in early 2026. For more information, visit www.phoenixcitygrille.com and www.stillandbarrelphx.com.



Steakhouse Burger—Fresh ½ lb. ground chuck, lettuce, tomato, crimini mushrooms, caramelized onions, Asadero cheese, house made black garlic steak sauce on Noble Bread

Food Images by Timothy Fox Photography



Prosciutto Wrapped Pork Tenderloin—crispy fingerling potatoes, baby green bean sauté, heirloom cherry tomatoes, Mom's warm bacon vinaigrette



Eggplant Bites—piquillo peppers, tomato jam, goat cheese, arugula, sherry vinaigrette, balsamic reduction



Baby Back Danish Pork Ribs—spice rubbed, slow smoked ribs with chipotle bbq sauce, fries and coleslaw



Picazzo's Healthy Italian Kitchen Introduces New Original Hand-Stretched Pizza Crust

Picazzo's Healthy Italian Kitchen has earned numerous awards for their delicious, healthy Italian dishes. The locally owned restaurant with six Arizona locations (and a seventh coming soon) has been named Best Italian Restaurant in *Phoenix Magazine's* 2025 Best of the Valley Awards and just swept the *Arizona Foothills* Best of Our Valley Awards, taking the prize for Best Gluten-Free Menu, Best Health Food or Vegetarian Food, Best Italian, and Best Pizza in Arizona. If there were an award for best pizza crust, Picazzo's newly introduced Original hand-stretched crust would be a strong contender.

Picazzo's Managing Partner Chris Disney oversees the Picazzo's menu and has been working on a new Original crust over the past year. After dozens of iterations, during which he

adjusted the crust's ingredients, dough fermentation time, bake temperature, and more, he says he has perfected the flavor and texture he was going for.

"Our new Original hand-stretched crust is made with a 72-hour cold fermentation, resulting in a micro-blistered crust that's crispy on the outside and chewy on the inside," said Disney. "The slow, deliberate process gives the dough time to fully develop its flavor."

Much like artisanal sourdough bread, the extended fermentation breaks down the gluten structure, making the crust naturally more digestible.

"The result is a crust with an unbeatable flavor and texture," said Disney. "Comfort food elevated through craft and patience." The Original

hand-stretched crust is the one item on the extensive Picazzo's menu that is not gluten-free, and it is baked in a dedicated stone deck oven.

Picazzo's is a locally owned restaurant with locations across Sedona, Scottsdale, Tempe, Paradise Valley, Arrowhead, and Gilbert. The restaurant offers modern Italian cuisine with a fusion of Asian, Mediterranean, and Mexican flavors, featuring salads, pasta, pizza, and entrees made from clean, nutrient-rich ingredients. Picazzo's provides a wide selection of vegan, vegetarian, gluten-free, and allergy-friendly options, sourcing 95% organic produce and making sauces and dressings from scratch. A separate 100% vegan menu is also available, featuring plant-based brands such as Follow Your Heart, Daiya, and Beyond Meat. ♦





Over Easy Introduces Seasonal Specials, Menu Expansion and New Weekday Social

Start 2026 sunny side up with Over Easy! The popular breakfast and brunch spot is introducing brand-new seasonal specials, fresh menu additions, and a NEW Weekday Social. Available now at all Arizona locations, the seasonal offerings deliver comforting flavors with a bold twist, perfect for both savory and sweet brunch lovers.

The new seasonal specials include:

- **Strawberry Cheesecake French Toast** – Buttery slices of battered brioche, griddled and topped with fresh strawberry compote, cheesecake bites, vanilla mousse, and graham cracker crumble.

- **Green Chili Omelette** – A three-egg omelette filled with roasted Hatch green chiles, pepper jack cheese, caramelized onions, corn salsa, and avocado, finished with green chili sauce, cilantro crema, and fresh cilantro.



- **Carajillo** – A bold blend of espresso and Licor 43, shaken until silky smooth and poured over ice for an elevated brunch sip.

In addition, Over Easy has launched its new Weekday Social, available Monday through Friday from noon to 2:00 p.m., featuring \$12 lunch items, \$2 off Easy Teasers, and \$5 mimosas, brunch punch, and Salty Dogs, making midday brunch easier (and more affordable) than ever.

Beyond the seasonal menu, Over Easy has expanded its offerings with more than a dozen new food and beverage additions for the new year, including new non-alcoholic beverages, brunch cocktails, lighter fare, and hearty brunch favorites.

Founded in 2008, Over Easy quickly became recognized as one of the best breakfast and brunch concepts in Arizona. Known for its made-from-scratch menu, vibrant atmosphere, and warm hospitality, Over Easy has earned features on the Food Network, in *Bon Appétit*, and recognition by *Travel + Leisure* as one of America's best breakfast and brunch restaurants. With 19 locations across Arizona, Over Easy continues to be a go-to destination for all things breakfast. www.eatatoreeasy.com

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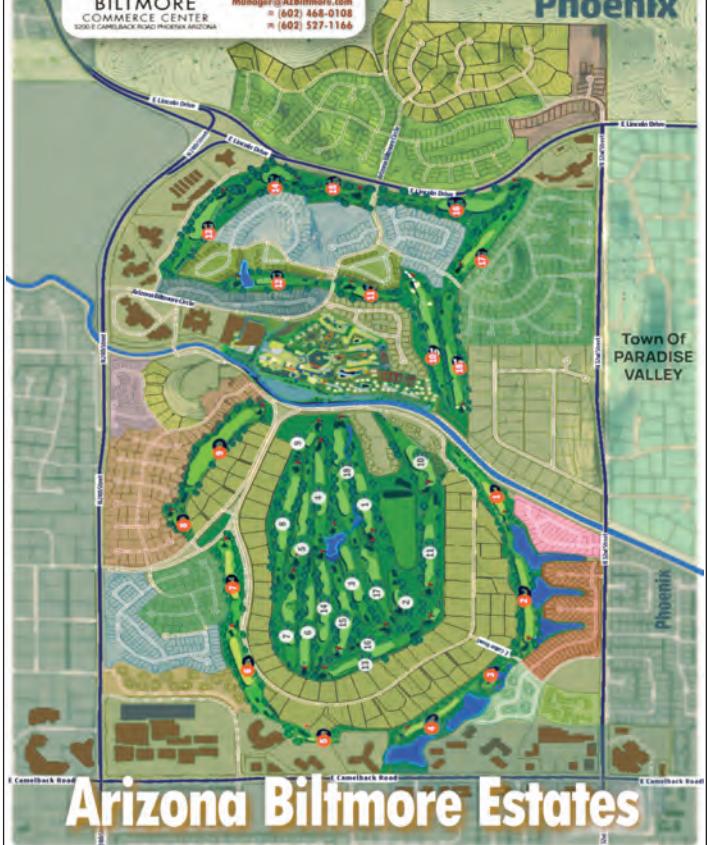
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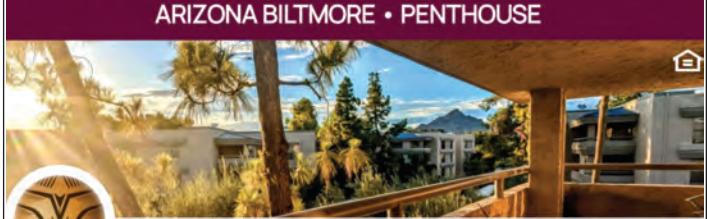
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~ Golf Tip ~

The Foundations Of A Good Shortgame

By Tina Tombs, The Arizona Biltmore Golf Club



The foundation of any good short game starts with solid fundamentals and clean contact. But to truly lower your scores, you must master distance control which come from touch.

This is the ability to control distance through feel and instinct. This takes time to develop, and it is a skill you'll see consistently in better players.

Here are five ways you can start sharpening yours.

1. Develop your hands

Feel starts with your hands. They control the club's loft, face angle, and speed, all of which influence distance and direction.

Practice moving the clubface and shaft angle using only your hands and arms to understand their role better. Becoming aware of how subtle changes affect the ball is the first step toward real touch. Trust the outcome of the ball, it never lies.

2. Let your eyes fall in the love with the Target!

Watch any skilled player during short game practice, and you'll notice that they spend most of their time looking at the target, not the ball.

With experience, your eyes tell your hands and arms what to do. The same principle applies in putting, your distance control improves when your focus shifts from the ball to the target.

3. Match your swing length to distance

Aside from club selection, the length of your swing or stroke has the biggest influence on distance. You can calibrate this through structured practice to different distances with different stance widths and gripping down on the shaft, while also maintain a nice smooth tempo. Over time, with repetition, you'll begin to instinctively feel the right swing length for each shot.



4. Feel the club "fall"

As your backswing lengthens, you have more time and can store more energy, which naturally increases speed and distance. If your hands and arms stay relaxed, and are supported by the larger muscles, you can allow gravity to let the clubhead "fall" toward the ball through your motion. That softness, combined with the club's natural weight, enhances both feel and distance control.

5. Learn your release

Different release patterns create different ball flights and rollouts. A body-driven release tends to be shallower, producing a lower flight and more roll. A hand-and-arm release, like on a true pitch shot, launches the ball higher with a softer landing. Learning to adjust between the two helps you fine-tune trajectory and distance on command.

To schedule your next golf lesson, clinic, purchase a gift card or find out more information on all programs offered, you can contact Tina and her staff by logging into our new website, www.TinaTombsGolf.com or visiting her on Instagram for all your golfing needs. ♦



Eat Up Drive In Reopens and Welcomes the Community Back

After closing its doors following a fire in April 2025, beloved Arcadia eatery Eat Up Drive In has officially reopened.

Originally opened in April 2021, the locally owned restaurant is known for its "cooked slow, served fast" comfort food, from crispy chicken tenders and wood-grilled steak to its famously oversized baked potatoes. Now fully refreshed and updated, Eat Up Drive In is debuting several new additions, including breakfast service, making it easier than ever to enjoy this neighborhood favorite any time of day.



What's NEW at Eat Up Drive In:

- Breakfast service served daily from 8:00 a.m. to 11:00 a.m. including:
 - ~ **Overnight Oats** – a hearty serving of oats prepared overnight.
 - ~ **Avocado Toast** – Cage-free fried eggs, smashed avocado on toasted ciabatta.
 - ~ **Breakfast Burrito** – Cage-free eggs, cheddar, bacon, smashed beans, and house potato hash.
 - ~ **Sausage, Egg & Cheese Sandwich** – Cage-free eggs, cheddar, turkey sausage, and mayo on a warm brioche bun
 - ~ **Sandwich #2** – Cage-free eggs, sliced turkey, smashed avocado, grilled onion, sriracha mayo, and Havarti on a brioche bun.
 - ~ **Croissant Sandwich** – Cage-free eggs, maple bacon, Havarti, Black Forest ham, and mayo on a croissant.
- Ice cream shakes including vanilla, chocolate, banana vanilla wafer and gluten-free chocolate chip cookie.
- A full espresso coffee menu.
- Plus new salads, sandwiches, sides and a continued commitment offering vegetarian, vegan and gluten-friendly options, a hallmark of the menu since opening.

Located in the heart of Arcadia (near 40th Street and Indian School - 4001 E. Indian School Road, Phoenix), Eat Up Drive In offers dine-in, drive-thru, takeout and curbside service, and remains a go-to neighborhood spot for families, kids and comfort-food lovers alike. For more information, please visit www.eatupdrivein.com.



Ryan House Raises Over \$335,000 at Signature Gala

15th Anniversary Celebration Supports Children and Families Facing Life-Limiting Journeys

The holiday season glowed a little brighter on Saturday, December 6th, 2025, as nearly 250 guests gathered in the iconic Gold Room of the Arizona Biltmore Resort for the Ryan House White Christmas Gala. The elegant, sold-out affair capped off the nonprofit's milestone 15th anniversary year, raising over \$335,000 in support of its mission to provide care, comfort, and community to Arizona children with life-limiting conditions and their families.

Chaired by Amanda Carr, this year's gala honored the power of belonging and the unwavering support that Ryan House provides to families navigating unimaginable circumstances. As the culminating celebration of Ryan House's 15th year, the evening was both a heartfelt tribute and a hopeful look ahead.

Guests were deeply moved by the story shared by Yvonne and Troy Ludwig, whose son Cole receives respite care at Ryan House. Their testimony underscored how Ryan House provides not just medical care, but joy, dignity, and peace to children and their loved ones.

New this year, guests participated in Ryan House's first-ever paddle raise, led by Auctioneer Extraordinaire, Anna Aja, generating enthusiastic support and meaningful contributions toward future services.

The festive evening included fine dining, dancing to live music by The Hamptons, and a magical snowfall on the Gold Room patio, a nod to the timeless song "White Christmas," famously penned by Irving Berlin poolside at the Biltmore. The evening also featured the popular

Snowflakes & Sparkles raffle, where every ticket holder won a piece of jewelry from JewelYa or Kendra Scott, and one lucky guest received a dazzling diamond tennis bracelet donated by The Diamond Guys.

"This gala is more than a celebration. It's a reflection of everything Ryan House stands for," said Executive Director Tracy Leonard-Warner. "As we close out our 15th anniversary year, we are filled with gratitude for a community that believes so deeply in our mission. Belonging is at the heart of everything we do. Every child who walks through our doors is embraced with compassion and care, and every family is surrounded by support, understanding, and love."

The event was made possible by generous sponsors, including Gold Sponsors: Hospice of the Valley and Sprouts Farmers Market. Bronze Sponsors: Warren Adams, Beach Fleishman, C.A.R.E. Organization, Amanda and Ryan Carr, Clayco, Crexendo, Hollie Crim, Ashley and Zach Crowell, Tara and Daniel Franks, Kathy and Mike Hanley, Mark and Julie Hillard, Lynn Hoffman, Jane Iacobelli, McCarthy Building, Sabrina and Chad Norris, Plexus Worldwide, RSMII Commercial Roofing, Sequoia and Sundt Construction. Bar Sponsor: CORE Construction. Hot Chocolate Sponsor: Rhonda and Gary Anderson. Let It Snow Sponsors: Christie and Michael Darby and Humana. Photography Sponsor: David Younggren. ♦



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Four Women Artists Launch ART & Company

A New Collaborative Contemporary Art Gallery in North Scottsdale

ART & Company, a female-founded gallery, opens adjacent to the Scottsdale Quarter in North Scottsdale at The Landing at the Quarter 15455 N. Greenway Hayden Loop, Suite C-14. Nestled minutes from the vibrant shopping and lifestyle districts of Kierland Commons and Scottsdale Quarter, ART & Company offers a refined and inspiring backdrop for art that elevates and engages.

The 2,000-square-foot exhibition space features large scale, modern and contemporary art by four acclaimed Arizona artists Beverley Wolter, Adrienne Wannamaker, Loren Yagoda and Jobie Summer Yagoda.

"We each recognized a shared gap in the North Scottsdale contemporary art scene and envisioned creating a refined, collaborative environment where bold, large-scale abstraction could thrive," said Loren Yagoda. "We are thrilled to open our doors and invite the community to experience what we've built together."

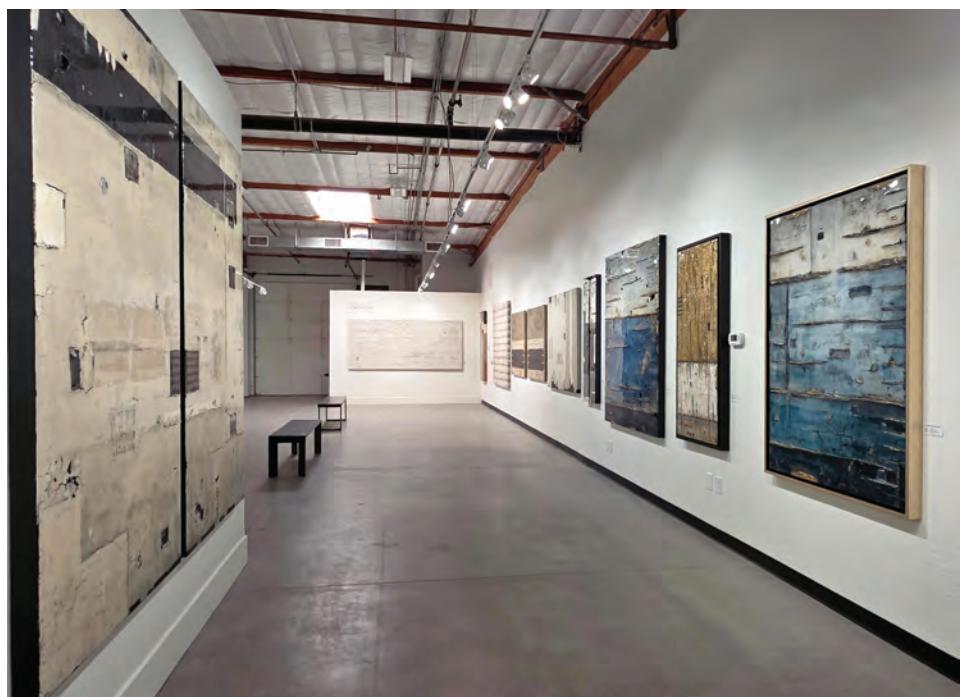
ART & Company is a resource for those who seek original fine art that makes their environments unique. How is ART & Company unlike any other art destination?

Curated, One-of-a-Kind Pieces: Elevate your surroundings with original artwork ready to enhance your residential or commercial spaces.

Direct Artist Collaboration: Partner with artists on commissions while building personal relationships with the creators behind the work.

Community and Connection: A vibrant hub for meaningful dialogue and salon-style gatherings that inspire creativity and exchange.

Founded by artists Beverley Wolter, Adrienne Wannamaker, Loren Yagoda and Jobie Summer Yagoda, ART & Company brings an elevated, fresh approach to the Valley's thriving contemporary and modern art scene. Together, they embody a dynamic, like-minded spirit whose collective ethos celebrates mutual support, feminine perspective and artistic excellence.



Each artist brings a distinct and complementary aesthetic. Beverley Wolter's large-scale abstract works evoke the meditative state between stillness and fluidity. Adrienne Wannamaker's striking pieces merge vibrant color with bold textures. Loren Yagoda and her daughter and protégé, Jobie Summer Yagoda, paint contemporary abstractions known for their layered depth and refined minimalism.

With the combined vision, talent and business acumen of these four brilliant, devoted women, ART & Company will serve as more than a gallery and more than a showroom — it will be a cultural hub and essential resource for those seeking unique, large-scale works that enhance and define modern spaces.



ART & Company is a female-founded art gallery in North Scottsdale for those who appreciate the power of modern and contemporary art. For more information, visit artandcoaz.com. ♦

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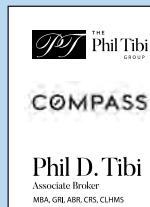

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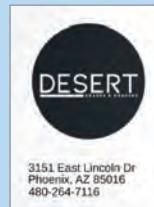



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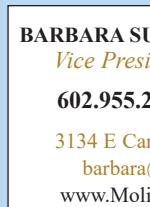
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Tempe Boat Cruisin' Now Accepting Reservations

One-of-a-Kind Boat Experience on Tempe Town Lake Launches February 5th

Some experiences are about more than just having a good time, they're about creating memories you'll talk about long after the day is over. Tempe Boat Cruisin' delivers exactly that: the Valley's only private, floating party experience set against the backdrop of Tempe Town Lake.

Now accepting reservations beginning February 5th, Tempe Boat Cruisin' introduces a social, effortless way to celebrate life's moments on the water, without crowds, rigid schedules, or traditional venue pressure. Each cruise offers two unforgettable hours aboard a custom-built cycle boat designed exclusively for private groups looking to connect, celebrate, and enjoy the moment.

Unlike anything else in Arizona, Tempe Boat Cruisin' blends the energy of a party with the ease of a fully hosted experience. Whether it's a birthday, bachelorette or bachelor party, company team builder, ASU tailgate, college reunion,

anniversary, or simply an excuse to gather your favorite people, this is a celebration that moves at your pace and floats while doing it.

The cycle boat is powered by a smooth, quiet electric motor, making pedaling optional. Guests can relax, sip drinks, play their favorite music, and take in the views while a two-person professional crew captains and hosts the entire experience.

What Guests Can Expect:

- Private 2-hour cruise on Tempe Town Lake, the Valley's only urban lake
- Flat-rate pricing for up to 16 guests, with the ability to add guests (up to 26 total)
- Two professional crew members onboard to captain and host
- Adult beverages permitted (purchased from the on-site store)
- Bathroom onboard for more comfort and convenience

- Coolers, ice and cups provided
- Premium sound system - play your own music
- LED party lighting for nighttime cruising
- Electric motor system - no pedaling required
- Drop-off locations near Mill Avenue and ASU Stadium to keep the celebration going
- Transparent pricing with no hidden fees

Booking a cruise is designed to be as easy as the experience itself. Guests can reserve a private cruise with a \$99 deposit, with flexible cancellation or rescheduling available up to seven days in advance. With dates now open, groups are encouraged to book early to secure preferred times and weekends. Individual rides will be available for booking later this spring.

To reserve a cruise or learn more, please visit www.TempeBoatCruisin.com or follow them @TempeBoatCruisin on Instagram. ♦



HeartCare.

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Low-Cost Heart & Stroke Screenings Return

In recognition of February's Heart Month 2026, Abrazo Health is offering low-cost Angio Screen heart and stroke risk assessments at multiple hospital locations throughout the Valley.

These screenings are designed to help identify early warning signs of cardiovascular disease, America's leading cause of death, and empower individuals to take proactive steps toward better heart health.

"Angio Screens are non-invasive, painless assessments that can help detect potential artery blockages, irregular heart rhythms, circulation problems and other risk factors that often present without symptoms. Early detection allows you to seek follow-up care before a serious cardiac or stroke event occurs," says Cindy Roberts, RN, Outreach Manager for Abrazo Health.

Abrazo 2026 Angio Screen Dates & Locations

- Date: Friday, February 6th - Abrazo Scottsdale Campus
- Date: Wednesday, February 18th - Abrazo Arrowhead Campus
- Date: Wednesday, February 25th - Abrazo AZ Heart Hospital
- Date: Wednesday, March 4th - Abrazo West Campus
- Date: Wednesday, March 11th - Abrazo Surprise Hospital

What is an Angio Screen?

Angio Screen exams take approximately 10 minutes and provide a snapshot of your cardiovascular health by evaluating:

- Carotid artery blood flow to help identify stroke risk
- Heart rhythm to screen for atrial fibrillation (AFib)
- Blood pressure to detect hypertension
- Circulation in the legs and ankles to identify peripheral vascular disease

The \$59 screening includes

- A quick carotid ultrasound to assess pressure and look for possible blockages
- A simple EKG exam to screen for atrial fibrillation
- An extremity circulation check for peripheral vascular disease
- A blood pressure evaluation for hypertension
- A private consultation with a clinician to review results

"Heart disease and stroke often develop silently over time," said Roberts. "During previous Angio Screen events, we've identified potential artery blockages, atrial fibrillation and dangerously high blood pressure in individuals who felt perfectly healthy. When every 30 seconds an American suffers a heart attack, spending 10 minutes on a screening could be lifesaving," she added.

To register for one of Abrazo Health's Angio Screen events visit AbrazoHealth.com/events.

NOBU Scottsdale Introduces New General Manager

ASU Alum Dereck Shrader Brings Two Decades of Experience to the Role

Nobu Scottsdale prides itself on the talent and creativity that bring Chef Nobu Matsuhisa's menu and unique Nobu-style cuisine to life for the Scottsdale community. Adding to that pool of talent is Dereck Shrader, the restaurant's newly appointed General Manager.

Shrader, a long-time Valley resident, brings over two decades of leadership experience in both United States and international hospitality roles. At Nobu Scottsdale, Shrader is dedicated to cultivating a dynamic, high-performing team and creating memorable experiences for every guest.

"Dereck brings experience from an impressive career to the restaurant overall," said Bryan Shinohara, Regional Director for Nobu. "He is a natural leader and we look forward to seeing how his energetic approach inspires the Scottsdale team to continually exceed our guests' expectations."

After earning a bachelor's degree in economics from Arizona State University, Shrader began his restaurant career as a waiter at TGI Fridays before advancing to General Manager and Regional Manager roles in Scottsdale and Las Vegas.

He later served as Operating Partner at Bamboo Club Asian Bistro and spent several years abroad as General Manager of Restaurant Olo and Garden by Olo in Helsinki, Finland, both Michelin-starred concepts, followed by Stefan's Steakhouse. Most recently, he led Arrowhead Grill in Glendale.

"I'm honored to be entrusted with leading an incredibly talented and capable team in representing a globally recognized brand like Nobu," Shrader said. "Together, we're pushing ourselves to deliver an elevated but approachable experience that is uniquely Scottsdale, while also reflecting the exceptional service and style one expects from a truly exceptional international restaurant."

Nobu Scottsdale opened in 2020 and is located on the north side of Scottsdale Fashion Square at the shopping center's north luxury and valet entrance. The restaurant is open for dinner daily, including holidays, and seasonal specials like the Winter Omakase offer guests an opportunity to sample a selection of menu favorites. Reservations are available via OpenTable. ♦



General Manager Dereck Shrader

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