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Special feature pages 12-13





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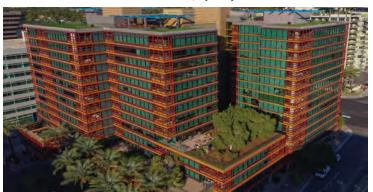








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From the Publisher...



As we welcome the new year with our January issue, I am thrilled to take this opportunity to explore the vibrant culinary landscape that defines our community. The start of a new year is not only a time for resolutions but also a chance to rediscover the flavors and experiences that our local restaurants have to offer.

This month, we delve into the heart of our area's dining scene, highlighting a diverse

array of restaurants that cater to every palate. From cozy bistros serving comfort food to innovative eateries pushing the boundaries of gastronomy with the most talented chefs, there is something for everyone. Whether you're in the mood for artisanal pizza, farm-to-table delights, or international cuisine, there are several articles this month will guide you to your next favorite meal. We believe that supporting local businesses is essential, and what better way to do so than by enjoying the culinary creations they offer?

As you flip through these pages this month, I encourage you to pay special attention to our advertisers and look to them first for your needs. After all, they are responsible for bringing you Biltmore Lifestyles for the past 35 years. We couldn't do it without them!

Until next month, Susan

Please feel free to write: P.O. Box 93244, Phoenix, AZ 85070 Phone: (602) 469-8484

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Publisher Susan

Editor Julie Nicholson



Abrazo Scottsdale named an OPTUM **Center of Excellence for Bariatrics**

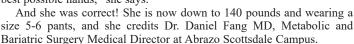
A Patient's Story of Weight Loss and How it Changed Her Life!

Abrazo Scottsdale Campus can brag that it offers the gold standard in complex health care, specifically in the field of bariatric surgery. Abrazo Scottsdale Campus was recently named a bariatric surgery Center of Excellence by Optum Health Care Solutions. Hospitals earn this prestigious designation by meeting certain measures of clinical quality, cost efficiency, and access to comprehensive bariatric (weight loss) services. Not all bariatric programs are equal; just ask 49-year-old Nohemi Abrago.

"It was two hours before my niece's quinceañera, and I couldn't find a dress to wear that fit me. I ended up in a size 16 dress, and I decided I didn't want to look like this anymore," says the 5-foot tall Abrazo Scottsdale Food Service Manager who underwent Gastric Bypass Surgery two years ago.

Her story is truly remarkable. Married 31 years, after giving birth to her third child, she opted to donate a kidney to her mother who required a transplant, then had to have her gallbladder removed, and saw her weight reach 235 pounds, despite diets, pills and exercise.

"I have worked at Abrazo Scottsdale for 23 years, and I saw bariatric patients coming and going who, after their own surgeries, looked thinner, healthier and happier. I knew my own hospital had an award-winning bariatric program, so although I was scared, I knew I was in the best possible hands," she says.



"The best results from bariatric surgery occur when the patient is dedicated to improving their health and lifestyle. There is an understanding that bariatric surgery is a "tool" to help with weight loss. The surgeon and medical team, as well as nutritionists and psychologists, work together closely with the patient to make changes in preparation for surgery, and continue longterm follow-up for years to maintain substantial and sustainable weight loss. We want to achieve improvement in all aspects of health to create a more rewarding lifestyle," says Dr. Fang.

Gastric bypass surgery is one of the bariatric surgeries performed to help

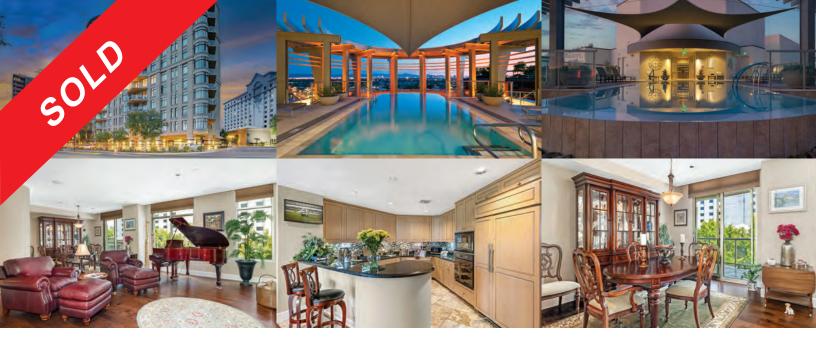
patients lose weight. The gastric bypass surgery assists with weight loss by creating a much smaller stomach pouch, and by changing the pathway of food through the gastrointestinal tract that changes absorption patterns and alters hormones and peptides that are involved with hunger, satiety and metabolism. "I only spent one night in the hospital, and went home the next day with no pain, like I never had the surgery. I wouldn't hesitate to do it again," says Nohemi.

The program also maintains quality designations as a Blue Cross Blue Shield Blue Distinction Center+, Aetna Institute of Quality, and a Cigna 3 Star Center for bariatric surgery.

For more information about the Medical and Surgical Weight Loss Program at Abrazo Scottsdale Campus, call (602) 246-5569 or visit abrazohealth.com/services/bariatric-surgery.



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Camelot Homes Named 2024 National Builder of the Year by Pro Builder Media!

Scottsdale-based luxury home builder Camelot Homes is closing out a successful year by being named 2024 Builder of the Year by Pro Builder Media, one of the leading resources for the U.S. housing industry.

Every year, *Pro Builder* recognizes one outstanding home builder as its Builder of the Year. The *Pro Builder* team conducts their own research and taps their network of sources to learn about exemplary builders and bring their unique, compelling and inspiring stories to their audience. The selection process is thoughtful yet informal, with no application or competition involved.

Camelot Homes' leadership was notified earlier this year of their selection for this award. *Pro Builder* first added Camelot to the consideration list after learning they had earned the prestigious NHQ Gold Award. The *Pro Builder* team then delved deeper, learning more about Camelot's "multi-generational legacy of success, increasingly diversified and well-run operations, stellar team, and beautifully designed and built homes"

Pro Builder scheduled a visit to the Scottsdale-based company's headquarters this summer to meet with the team, tour the company's office, sales and design centers, jobsites, and communities, to hear, see, and learn about the company firsthand.

"It would be easy to view Camelot Homes as simply a luxury production home builder successfully serving a local market," says Rich Binsacca, editorial director, *Pro Builder Media*. "And while that is certainly true, and has been for 55 years, digging a little deeper reveals a company that has developed and continues to hone a sophisticated operation that rivals Fortune 500 companies, a willingness to take calculated risks and fail forward, and a commitment to its people, partners, and customers to build on its impressive legacy. "I was honored and fascinated



to get an inside look at Camelot's operation and, more importantly, the commitment to its mission and values in action by everyone, every day. It's one of those places where you wished you worked and that inspires you to instill that culture in your own workplace," he adds.

Camelot Homes Managing Partner and Co-Owner Julie Hancock says receiving the Builder of the Year award from Pro Builder is a career highlight. "We strive to deliver excellence in the homes we build, the experience we provide to our customers and the culture we cultivate for our employees. To be recognized with the NHQ Gold Award earlier this year, and now the *Pro Builder Builder* of the Year Award, is a testament to the hard work of each and every member of our team."



Fat Ox Introduces New Winter Menu ~ Pastas, Dessert, Cocktails & More

The award-winning modern Italian restaurant Fat Ox has welcomed a new food and drink menu highlighting seasonal winter ingredients, including a lineup of new cocktails. Guests can indulge in exclusive Culatello Di Zibello meat flown in from Northern Italy at one of the only restaurants in the state that offers the delicacy. Plus, Boquerones – Alici Di Calabria features cured anchovies in vinegar and finishes with olive oil and chili. The Gnocchi is not your average pasta dish, which is Wagyu based and made with fermented carrots, highlighting tasting notes of beef stew.

nocchi is not your average pasta dish, which is Wagyu based and made with fermented carrots, highlighting tasting notes of beef stew.

Other new pasta dishes include Saffron Spaghetti, Agnolotti (squash-based), and Gramigna (cashew ricotta, golden beet mostarda, pistachio pesto).



Also hitting the new menu is Calabrian Shrimp (salsa verde aioli, Marcona almond Ox fermented hot sauce), and Burrata D.O.P (speck, apple mostarda, fig, charred radicchio, Noble Bread). New entrees include the Bedford Scallops, Short Rib Alla Vaccinara, and Pacific Swordfish. The Butterscotch Budino dessert is the perfect end to any meal, made with vanilla crème, caramel sauce, and streusel.

Plus, cocktail lovers now get to enjoy an all-new lineup of drinks to accompany their meal including Rose for Antonia (vodka, pomegranate, vanilla, lime, and bubbles) and the light-bodied Sugar Plums Danced, which is made with gin, jasmine, plum, lemon and Lambrusco. Seasoned agave drinkers will enjoy the tequila-based Spitfire and the Desert Rain. Other hand-pressed oxtails include 2 Clutch Guy (white rum), Rasputin (bourbon), Mela (apple vermouth, rum), and Strawberries and Cigars (blended scotch). Zero-proof frescas are also available, such as the Coastal (raspberry, rose, lime, Mediterranean tonic), and the Confetti (apricot, orgeat, ginger, mint).

Named after the famed Italian cattle, food, and wine festival, Fat Ox serves up Chef Matt Carter's modern take on the authentic, ingredient-driven, and hearty recipes of rural Italy. Think sharable starters such as hand-pulled cheeses, house-made pasta, and farm-fresh ingredients, all paired with Fat Ox's Italian-kissed cocktails, craft beers, and a globe-straddling wine list overseen by an inhouse sommelier. Visit Fat Ox for Aperitivo Hour daily from 3:30 p.m. to 6:30 p.m. at the bar and high tops or during regular hours Sunday through Thursday from 3:30 p.m. to 9:30 p.m., Friday and Saturday 3:30 p.m. to 10:30 p.m. Fat Ox is located on Scottsdale Road and Lincoln Drive.

To learn more about Fat Ox and the new menus, visit www.ilovefatox.com or follow along on social media at @ilovefatox.







Postino Rolls Out Lineup of Zero Proof Cocktails

Postino WineCafé, is introducing five handcrafted zero proof cocktails to their menu for guests to enjoy at all Valley locations, just in time for Dry January. Now available and crafted for those who sip and socialize, the zero proof cocktails still bring all the flavor and fun without the alcohol. The all-new cocktail lineup is sure to have something for every guest to enjoy, including:

- The Glow-Up: fresh cucumber, cool mint, and lime, with a zingy ginger beer finish
- Espresso Flirtini: spiced cane, hazelnut, and a bold espresso twist
- The Mockingbird: bright pineapple, a touch of Italian orange, and toasted almond bitters
- Unfashioned: smooth honey, rich bitters, and a dash of amaro
- Naked Ranch Water: crisp, clean, and refreshing lime and soda

In addition, zero proof favorites Sparkling Rosé, Phony Negroni and Athletic Brewing Run Wild IPA will remain on the current menu. Those who stand by Postino's mantra of 'Drinking Wine at Lunch Is Not A Crime, can still enjoy the unique wine offerings paired with their iconic Bruschetta Board, Table Cheese, Chef's Charcuterie, and more.

Postino WineCafé was born in a historic 1940s-era Arizona post office in 2001 and has since been dedicated to giving customers a hyper-localized dining experience within the community. Postino cofounders Craig DeMarco and Lauren Bailey built the Postino brand on a foundation of revitalizing buildings and creating spaces that are integral to the neighborhoods that surround each location. The menu offers wine from a bevy of varietals; a wide selection of beer on tap and in bottles and cans; an eclectic selection of snacks, soups, salads, and paninis; a dozen different types of bruschetta; a selection of desserts; and a host of non-alcoholic beverage options. For more information, please visit postinowinecafe.com.







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Élephante Now Open at Scottsdale Fashion Square

The highly anticipated coastal Italian hotspot, Élephante, made its debut last month inside a stunning, custom-designed space at Scottsdale Fashion Square. Élephante's vibrant, seasonal menus transport guests to the Mediterranean; think wood-fired pizzas like the Burrata pizza and Soppressata pizza, fresh pastas such as the new Tortellini Pomodoro and classic Cacio e Pepe, alongside sustainably sourced seafoods like the Grilled Octopus and Diver Scallops, and meats such as the 10oz Prime Skirt Steak. All paired with Élephante's renowned beverage program featuring craft cocktails (shaken, stirred, draft and even frozen), and a thoughtfully curated wine program, including proprietary privatelabel wines and a full-time sommelier roaming the floor. Plus, exclusive to the Scottsdale location, Élephante's Bar Bambino, is an intimate cocktail lounge tucked away inside the space for late night drinks and bites.

Home to an indoor-outdoor space filled with desert plants and cacti, along with large banquettes perfect for group dining, Élephante Scottsdale is the newest location for the Los Angeles-based Wish You Were Here Group. Each Élephante location is crafted with custom furniture and artisanal details that pay homage to the city where it resides. Designed by restaurateur and Founder of Wish You Were Here Group, Nick Mathers, Élephante transports guests to Pantelleria and the Aeolian islands off the Sicilian coast, right in the heart of Scottsdale. "We always aim to make guests feel like they have escaped to somewhere else for a moment. To accomplish this, the space needs to feel authentic. We custom designed every aspect of the space and each piece of furniture in-house.

We imported the carrera tile from Italy and flew in artists from around the world to make the artwork, macramé and tapestries on-site."

Entering via a dramatic archway, Élephante welcomes guests with hemp artwork hung from the hand-plastered walls and a collection of handmade baskets. Set atop marble floors, the open-air dining room is adorned with custom silk tapestries, wall ceramics and raw cotton artwork, while the dining spaces feature green marble-topped tables offset with wooden furnishings and striking rattan dividers sourced from Indonesia. Centered around a massive white oak and teak wood bar, Élephante also has a foldaway glass wall leading to a spacious, plant-filled outdoor dining patio.

Led by Wish You Were Here Group Chef Partner, Thomas Lim, Élephante's produce-driven menus feature items like Diver Scallops with citrus butter, Caviar and chives, and a Whole Lobster Piccata with caper brown butter, shallot, garlic and lemon. "We also expanded the selection of large plates adding dishes like a 20oz Dry-aged Bone-in ribeye." Plus, exclusive to Scottsdale is an expanded selection of dips for Élephante's signature wood-fired puccia, a puffed, soft bread from Italy's Puglia region. Dips include the Santa Monica-famed Whipped Eggplant, along with Whipped Stracchino, and Burrata and Caviar.

Élephante's extensive beverage program features both new, signature and classic cocktails, plus a rotating selection of frozen cocktails, punch bowls and even elevated mocktails. Highlights include the namesake cocktail, The Élephante, with passion fruit, lemon, almond orgeat, Montenegro, and Calabrian

















Happy New Year from Linda Jeffries!

Luxury Hi-Rise Biltmore Living 2211 E Camelback Road, Unit 505





This stunning BILTMORE condo blends sophisticated design with practical living. As you step inside, expansive views of South Mountain greet you framed by large windows that bathe the great room in natural light. Picture crafting gourmet meals in the chef's kitchen, featuring top-tier appliances, granite countertops, and custom cabinetry. The master suite boasts a spacious walk-in closet and a spa-like bathroom with double vanities and a soaking tub. The building itself offers a wealth of amenities, including 24-hr Security, Valet, Clubroom, Fitness Center, and a breathtaking rooftop pool where you can enjoy panoramic city and mountain views. Welcome to 2211!

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chili, paired with the guest's choice of spirits; Cactus Water with vodka, lime, watermelon, lavender, Aperitivo Select; and the White Elephant with reposado tequila, lime, almond orgeat, and spiced pear. Plus, in-house draft cocktails, such as a crystal-clear, sparkling Paloma, and Espresso Martinis, including lavender with vodka, cinnamon with reposado tequila or mocha with mezcal. You can even add a custom picture of your choice printed in coffee ink right atop your cocktail. Élephante's wine program includes bottles from every region of Italy, and features four proprietary private-label wines: a Pinot Grigio from Sicily, a Prosecco-style sparkling wine from California, a Super Tuscan from Tuscany, and a Russian River Valley Pinot Noir, the last of which will be exclusive to Arizona.



Bar Bambino

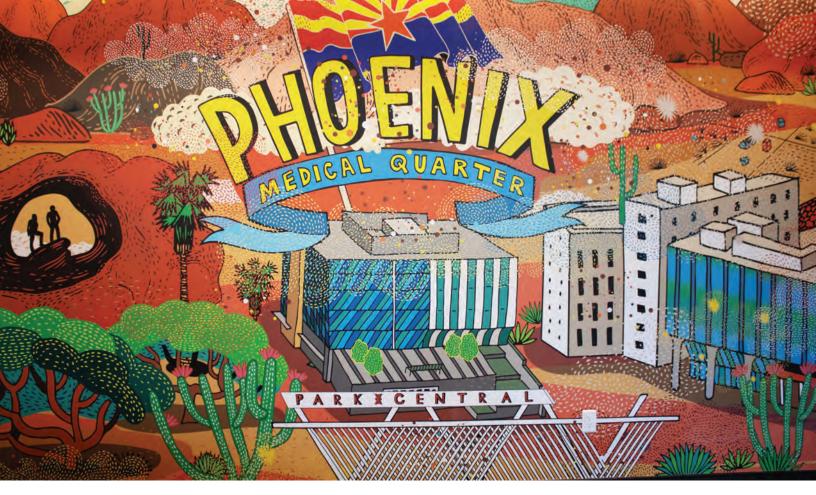
Unique to the Scottsdale location is Bar Bambino, an exclusive tucked-away cocktail lounge for elevated late night drinks and bites. Housed inside Élephante, step through the curtain entryway to discover a sophisticated bar with a live DJ nightly and a sleek curved bronzescallop bar beneath a central chandelier and retro mirrored ceiling. Beverage offerings include unique cocktails, espresso martinis, wines by the glass, and featured champagnes. As an added feature, Bar Bambino will offer tableside Cocktail Cart Service to elevate the traditional bottle experience, including classic martini service prepared with add ons such as a caviar pairing, or shaken cocktails. Signature cocktails include La Bambina with vodka, della sirene rosso, lemon, pear, ginger, blue spirulina, and sparkling water; a Maple Wood Smoked Old



Fashioned featuring Élephante private select barrel bourbon, apricot, demerara, angostura, lemon and orange oils; and the Deconstructed Bellini. The food menu includes items such as Lobster Rolls, Tuna Tartare, Arancini, Caviar Toast and more.

Élephante Scottsdale is located at 7014 E Camelback Road at the Scottsdale Fashion Square Mall, on the corner of Camelback Road and Marshall Way. Open daily, book your reservation at www.elephanterestaurants.com.





Extensive Public Art Program Unveiled at Park Central's New Hotels Artwork is Part of Continued Commitment to the Arts in Park Central's Revitalization

The new hotels at Park Central have an eyecatching surprise for visitors, artwork reflecting Arizona's natural landscape and the bioscience community at the Phoenix Medical Quarter.

The artwork is part of an overall focus at Park Central on making art and culture an important part of the property's revitalization. The developers of the new hotels teamed with artstudio 1.0.1, a local arts consulting firm, to select pieces from local artists to complement the overall art program inside the building, which houses the dual-branded Tru/Home2 Suites by Hilton.

The two pieces in the lobby that were commissioned by local artists include:

- "Cabeza Prieta National Wildlife Refuge, Arizona," fine art photography on canvas with a trim frame by Pulitzer Prize-winning photographer Jack Dykinga, whose work focuses on land and nature.
- "Untitled" original paintings based on cellular DNA, a nod to the Phoenix Medical Quarter, on dimensional wood panels created by Phoenix artist Jennifer Raboin.

The largest exhibit is a large mural celebrating Phoenix and the Phoenix Medical Quarter that has been installed in the Tru by Hilton's "gamezone." The mural was created by Jay Crum in association with Indie Walls.

These works are complemented by an extensive collection, selected in collaboration with Offay Design Studio, of curated images throughout the hotels. The images are designed to celebrate Arizona and the contribution Phoenix is making to healthcare in the state.

The dual-branded Tru/Home2 Suites by Hilton is located at Park Central in the Phoenix Medical Quarter and is a unique new addition to Midtown Phoenix lodging offerings. The hotel expands Hilton's growing footprint of multibrand properties.

"Public art is a key component of everything we do at Park Central," said Sharon Harper, Chairman and CEO of Plaza Companies, a codeveloper of the hotels and of the Park Central property. "We have embraced the positive impact of the arts since Day One of the Park Central revitalization, and we saw these new hotels as a new canvas for our efforts to make this a hub for the arts in our community."

"Art and culture are essential to the identity of our community. At Park Central, we're creating a space where creativity and innovation can thrive, fostering a sense of connection and inspiration among all who visit," said Stan Shafer, Chief Operating Officer for Holualoa Companies.

"It was important to us to create an environment that is welcoming and true to the spirit of what's happening in Phoenix and the Phoenix Medical Quarter," said Greg Fay, Managing Partner of Fayth Hospitality Group, one of the co-developers and the operator of the hotels. "This artwork will make the experience for those who stay here much richer and engaging."

The multi-brand concept provides larger and enhanced communal areas and amenities than what would be standard at a standalone property, benefiting both business and leisure travelers. The hotel has a mix of unique offerings, each catering to the needs of their respective guests. The property also has a variety of shared amenities, including complimentary full breakfast buffet, Spin2Cycle fitness, laundry center, rooftop swimming pool, outdoor firepit and grills, pool table, and games in the lobby.

The five-story property, developed by Plaza Companies, Holualoa Companies and Fayth Hospitality Group, is located at 3150 North Central Avenue and boasts 207 rooms, with 104 Tru rooms and 103 Home2 suites. Conveniently situated at Park Central, the hotel offers guests easy access to Creighton University, St. Joseph's Hospital, Barrow's Neurological Center, Grand Canyon University and Downtown Phoenix.

The Park Central hotels will support individuals traveling to the Phoenix Medical Quarter for treatment and services at Barrow Neurological Institute, Dignity Health St. Joseph's Hospital and Medical Center, as well as a place for family and friends of Creighton University Health Sciences Campus students and faculty.

Plaza Companies and Tucson's Holualoa Companies have teamed up to redevelop Park Central, once the city's first large-scale shopping mall, into a vibrant nearly 500,000-square-foot bustling community destination ideal for playing, working, congregating, and celebrating the arts. For more information, visit www.parkcentralphoenix.com.

Mother's Grace Expands Critical Support for Mothers Battling Breast Cancer

Nonprofit Provides Lifesaving Financial and Emotional Assistance Before, During and After Treatment

other's Grace, a nonprofit organization dedicated to helping mothers in crisis, highlights its ongoing efforts to support mothers facing the challenges of breast cancer. Founded by Michelle Moore, the organization has provided life-changing assistance to hundreds of mothers undergoing cancer treatments, offering both financial and emotional support during some of their most difficult times.

"For mothers battling breast cancer, the road is incredibly tough," says Michelle Moore, Founder of Mother's Grace. "At Mother's Grace, we want to provide relief and comfort during this journey, offering more than just financial help, we provide a lifeline. It's an honor to stand by them when they need it most."

Mother's Grace has made significant strides in supporting mothers facing breast cancer, with 75% of their recipients being mothers diagnosed with cancer. The organization steps in to give vital support, including paying rent, covering utility bills, cleaning homes and providing meals to ensure that mothers can focus on their treatment and recovery, without the added stress of managing household responsibilities.

Lori Haeney, a mother of two, including a son with autism, experienced firsthand the impact of Mother's Grace after being diagnosed with breast cancer shortly following a traumatic accident. "They paid my rent, utilities, and even had my home cleaned, giving me the peace of mind I desperately needed while healing and taking care of my family," says Haeney.

Katrina Kazmarek, one of the first recipients of Mother's Grace, received support during her breast cancer treatment over 13 years ago. "Mother's Grace provided meals and gift cards when I was at my lowest point, and now, I'm able to give back by volunteering. The impact they've made on my life is beyond words," says Kazmarek.

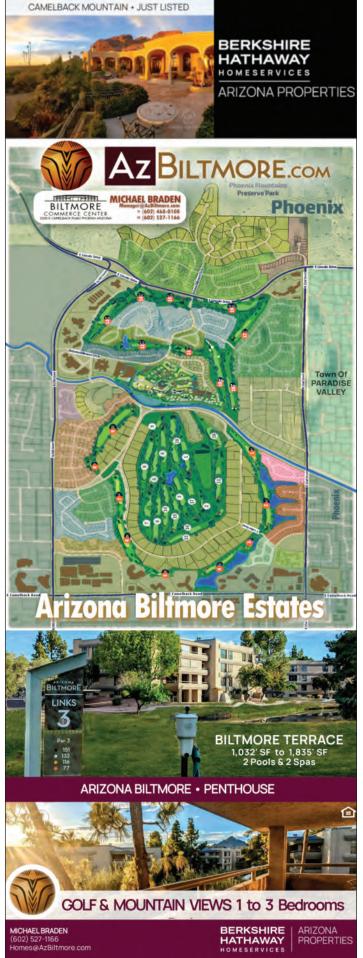
As the organization continues to grow, so has its ability to provide more comprehensive support. Initially offering \$200 grocery gift cards, Mother's Grace now provides up to \$3,000 per family to cover essential expenses like rent and utilities.

In 2025, the organization expects to help over 750 families, with plans to expand its services nationwide in response to the increasing demand from cancer treatment centers across the country. Mother's Grace has become an essential resource for mothers fighting breast cancer, offering a unique combination of emotional and practical support.

"Our goal is to ensure that no mother has to face this battle alone," says Moore. "We're here to provide the support they need so they can focus on what matters most, healing and being there for their families."

For more information about Mother's Grace and how to support its mission, visit www.mothersgrace.org.







THE #1 REAL ESTATE TEAM in the BILTMORE

When it comes to the Biltmore, nobody has sold more homes than Tucker Blalock and Oleg Bortman. This dynamic duo from The Brokery is responsible for selling over 250 homes for more than \$200,000,000 in the neighborhood over the past eleven years. In December, we sat down with these gentlemen to talk about Biltmore real estate moving into 2025.

What you two have accomplished in the Biltmore market is really incredible. What can you tell us about your company this year?

Thank you! We really appreciate all of the support and those that have watched us grow over the past decade. What started as just the two of us from zero has now grown to a full brokerage with 5 local offices and over 100 real estate advisors at our company, The Brokery. We will transact just shy of \$500,000,000 in 2024.

Where do you see the real estate market headed in 2025?

Regarding the Biltmore in particular we are still very bullish. In 2024, we saw more high dollar sales than ever before. We personally transacted multiple sales in the Biltmore Greens over \$2,000,000 which is a big

threshold for the community.

In our opinion, the Biltmore's central location, amenities, and low maintenance lifestyle will help to buoy prices long term. Additionally, Biltmore homebuyers usually aren't as rate sensitive since the neighborhood attracts a hefty amount of second home buyers and downsizers who are more cash flush.

What do you think of the current interest rate environment?

Interest rates definitely spooked the market in 2023 and the beginning of 2024, but it seems like most buyers have come to grips with the new reality. While rates are still a little higher than years past, the Biltmore tends to be a cash market so we aren't as concerned about rates being an issue.

What home trends are you seeing around the neighborhood?

Early in our Biltmore careers, it was rare that we would see a nicely remodeled home. We were selling a lot of 1970 and 1980 originals. Recently, we have been fortunate to represent a number of beautifully redesigned homes that have helped to push pricing in the neighborhood such as our sale of 2576 East Georgia for \$2,330,000.

A lot of our clients have filled in the old sunken living rooms and raised the soffits which are usually in the hallways and kitchen areas. These two changes help to bring the homes up to today's standard and garner more money on the market.

What does your crystal ball say about the Biltmore in 2025?

The Biltmore has been undersupplied for the past couple of years and we believe it will remain that way through 2025. Additionally, the new Adobe golf updates along with the busy Biltmore hotel traffic are putting more eyes than ever on the area. Prices in the Biltmore are poised to remain strong and we are excited to help our clients break new records.

Any last words for the readers?

It is very important to rely on professionals with a track record in the neighborhood. Pricing and market dynamics are so volatile that the wrong agent can lead to a difference of tens of thousands of dollars. This market will humble the part-time agents who were in it to make a quick buck the past couple of years.

Nobody has more Biltmore knowledge or marketing power than we do. We have sold in every single Biltmore community and we keep a close watch on every sale in the market. If you have any questions about your home at anytime, we are always available. Feel free to call us anytime at 602-888-6375.

We look forward to serving you in 2025!



LOCAL REAL ESTATE BROKERS

The Brokery co-founders Tucker Blalock and Oleg Bortman can be reached at (602) 888-6375 or

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~ Real Estate Update ~

To stage or not to Stage, that is the question.

By Debbie Frazelle, Coldwell Banker Realty



I have a wonderful listing in the Biltmore Greens where my sellers have moved out. We met and decided to paint it white like so many of the new homes have been staged with more contemporary transitional furniture.

According to recent reports from the National Association of Realtors (NAR), articles discussing the benefits of "home staging" often highlight that staging can significantly decrease the time a house spends

on the market, potentially increase the selling price by a few percentage points, and help buyers visualize the space as their future home by presenting it in a neutral, appealing manner; with many real estate agents recommending staging, particularly for vacant properties or homes with dated decor.

Key points from articles about home staging:

- Impact on selling time.
- Studies show staged homes often sell faster than unstaged homes, sometimes selling within a significantly shorter timeframe.
- Price increase potential. Staging can lead to a slightly higher selling price compared to similar unstaged homes on the market.
- Buyer perception. Staging helps buyers envision how they could live in the space by creating a neutral and inviting atmosphere.
- Importance of curb appeal.

The exterior of the home, including landscaping and entryway, is crucial for creating a positive first impression. It has made a world of difference. Even if you are trying to get a fresh new look for your home once you have finished your spring cleaning, it will add some panache to your home.

Want to see this newly stage home in the Biltmore Greens and discover the difference? There many things one can do to give your home a fresh new look. Thinking of buying or selling your home, call me, Debbie Frazelle at (602) 399-8540.

Statistics from November 15th to December 14th, 2024

Homes for Sale	46	Homes Sold/Closed	8
Homes Sale Pending	9	Rentals Furnished	31
Rentals Unfurnished	6		

For Sale

Biltmore Mountain Villa	s 1	\$1,749,950
Cloisters	2	\$398,000-\$399,950
Colony	2	\$1,095,000-\$1,200,000
Courts	1	\$589,000-\$675,000
Estates	3	\$3,995,000-\$10,000,000
Fairway Lodge	3	\$1,450,000-\$1,750,000
Greens	3	\$1,495,000-\$1,995,000
Heights	2	\$725,000-\$915,000
Hillside Villas	7	\$1,550,000-\$2,500,000
Meridian	4	\$432,500-\$445,000
Square	2	\$1,477,000-\$1,595,000
Terraces	16	\$335,000-\$595,000
Village on the Lakes	1	\$949,000

Pending Sales

Biltmore Mountain Villas	1	Biltmore Villa	1			
Estates	1	Fairway Lodge	2			
Greens	1	Meridian	1			
Square	1	Village on the Lakes	1			
Closed Sales						
Biltmore Mountain Villa	1	Cloisters	1			
Courts	1	Estates	2			
Greens	1	Hillside Vilas	1			
Terrace	1					



How a Local Attorney is Making a Difference Through Basketball



Most Basketball coaches don't have to pick up bullets or patch the holes they tore in the fabric roof of their gym before starting practice. But that was just another day for M.A.D House (Make A Difference) Founder, Jerry Steele, on his annual months long visit to war-torn Palestine to check in on the basketball-based ministry he founded there more than a decade

ago. Originally launched in central Phoenix in 1982 as a safe and welcoming refuge for local young people to come play a sport they love and learn about the Bible, M.A.D House has grown into an international force for good, with a facility in Palestine.

Today, M.A.D House operates three facilities in the Valley; in Phoenix, Maryvale and Goodyear. The facilities are open some afternoons, evenings and late into the night. Yet the mission itself has never changed, Steele says, "Everyone aged 12 and up is welcome, and it doesn't cost anything. We do share from the Word every time we meet."

So how does an attorney from Phoenix end up running a basketball ministry in Palestine, not to mention serve as the Head Coach of both the Palestinian National Basketball Team (2012-2015) and the South Sudan National Basketball Team (2016-2017)? "During college I spent a summer as a missionary in the Dominican Republic, and during our breaks my buddy and I started playing basketball with the local kids," Steele says. "Soon the little brothers were bringing their bigger brothers, and we invited everyone to join us for church after playing. To our delight, they followed us to church! I'm not the sharpest tool in the kit, but the Lord didn't have to show me twice that this basketball can be an effective ministry tool. When I came back to Phoenix, I started putting on shorts after work, put my Bible in my back pocket, and went down to the projects and started playing and sharing God's Word."

But it was a chance meeting in Washington DC that led Steele and his Phoenix-based organization all the way to the Middle East. While attending the National Prayer Breakfast, Steele was introduced to a Palestinian Christian who was leading his people to peacefully protest. This peace leader invited M.A.D House to come and bring their program to the young people of Palestine. It proved so popular that not only did Steele and his organization build a gym in the heart of Palestine, but word spread that the best basketball training was available at M.A.D. House and everyone stayed to hear from the Word. This God-honoring basketball opened doors to eventually lead M.A.D. House into coaching two different national teams; taking Palestine to the FIBA Asia Championships for first time in history, and South Sudan to its first ever regional FIBA tournament.

As for how M.A.D. House keeps focused on basketball and bible study, even in the middle of a war, Steele says, "yes, there are all kinds of issues both in Palestine and here closer to home, but we're focused on going and spending time with these kids, letting them know how much we care about them, even if they're not very good at basketball. We encourage them to learn about the God who made them and live according to truth which is usually harder than just going along with the crowd. When they discover these things in the Lord, they become leaders in their families, in their work, in their churches and in life." In fact, he says, "most of the current instructors and volunteers in M.A.D House are former M.A.D. House kids both here and in Palestine."



Desert Diamond Arena Reimagines Itself As Arizona's Newest Music Mecca with \$42 Million Transformation

Desert Diamond Arena has released details of its dramatic \$42 million transformation from a traditional sports arena into a premier "music mecca" and entertainment destination, spotlighting that Glendale has become one of the largest entertainment and sports hubs in the western United States.

Spearheaded by ASM Global, the world's top venue operator and developer, in collaboration with U.K.-based Forward Associates, a leader in guest experience; and renowned design firm HOK, known for spectacular arena and stadium remodels, the project will position Desert Diamond Arena as a premier destination for concerts, events and immersive experiences. Set for completion in spring 2025, this transformation will create an unmatched venue for unforgettable guest experiences. The popular arena's remarkable transformation, executed by 23 local trade partners employing over 500 local tradespeople, will add a fresh chapter to its legacy as a regional leader in entertainment.

The reimagination, spanning nearly 25 redesigned spaces in the venue, is part of a broader vision to elevate the Desert Diamond Arena and its surrounding 250-acre entertainment complex, which includes State Farm Stadium, 13 hotels, the Westgate Entertainment District featuring bars, restaurants, experiential entertainment and Desert Diamond Casino. Originally debuting in December 2003 as Glendale's catalyst for growth, the arena is set to continue its long-standing legacy as the anchor of a destination known for exceptional music,

entertainment and sports experiences.

"Desert Diamond Arena's \$42 million renovation is a transformative investment, solidifying Glendale as a premier entertainment destination in the Southwest," said Glendale City Manager Kevin Phelps. "With state-of-the-art amenities, reimagined suites and expanded programming on par with the newest venues nationwide, we're delivering unforgettable experiences that drive economic growth, attract top-tier events and fuel local businesses. "The new and improved arena will deliver a first-class experience for every guest, from general admission attendees to premium club members, raising Glendale's profile as a leading U.S. entertainment district."

Key upgrades include enhanced facilities and guest accommodations, setting a new standard for concert venues in the Southwest. These changes aim to attract a diverse array of visitors, from music fans and sports enthusiasts to travelers seeking world-class entertainment options.

Construction is underway creating dazzling immersive fan experiences ranging from the street-inspired Floor Bar to the vibrant on-course Marketplace culinary creations to private booths in Studio 623. Guests can elevate their pre- and post-show event experience at the Bassline Bar, sweeping stage views from the third floor's The View's VIP club, and private loges in Encore for a blend of exclusivity and connection. These spaces redefine live entertainment, offering fans dynamic ways to connect and celebrate their shared passion for music and events.

The grand reveal of Desert Diamond Arena is planned for spring 2025, capping off three consecutive years of record-breaking box office success and highlighting the arena's pivotal role in Glendale's evolving entertainment landscape. The renovation's celebration will serve as a launchpad for future events, further establishing Glendale as a top national destination for entertainment and sports. Desert Diamond Arena is home to the popular Professional Bull Riders Arizona Ridge Riders, Arizona Rattlers Arena Football team, and currently hosts concerts and other entertainment acts throughout the year. Desert Diamond Arena has a seating capacity of 19,000 for concert events. The arena has 53 luxury suites and 12 suite lounge loges. Upon the project's completion, the arena will also feature 22 Encore Club Theatre Boxes, 14 Club 623 Studio Booths and 341 Club Seats in The View.

Desert Diamond Arena has hosted numerous concerts and events of note since opening in December 2003. A string of concerts in the arena's inaugural year included performances by Prince, Rod Stewart, Toby Keith, Britney Spears and Usher. Since then, more acts have performed there including U2, Elton John, The Rolling Stones, Paul McCartney, Bruce Springsteen, Rage Against the Machine, Billie Eilish, Kenny Chesney, Mötley Crüe, Justin Timberlake, Katy Perry, The Eagles, Taylor Swift, The Weeknd, Harry Styles, Celine Dion, Eric Church, Justin Bieber, Kendrick Lamar, Ed Sheeran, Shawn Mendes, Sam Smith, Bon Jovi, Khalid, Madonna, Pearl Jam, Red Hot Chili Peppers, John Mayer, Tim McGraw, Faith Hill and For King & Country. For more information visit desertdiamondarena com.



your success!



BLANCO Reserva

Everyone knows Blanco Cocina + Cantina is synonymous with tacos, tequila and good times, and now Fox Restaurant Concepts (FRC) has unveiled an elevated take on the popular restaurant with Blanco Reserva at PV, marking the brand's sixth Arizona location.

In line with the neighborhood's revival and the new \$2 billion redevelopment of the former Paradise Valley Mall, Blanco Reserva offers a more sultry and sophisticated interpretation of the classic Blanco feel and fare. Blanco Reserva celebrates the timeless warmth and gracious hospitality of Spanish ranchos, where life revolved around gatherings that brought friends and neighbors together under open skies and glowing lanterns. Inspired by these traditions, every detail, from the sumptuous new entrees and artfully crafted margaritas to the strikingly redesigned interior and bar, is a tribute to the spirit of community.

"The opening of Blanco Reserva at PV marks an exciting milestone for Blanco, bringing a fresh and dynamic new energy to complement the mall redevelopment," said Sam Fox, founder of Fox Restaurant Concepts. "We've enjoyed evolving Blanco, staying true to its vibrant Sonoran roots while introducing a more refined and elevated take on the experience guests have come to love."

Blanco's colorful menu of housemade corn tortillas, all-day braises and perfectly tasty tacos will be joined by new specialty entrees featuring more rich, contemporary flavors. Savor the Lobster & Shrimp Fideo with toasted angel hair,

roasted garlic adobo, crushed tomato and Morita chile butter; Filet Mignon & Garlic Prawns with 6 oz. grilled tenderloin with ancho steak sauce and split prawns, brushed with garlic butter; and Sangria Braised Short Rib with squash mole, pomegranate, roasted brussels sprouts and queso fresca; amongst many other indulgent dishes.

Blanco favorites aren't going anywhere on the Reserva menu like the Tiger Shrimp Fajitas with spicy garlic butter; a variety of tacos like slow-cooked BBQ Pork with roasted corn slaw, pickled onion and crema fresca; and twists on Sonoran-style classics like the Roasted Poblano Chile & Tomato Cheese Crisp, and the Short Rib Machaca Chimichanga (made "Sam Style" by adding a crunchy taco), to name just a few.

A proper visit to Blanco is never complete without indulging in one - ok, maybe two - margaritas or freshly made cocktails. Blanco Reserva is no exception, and the restaurant will feature a notable new bar experience with an expanded cocktail lineup inspired by FRC's wildly popular Pushing Daisies, the underground margarita bar that's taken Nashville's legendary Lower Broadway by storm since it opened in 2022. Amidst the impressive lineup of agave aperitifs, standouts include the Pushing Daisies with Don Julio silver, Xila 7 notas, pulped peaches and smoked summer salt; the Mango Stand with Maestro Dobel Diamante reposado, diced mango, spicy salt and chamoy; and the Thunderbird with Astral Blanco tequila. smashed jalapeno and strawberry, clementine and blistered shishito.

The new restaurant interior channels a moody, intimate take on a Mexican hacienda with a deep red palette, low ceilings, and a variety of textures for a timeless look. Warmth comes from the amber glow of the lighting and walnut wood accents in the ceiling beams, bar, and seating.

Blanco Reserva is among the first tenants to open at PV, following sister restaurant Flower Child's opening earlier this fall. Blanco Reserva is located at 12750 N. Tatum Boulevard in Phoenix and will be open Sunday through Thursday from 11:00 a.m. to 9:00 p.m. and Friday and Saturday from 11:00 a.m. to 10:00 p.m. for lunch and dinner. Happy Hour will be available Monday through Friday from 3:00 p.m. to 6:00 p.m. For more about Blanco, please visit www.BlancoCocinaCantina.com.









Southwest Wildlife Conservation Center's Wild About Wildlife Gala Raises Just Over \$250,000 in Celebration of 30 Years Protecting Arizona Wildlife

The Southwest Wildlife Conservation Center (SWCC) celebrated its 30th anniversary with the "Wild About Wildlife" Gala on Friday, November 8th, at The Clayton House in Scottsdale. The event, co-chaired by Ann Damiano and Pam Wugalter, brought together supporters and wildlife enthusiasts to honor three decades of dedication to Arizona's native

The evening, emceed by KTAR FM Morning News Anchor Jim Sharpe who guided guests through the night's festivities, featured a seated dinner, live music by Suzanne and the Contenders, and both silent and live auctions.

The Gala grossed just over \$250,000 to support SWCC's mission of rescuing, rehabilitating,

and releasing injured, displaced and orphaned My Sister's Closet, Willard E. White wildlife. These funds will directly contribute to the care and conservation efforts for Arizona's native species.

"Reflecting on the past 30 years, I'm deeply moved by the unwavering support from our community," said Linda Searles, Founder of SWCC. "It all began with Don Coyote, the orphaned pup who inspired us to create a sanctuary for Arizona's wildlife. This gala not only celebrates our achievements but also honors the memory of the first life we saved and reinforces our commitment to protecting Arizona's wildlife for future generations."

The success of the event was made possible by the generous contributions of our sponsors:

Consulting, Friends of Goliath, Frank and Alice Puleo, and Stucco Systems LLC. Their support underscores the community's dedication to wildlife conservation.

Notable guests in attendance included Dr. Steven Hansen, Executive Director, Arizona Humane Society; Dr. Craig Thatcher, Board Chair, Arizona Humane Society; Carol Schilling, Board Chair, Nina Mason Pulliam Charitable Trust; Ken Schutz, Executive Director, Desert Botanical Garden, whose presence added to the Valley-wide celebration.

For more information about Southwest Wildlife Conservation Center and how to help, visit southwestwildlife.org.



















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The Americano Debuts New Winter-Inspired Cocktails with Bold Flavors & Sophisticated Twists

The Americano, the upscale Italian-inspired steakhouse helmed by celebrity chef Beau MacMillan, is debuting bold new cocktails at north Scottsdale's most coveted dinner hotspot.

Renowned as one of Arizona's best cocktail programs, The Americano's expert bar team, under the direction of distinguished lead bartender Tyler Miller, has crafted a winter-inspired collection that reimagines classic libations with inventive, seasonal twists.

From the subtle tartness of Sage, Spice & Everything Nice offering earthy, fruity and citrus notes with a touch of spice to the luxuriously indulgent Let Me See That Tootsie Roll blending the rich flavors of chocolate and cherry with the brightness of citrus and a hint of pistachio for a nutty finish, the layered drinks deliver a sophisticated and playful flair.

Now available on the menu, the new cocktail lineup showcases a perfect blend of craftsmanship and seasonal inspiration, providing elevated flavors in every sip:

- Let Me See That Tootsie Roll (\$22): Vodka, Tempus Fugit Cacao, Cherry Herring, Lillet Tres Frais and Pistachio
- Sage, Spice & Everything Nice (\$22): Sage-infused Zephyr Gin, St. George Spiced Pear, Angostura, Apple and Lemon
- La Dolce Vita (\$22): Celaya Reposado, Don Zoilo Sherry, Ramazzoti, Angostura, Ginger and Lemon
- In the Industry (\$22): Los Vecinos Mezcal, Smith & Cross Rum, Vermouth, Sfumato, Mint Tarragon Simple, Grapefruit and Lemon
- Rokutini (\$22): Roku Gin, Lillet, Arugula and Caper Peppercorn
- The Donn (\$22): Makers 46, Aperol, Heirloom Alchermes & Pineapple, Passionfruit and Lemon

For more information, visit www.theamericanorestaurant.com.











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Dry January Best Mocktails Around the Valley

As we move into 2025, the trend of non-alcoholic drinking continues to grow, with more people embracing NA options for a healthier lifestyle. Here are some mocktails that offer the sophistication of classic cocktails, perfect for those looking to enjoy great tasting drinks without the alcohol.

Sandfish Sushi & Whiskey - At Sandfish Sushi and Whiskey, mocktails are elevated with the finest non-alcoholic spirits from Seedlip, a pioneer in non-alcoholic beverages. Known for their sugar-free, calorie-free, and allergenfriendly expressions, Seedlip offers the perfect foundation for refreshing and flavorful drinks. These handcrafted mocktails perfectly complement Sandfish's Scandinavian-inspired design and carefully curated sushi pairings, offering a delightful, alcohol-free alternative for both epicures and the curious. www.sandfishsushiwhiskey.com.

Mocktails include:

Virgin Garden - A crisp, herbaceous blend of Seedlip Garden, elderflower, mint, ginger, lemon, and soda, refreshing and light.

Nordic Brace - A smoky and aromatic mix of Seedlip Grove, lapsang souchong tea, maraschino, and bitters for a sophisticated sip.

Baltic Nights - A unique combination of Seedlip Notas de Agave, shishito, mango, orange, and yuzu, delivering a zesty, citrusy punch.

The Sicilian Butcher - At The Sicilian Butcher, you don't have to drink alcohol to enjoy a taste of Italy. They've crafted a selection of refreshing non-alcoholic cocktails that combine the rich flavors of Italian ingredients with a modern twist. The Sicilian Butcher's non-alcoholic cocktails offer an Italian-inspired twist on classic drinks, featuring vibrant flavors like pomegranate, rosemary, and citrus. From the refreshing Rosemary Pomegranate Soda to the Italian-style N/A Sorrento Spritz, these crafted

drinks provide a delicious liquor-free option that captures the essence of Italy's best flavors. Three Valley locations in Chandler, Phoenix and Peoria. www.thesicilianbutcher.com.

Hash Kitchen - The creative a.m. eatery known for innovative brunch dishes and interactive dining experiences for guests, offers their lineup of non-alcoholic beverages freshly canned onsite, to-go! Dubbed 'Fake it 'til You Make it,' this selection includes three freshly crafted options, perfect for any occasion. Hash Kitchen also offers the 'HK Virgin' alcohol-free option of their popular Bloody Mary. Available at all seven Valley locations. www.hashkitchen.com.

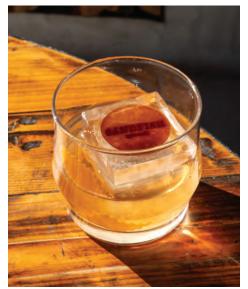
The NA beverages include:

Short Stack – fresh blackberry purée, lime and sparkling water

Frosted Strawberry - white cranberry juice, coconut milk and mini cereal marshmallows

Golden Ticket - pineapple, orange juice and cream of coconut ❖















JOJO Coffeehouse Unwraps Holiday-Season Specials

JOJO Coffeehouse kicks off the holiday season with the addition of its Winter Wonderland Menu, featuring seasonal specials with a tasty twist on classic breakfast and brunch dishes. The Winter Wonderland Menu will be offered through February 28th.

"The holiday season is a time for gathering with loved ones, filled with some of our favorite traditions and flavors," shares JOJO Coffeehouse Owner, Mike Melton. "Our team draws inspiration from the season to craft a menu that is festive and delicious for our guests to enjoy."

The Winter Wonderland Menu includes three new pancake creations – The Cinnamon Apple Pie Pancakes, layered with caramelized cinnamon apples and topped with fresh apple slices, caramel sauce, house-made whipped cream and crumble topping; The Chocolate Peppermint Pancakes, made up of three chocolate chip pancakes and topped with crushed peppermint, chocolate sauce and candy cane whipped cream; and the Toffee White Mocha Pancakes, three toffee filled pancakes drizzled with white mocha sauce and finished with powdered sugar. All pancake breakfasts are served with two cage-free eggs any style and choice of bacon, sausage, turkey bacon or chorizo. For diners who can't decide on a single flavor, JOJO Coffeehouse introduces its Winter Pancake Flight, including one of each.

Coffee lovers can choose from three holiday-inspired espresso drinks served iced or hot. New this year is the Toffee Nut Latte with a blend of sweet toffee, almond and seasonal spices. Returning to the Winter Wonderland Menu is the Candy Cane Mocha, a peppermint coffee with a choice of white or dark chocolate, whipped cream and candy cane sprinkles; and the Gingerbread Latte topped with whipped cream and a gingerbread man cookie. For those looking for a seasonal cocktail, the Apple Cider Sangria offers up a mix of tangy red sangria infused with apple and orange chunks and garnished with a honey and cinnamon half rim.

JOJO Coffeehouse continues to offer its full breakfast and brunch menu, including its signature mimosa and coffee flights. Open seven days a week, 7:00 a.m. to 2:00 p.m. on the weekdays, and 7:00 a.m. to 3:00 p.m. Fridays through Sundays. Weekend brunch-goers can also enjoy live music on Saturdays starting at 11:00 a.m. JOJO Coffeehouse is located in Old Town Scottsdale at 3712 North Scottsdale Road. The restaurant is first come first served, but guests can put their name on the Yelp waitlist early. To view the full menu or place an order for curbside pickup visit jojocoffeehouse.com.



Riot Hospitality Group Unveils Scottsdale's First Fine Dining Supper Club

Riot Hospitality Group announces it will open Scottsdale's first and only fine dining supper club in early 2025. Located in Old Town at 7373 East Camelback Road, Shiv Supper Club will set the stage for a bold new experience, where culinary artistry meets immersive entertainment.

Named after the culinary instrument crafted to perfection, Shiv is the first upscale supper club to open in Arizona. The 13,869-square-foot venue exudes modern elegance, natural charm and a little temptation with its dramatic lighting, cascading greenery and sculptural accents. The new concept will not only redefine the Valley's social scene, it will set a new standard in the culinary industry nationwide.

"We created Shiv Supper Club to be a fully immersive experience inspired by the world's most renowned dining destinations," said Ryan Hibbert, CEO of Riot Hospitality Group. "From the creativity behind the menu to the energy of the venue, every element has been perfectly crafted to excite every guest, and Shiv elevates the standard for fine dining in Scottsdale."



The menu at Shiv will offer an exceptional culinary journey, blending luxurious ingredients with imaginative presentations. It was developed by Riot Hospitality Group's Culinary Director Dustin Cooke, of awardwinning Hand Cut Chophouse and Farm & Craft, in collaboration with notable Restaurateur and Chef Jeff Mahin, the culinary genius behind the Michelin-starred Fat Duck in England, the former L2O in Chicago, Nobu and the Culinary Partner of Lettuce Entertain You.

Shiv's Truffle Butter Bread Service is a must-try to commence the dining experience as it's served tableside with fresh truffles hand shaved into a house-made compound butter. Guests can choose from a variety of chilled seafood towers, irresistible starters, and multiple caviar offerings including a signature caviar dome that will incorporate fresh lobster with house baked brioche toast and decadent lobster butter that blows away any traditional caviar service. Expertly crafted entrees include the Scallop Crudo with delicate sashimi grade sliced scallop, citrus buttermilk cream, and aleppo spiced strawberry jus, and the Smoke Show Chowder made with Halibut in a lemon chowder broth. A selection of Charcoal-Fired Prime Steaks, including a show-stopping Colossal Tomahawk presented tableside, are perfect for steak aficionados. Shiv's cocktail program features bespoke drinks designed to captivate the senses. From distinctive martinis to signature cocktails, each creation is thoughtfully selected to enhance the experience, while a perfectly designed wine list ensures there's something to celebrate every occasion.

As the evening unfolds, guests will discover a concept within the Supper Club where the party takes a decadent detour - introducing the Dessert Room by Shiv. Combining jaw-dropping desserts, bubbly champagne, and more elevated entertainment, the Dessert Room delivers a very sophisticated late-night vibe that is sure to be unforgettable. This sweet escape will provide everyone the perfect reason to book a VIP reservation to Shiv.

At Shiv, every night is a feast for the senses and a vibe worth repeating. It's dinner, drinks, and entertainment-amplified. It's a world of its own. For more information about Shiv Supper Club, visit www.shivsupperclub.com or follow along on social media at @shivsupperclub.

The Brokery's 2024 Community Impact

At The Brokery, we are deeply committed to the power of local business and the belief that our success is intertwined with the well-being of the communities we serve.

When you choose to work with a local business like ours, more of your dollars stay right here, fueling the growth and prosperity of our neighborhoods. In 2024, we are proud to say that we made a big effort to give back.

With your support, we had the privilege of helping over 450 families with their real estate needs last year. But our impact doesn't stop there. Through these unique relationships, we gained a deeper understanding of what truly matters to our clients in their everyday lives. In turn, we made a purposeful effort to channel our profits back into local schools, charities, and events that our clients are passionate about.

Here are some of our 2024 highlights:

Support And Donations:

- Phoenix Children's Hospital
 - Toys For Tots
- Arizona Broadway Theatre
- Fresh Start Women's Organization
 - Canine Companions
 - Good Soles

Events Hosted or Sponsored:

- Inaugural Sponsor of the Arcadia Turkey Trot
- 5 Community Markets Ft. Over 100 Local Vendors
 - 4 Free Coffee Events
 - 2 Free Movie Events
 - 2 Free Photos With Santa Events

School Sponsorships:

Hopi Elementary | Veritas Prep | Arcadia High School

Every relationship, every partnership, and every connection we make is an opportunity to make a positive impact right here at home. Thank you for being a part of our journey in 2024. Together, we will continue to build a stronger, more connected community for years to come.

Support Local!





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