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The Mexicano Launches NEW Summer Happy Hour Menu

The Mexicano, known for their over-the-top dining atmosphere and build-your-own margarita bar, has launched a summer happy hour. Available every day from 11:00 a.m. to 5:30 p.m. in the bar area, from \$3 tacos to \$10 nachos, these savings will have you throwing a fiesta. Happy hour details feature:



Drinks:

- **\$5 Drink Specials** - Classic Margarita, Modelo draft beer, sangria, well drinks

Tacos - \$3 each:

- **Carnitas** - confit pork + orange + Mexican coke + cilantro + onion + salsa verde
- **Chicken Tinga** - braised chipotle chicken + pico de gallo + cabbage + crema + queso fresco
- **The Best F#%ing Queso Birria** - chile-braised beef + diced onions + cilantro + Mexican cheese blend + consomé

\$10 Items:

- **The Best F#%ing Birria Nachos** - chile-braised beef + beans + chipotle cheese sauce + Mexican cheese blend + pico de gallo + cilantro + jalapeno + poblano cream + crema fresca
- **Taco Salad with Chicken** - tortilla bowl + chopped baby romaine + black beans + cucumber + tomatoes + roasted corn + olives + radish + queso fresco + chipotle honey + sour cream
- **Chicken Tinga Enchiladas** - braised chipotle chicken + tomatillo salsa + Mexican cheese blend + crema fresca + cilantro + pico de gallo + queso fresco
- **The Best F#%ing Birria Nachos** - chile-braised beef + diced onions + cilantro + Mexican cheese blend + rice + pinto bean refrito

In addition, weekly specials include: Margarita Mondays where guests can score \$4 Classico Margaritas and Taco Tuesdays for \$2 chicken tinga and carnitas tacos. (Available in the bar area). For more information, visit www.themexicano.com. ❖



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SPECIALS

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& Petite Filet

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From the Publisher...



Happy 4th of July to all our readers! Each year as American citizens we celebrate July 4th, 1776, as a day that represents the Declaration of Independence and the birth of the United States of America as an independent nation. Let's get together with family and friends and take time to really appreciate all that we have to celebrate.

There are many ways to celebrate the 4th here in the Valley. Firework displays and parties are the most well-known activities associated with Independence Day. All major cities have fireworks displays and there is also one given by the White House. Here in the Valley there are several displays that you can go see this year including: Light up the Sky at American Family Fields, Freedom Fest at the Fairmont Scottsdale Princess, Four Times As Fun at The We-Ko-Pa Casino Resort, Blues, Brews, and BBQ at the Hyatt Gainey, Independence Day Weekend Fireworks at the Wigwam, Fabulous Phoenix 4th at Steele Indian School Park, Hometown 4th at Schnepf Farms and of course right here in our back yard Red, White and Biltmore at the Arizona Biltmore! For information on these events, visit www.visitphoenix.com/blog/post/fourth-july-phoenix. Have a great Fourth of July, and please be safe!

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

Until next month, *Susan*

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Susan Aavang
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Village Health Clubs & Spas Earn Blue Zones Project® Designation

The Village Health Clubs & Spas recently commemorated their official designation as Blue Zones Project Approved worksites with a ribbon-cutting ceremony at their Gainey location in Scottsdale. The Village team has worked tirelessly over the last several months to achieve this honor, piggybacking on the efforts they have made for over 40 years to connect people with rich and rewarding experiences through the power of health and fitness.

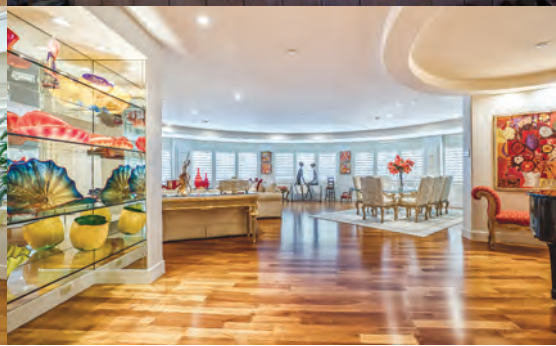
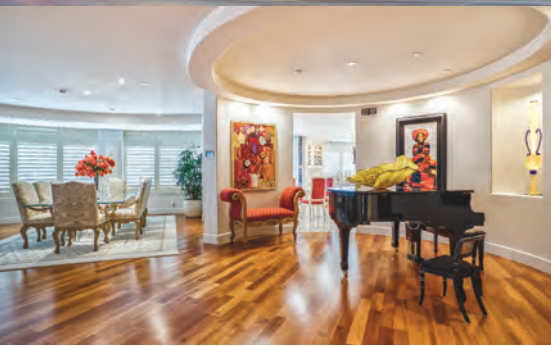
The Blue Zones Project® is a community-led, well-being improvement initiative focused on changing the environment to address social determinants of health to make healthy choices easier. These choices, in turn, seek to help people live longer, healthier and happier lives. According to the Blue Zones Project®, approximately one-third of peoples' waking hours are spent at work. However, fewer jobs today require moderate physical activity than in the past. Approved Worksite status means that the Village is helping their employees move more, eat better and connect, focusing on employee well-being improvement initiatives as a core value of their business.

"In helping people live longer, better lives by improving their surroundings, Blue Zones Project® well-being practices are in total alignment with our values – supporting our staff and members alike, and we are thrilled to be approved as a Blue Zones Project® worksite, and the first health club community to do so," said Carol Nalevanko, President of the Village Health Clubs & Spas.

For more information about the Blue Zones Project®, visit their website at www.bluezonesprojectscottsdale.com.

The Village Health Clubs & Spas have four locations around the Valley, including one in Phoenix, two in Scottsdale and one in Chandler. For more information about the Village, you can visit their website at www.villageclubs.com. ❖





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Queen Creek Olive Mill Wins International Award For Estate Extra Virgin Olive Oil

Local Producer of EVOO Wins Silver Award at NYIOOC World Olive Oil Competition

The Queen Creek Olive Mill, Arizona's only producers of extra virgin olive oil, proudly announce a prestigious win at the 2024 New York International Olive Oil Competition (NYIOOC). The local olive oil producer has showcased its commitment to excellence by securing a Silver Award for its esteemed Estate Extra Virgin Olive Oil.

The NYIOOC, regarded as the most prestigious olive oil competition in the world, attracts entries from top producers worldwide. For the Queen Creek Olive Mill, this marks the third time the world competition has recognized its premium extra virgin olive oil. The agritourism destination previously won the Gold Award in 2017 and Silver Award in 2019 for its Balanced Extra Virgin Olive Oil, solidifying its reputation as a leading player in the olive oil industry.

"We are so incredibly proud to have produced one of the world's best olive oils recognized in the New York International Olive Oil Competition," says John Rea, President of the Queen Creek Olive Mill. "Our Estate Extra Virgin Olive Oil is made solely from our olives grown on our farm in Queen Creek and this year we had a wonderful harvest. We are looking forward to another great harvest and milling season to come this year."

The award-winning Estate Extra Virgin Olive Oil is composed of a selection of Arbosana and Koroneiki olives harvested at the Queen Creek Olive Mill during the optimal period of the 2023 season. The local olive farm produced on average three tons per acre for a total of 2,547 liters of the olive oil. The Estate Extra Virgin Olive Oil, which is in its second year of production, was crafted to have a well-balanced flavor, revealing notes of tomato leaf and green almond with a subtle undertone of fresh cut grass, followed by a light, peppery finish.

In addition to being produced and sold at the Queen Creek Olive Mill



in Queen Creek, products are also available for purchase at the Marketplace at Kierland Commons in Scottsdale, online and across the Valley at grocers including AJ's Fine Foods and Sprouts Farmers Market, among many others.

For more information on the Queen Creek Olive Mill's award-winning olive oil, visit www.queencreekolivemill.com.

JOJO Coffeehouse Welcomes Summer-Inspired Brunch Menu

Breakfast and Brunch Restaurant Launches Seasonal Specials

JOJO Coffeehouse unveils its summer menu. The Scottsdale breakfast and brunch restaurant will offer diners a selection of specialty drinks and dishes available through August 31st.

“As the temperature heats up, we want to give our customers a reason to come in and cool off,” states Mike Melton, Owner of JOJO Coffeehouse. “Working with our team, we’ve put together a fun menu for the summer that features a mix of seasonal flavors.”

The summer menu features a choice of sweet and savory dishes for customers to indulge. The Piña Colada Pancakes include three fluffy pancakes layered with rum-infused mascarpone, toasted coconut, fresh pineapple, a dollop of the tropical whip, and topped with a delicious maraschino cherry. On the savory side is Chiquales made with corn tortillas cooked in a vegetarian enchilada sauce, topped with creamy

queso fresco, pico de gallo, sour cream and avocado served with two eggs any style.

Coffee lovers can sip on the Orange Creamsicle Macchiato, crafted with JOJO signature espresso combined with a choice of milk, vanilla syrup, topped with orange cold foam and dusted with cinnamon. Brunch-goers seeking an alternative to coffee can enjoy the Strawberry Shortcake Chai Tea, a unique twist on a classic chai, infused with strawberry puree and topped with whipped cream and a shortbread cookie.

The summer cocktail is The JOJO Aquachule Margarita featuring a mix of jalapeno, cucumber, pineapple, fresh lime juice and tajin, created to combat the Arizona heat.

JOJO Coffeehouse continues to serve its signature mimosa and coffee flights alongside its full breakfast and brunch menu. JOJO’s is open 7 days a week, from 6:00 a.m. to 2:00 p.m. on

the weekdays and 6:00 a.m. to 4:00 p.m. Friday through Sunday, offering live music showcasing local musicians Saturdays and Sundays starting at 11:00 a.m.

JOJO Coffeehouse is located in Old Town Scottsdale at 3712 N. Scottsdale Road. Seating is first come, first serve with an option to reserve a spot on the waitlist through Yelp. To view the full menu or place an order for curbside pickup, please visit jojocoffeehouse.com.

About JOJO Coffeehouse

JOJO Coffeehouse is a locally owned and operated breakfast and brunch restaurant in Old Town Scottsdale with a focus on craft and locally sourced products. The beachy resort feel of JOJO Coffeehouse is centered around community, food, coffee and music. The food and drink menus are carefully crafted with conscious ingredients avoiding GMOs, high fructose corn syrup and preservatives, where possible. ❖



Encore Landscape Management Named One of the 2024 Lawn and Landscape Magazine's Best Places to Work

The owners of Encore Landscape Management, a full-service commercial landscape maintenance company based in Phoenix, Arizona and Las Vegas, Nevada, are pleased to announce that their company was recently named as one of *Lawn and Landscape Magazine's* 2024 Best Places to Work.

The survey and awards program, which was created in 2022, identifies, recognizes and honors the best places of employment, which in turn will benefit the industry's economy, its workforce and businesses.

"Once again, this contest shows the amount of fantastic and professional companies the lawn care and landscape industries have to offer," says Brian Horn, editor, *Lawn & Landscape Magazine*. "These entries get better and better every year, and we are excited to be able to share these stories."

Over the years, Encore Landscape Management quickly earned a well-deserved reputation as an outstanding and supportive place to work, and as a result was first named one of the best places to work in 2022. The company offers a number of services, including landscape maintenance, design, installation, tree care, irrigation management, and plant health care services.

"We are incredibly honored to receive this recognition once again," said Encore Landscape Management Partners Juan Hernandez, Mike DiFabbio and John Garigen. "Our focus has always been on creating a culture that values each team member, promotes growth and ensures a rewarding experience. This award validates our efforts and inspires us to continue striving for excellence."

According to a representative from *Lawn and Landscape Magazine*, companies in the industry entered the two-part process to determine the 2024 Lawn and Landscape's Best Places to Work.

The first part consisted of evaluating each nominated company's workplace policies, practices and demographics. This part of the process was worth approximately 25% of the total evaluation. The second part consisted of an employee survey to measure the employee experience. This part of the process was worth approximately 75% of the total evaluation.

"We are humbled to have been named as one of the best places to work in our industry. We believe our greatest asset is our team. We truly value our employees and are very thankful for their loyalty and hard work," the partners noted.

For more information on Encore Landscape Management, visit www.encorelm.com or call (602) 568-2582. ❖



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Top 2% of Coldwell Banker Agents Globally








~ Real Estate Update ~



By Debbie Frazelle, Coldwell Banker Realty

Looking for something to do during the hot summer months when you do not want to spend much time outdoors? It is a perfect time of year to get your house organized and ready for the fall and holidays! Who knows, you may even have a move planned in the future!

Thinking, where should I start? Here are a few items to get rid of or donate so you can organize your house and liberate yourself from unnecessary clutter!

- Expired medications
- Old magazines and newspapers
- Mismatched socks
- Worn-out towels and linens
- Old makeup and skincare products
- Excess cooking tools
- Expired spices
- Unused craft supplies
- Unmatched Tupperware/plastic ware
- Clothes that do not fit
- DVDs and CDs
- Old phone chargers and cables
- Promotional freebies
- Outdated travel guides and maps
- Manuals for appliances you no longer own
- Old paint cans
- Old prescription glasses
- Unused exercise equipment

The journey may actually be fun and the end result will be very rewarding! If you are thinking of selling once the weather cools down, give me a call and I can give you a free market analysis of your home. Call Debbie Frazelle, Coldwell Banker Realty, (602) 399-8540, Debbie@DebbieFrazelle.com. ❖

Statistics for May 15th to June 14th 2024

Homes for Sale	36	Homes Sold/Closed	12
Homes Sale Pending	11	Rentals Furnished	4
Rentals Unfurnished	8		

For Sale

Biltmore Mountain Villas	1	\$1,625,000
Colony	2	\$799,000-\$1,251,500
Courts	5	\$624,900-\$676,000
Estates	4	\$4,500,000-\$9,695,000
Fairway Lodge	3	\$897,000-\$1,195,000
Gates	1	\$1,600,000
Heights	1	\$779,990
Hillside Villa	3	\$1,999,000-\$2,695,000
Mountain Estates	1	\$3,495,000
Meridian	3	\$389,900-\$459,000
Terraces	11	\$324,000 - \$515,000
Village on the Lakes	1	\$1,100,000

Pending Sales

Biltmore Mountain Villas	1	Colony	1
Courts	1	Estates	2
Fairway Lodge	1	Gates	1
Greens	1	Meridian	1
Biltmore Square	1	Village on the Lakes	1

Closed Sales

Biltmore Square	1	Cloisters	1
Colony	1	Courts	1
Fairway Lodge	1	Gates	1
Greens	1	Terraces	3
Two Biltmore	1	Village on the Lakes	1



Full Speed Chicken and Ribs Now Open in Phoenix

New Concept by Little Miss BBQ Founders is Moving Full Speed Ahead for Expansion in 2025

Full Speed Chicken and Ribs, the new concept developed by Little Miss BBQ founders Scott and Bekke Holmes, is now open at 513 E. Roosevelt St. Focused on Southern and Nashville hot fried chicken and biscuits as well as pecan-smoked pork ribs and pulled pork, Full Speed Chicken and Ribs is already set for expansion in 2025.

“We’re really excited about bringing simple yet excellently-executed Southern and Nashville staples to the Phoenix area and serving our guests in a fun and welcoming environment,” said Holmes. “What started as a brainstorm has developed into a concept that we feel can be recreated anywhere. We look forward to introducing Full Speed Chicken and Ribs to other areas of the Valley next year.”

The seed for Full Speed Chicken and Ribs was planted at the height of COVID, during which time the Holmeses purchased a fryer and began testing recipes at home, focusing primarily on Nashville hot chicken, smoked ribs and pulled pork, and house-made buttermilk biscuits. With a purposefully small menu, the focus is on exceptional quality and a superior guest experience.

The unpretentious yet scrumptious menu begins with fried chicken offerings from tenders to leg quarters (including the thigh and drumstick), fried to a golden perfection and served with guests’ choice of southern, medium or “hottie hot hot” flavors. Pork ribs are available by the half rack or full rack; diners can even order a single rib. Sides include crunchy crinkle-cut fries, crispy coleslaw, thick and rich BBQ pork and beans and creamy mac and cheese.

Sandwiches include anything-but-traditional Pulled Pork and Chicken options as well as The Roosevelt Chicken Biscuit featuring a fried chicken breast, comeback sauce and pickles piled high on a house-made buttermilk biscuit. Other items of deliciousness include Pimento Cheese and Crackers, the Southwest Salad, “This & That Fries” loaded with pulled pork or fried chicken and the Strawberry Shortcake Biscuit for dessert. Catering is also available.

Full Speed Chicken and Ribs is open Tuesday through Saturday from 11:00 a.m. to 8:00 p.m. and Sunday from 11:00 a.m. to 3:00 p.m. For convenience, the restaurant offers easy online ordering via its website. For more about Full Speed Chicken and Ribs, visit eatfullspeed.com. ❖



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Postino WineCafé Kicks Off Second Annual Battle of The Bruschetta

Bruschetta lovers rejoice! Postino WineCafé's iconic bruschetta is throwing down this summer with the second annual Battle of The Bruschetta, a summer-long, bracket-style competition between four limited-time bruschetta recipes. Think four out-of-the-box innovative bites like French Onion (roasted garlic aioli, gruyere, braised white onions, melted brie), Buffalo Cauliflower (buffalo cauliflower, cambozola ranch yogurt, celery, chives) and Philly cheesesteak bruschetta (roasted garlic aioli, chopped steak, caramelized onion and peppers, fondue, chili oil). For those with a sweet tooth, the Berry Mascarpone is made with blackberry mascarpone, graham cracker streusel, macerated blueberry, lemon, and powdered sugar.

The competition begins July 1st, with each "battle" running for 30 days. The finals begin September 1st, with the champion crowned on September 16th. During each battle, guests can order two competing bruschetta flavors and vote on their favorite by texting "BATTLE" to (602) 637-1510 for each round. And the champion bruschetta will earn a permanent spot on the Postino menu this fall for all to enjoy.



The competition begins July 1st, with each "battle" running for 30 days. The finals begin September 1st, with the champion crowned on September 16th. During each battle, guests can order two competing bruschetta flavors and vote on their favorite by texting "BATTLE" to (602) 637-1510 for each round. And the champion bruschetta will earn a permanent spot on the Postino menu this fall for all to enjoy.

All competing bruschetta were masterfully created by Postino Executive Chefs who are now sharing their recipes with Postino lovers nationwide. Last year, over 28,600 votes were recorded across the country, crowning 'Mexican Street Corn' the winner, and earning it a spot on the current Postino menu.

Battle #1: July 1st - 31st | Berry Mascarpone vs French Onion

Battle #2: August 1st - 31st | Philly Cheesesteak vs Buffalo Cauliflower

Battle #3 (Championship): September 1st - 15th | Winners of Battle #1 and #2

Champion announced on @postinowinecafe social media: September 16th, 2024

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

Salt River Fields at Talking Stick Unveils Lineup of Fall 2024 Events

Fresh off a successful 2023 event season that included Yoga in the Outfield, Spooktacular Hot Air Balloon Festival, and AZ Barrels, Bottles and Brews, Salt River Fields at Talking Stick is excited to be bringing them all back for 2024, along with hosting TACO FEST for the first time ever.

Kicking things off this fall, Salt River Fields will be home to one of the biggest taco festivals in the country, as the second-annual TACO FEST is moving to its new home at Salt River Fields this October 19th and 20th, 2024. The TACO FEST will be a memorable two-day event that brings together over 40 of the state's most passionate taco makers along with agave spirit artisans, local musicians and DJs, artists, and small businesses to create an exciting experience authentic to our community. To purchase tickets, and for more information on TACO FEST, visit www.tacofestaz.com, or follow @tacosphx, and @saltriverfields for the most up to date information of festival updates, participant announcements and exclusive promotions.

Following TACO FEST, yogis are invited to soak in the incredible views of the McDowell Mountains this Fall at Yoga in the Outfield. This bi-yearly event is coming back to Salt River Fields on Sunday October 13th. Stretch, sweat and relax in the middle of same centerfield that the Arizona Diamondbacks and Colorado Rockies players patrol during Cactus League Spring Training games. The hour-long class will be led by a local yogi, and is followed up with a social mixer/afterparty for the attendees up on the Pepsi Patio just above the main concourse of the stadium. For more information on Yoga in the Outfield, and to purchase tickets, visit www.saltriverfields.com/upcoming-events.

Up next for 2024 is the Halloween-themed family favorite, the 12th Annual Spooktacular



Hot Air Balloon Festival. This year's festival will take place Friday, October 25th through Sunday, October 27th from 5:00 p.m. to 9:00 p.m. There will be 20+ hot air balloons on site acting as trick-or-treat stations passing out over 4,000 pounds of candy for the kids. Plus, for an additional ticket you can take a tethered balloon ride that gives you incredible views of the festival grounds. Pre-sale tickets are available now until July 1st, tickets starting at \$12 for children and \$17 for adults. For more information visit www.azspooktacular.com.

Turning the calendar to November, Salt River Fields is happy to be bringing back AZ Barrels, Bottles & Brews to the Centerfield Plaza inside Salt River Fields main stadium for its sixth year. Recently awarded "Arizona's Best Annual Event" by *Arizona Foothills Magazine*, AZ Barrels, Bottles & Brews high-

lights over 25 of the state's biggest and best craft breweries and distillers who offer samples and products produced exclusively in Arizona. This year's event will take place November 16th from 2:00 p.m. to 5:00 p.m. Early Bird tickets can be purchased online now. Tickets are limited and are available starting at \$60, which includes 15 beverage samples and access to purchase items from beer centric food trucks and vendors. The 15 samples include any choice of 5oz. beer pours, 2 oz. wine/cocktail samples, and ½ oz. neat spirits. In addition, VIP tickets are also available, which gain you an extra hour of access to AZ Barrels, Bottles & Brews. Designated driver tickets are also available for \$19, who will receive a swag bag, and a chance to win spring training tickets! This event is 21+ only. For more information, please visit www.azbottlesandbrews.com. ❖



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Hash Kitchen Launches NEW Brunch Menu

Rise and shine brunch lovers! Creative a.m. eatery Hash Kitchen has debuted dozens of new menu items that will be sure to elevate your breakfast experience and introduce you to the 'brunch-life.' From sweet to savory, pancakes to hashes, there is something for everyone's taste buds. The new menu items are available now at all seven Valley locations.

New menu items include:

Pancakes:

- **Chocolate & Peanut Butter Pancakes** - chocolate pancake / chocolate peanut butter mascarpone / powdered sugar / warm maple reduction
- **Strawberry Shortcake Pancakes** - butter-milk pancake / Fruity Pebbles / strawberry mascarpone / fresh strawberries / warm maple reduction
- **Banana Bread Pancakes** - banana bread pancakes / vanilla mascarpone / caramel / banana

Greatest Hits:

- **Coconut Encrusted French Toast** - coconut encrusted / coconut cream / warm maple reduction
- **Sexy Toast** - multigrain bread / heirloom cherry tomatoes / avocado / shaved egg / goat cheese / pickled red onions / lemon oil drizzle

Friends with Benedicts:

- **Chile Relleno Benedict** - crispy potato cakes / queso fresco / chile relleno / cilantro / red onion / green chile hollandaise

Scramblers:

- **Mexicana Scrambler** - chorizo / jalapeños / tomatoes / avocado / pepper jack cheese

- **Chicken Tinga Scrambler** - chipotle-braised chicken / caramelized onion / avocado / cilantro / queso fresco / salsa verde / crema
- **Birria Scrambler** - slow chile-braised beef / onions / cilantro / caramelized onions / crema / side consommé

Fruits/Oats:

- **Giuliana's Overnight Oats** - rolled oats / chia seeds / milk / vanilla yogurt / fresh fruit / cinnamon / agave drizzle

HK Hashes:

- **Chicken Parm Hash** - herb-breaded chicken / San Marzano tomato herb sauce / mozzarella / fried eggs*
- **Chile Relleno Hash** - potato & black bean hash / chile relleno / fried eggs / salsa verde / queso fresco / red onion / cilantro
- **Corned Beef Hash** - chopped house made corned beef / onions / peppers / crispy potato / Swiss cheese / poached eggs / brown gravy / sauteed onions
- **Birria Nacho Hash** - piled-high tortilla chips / chile-braised beef / refried beans / Mexican chipotle cheese sauce / cilantro / crema / queso fresco

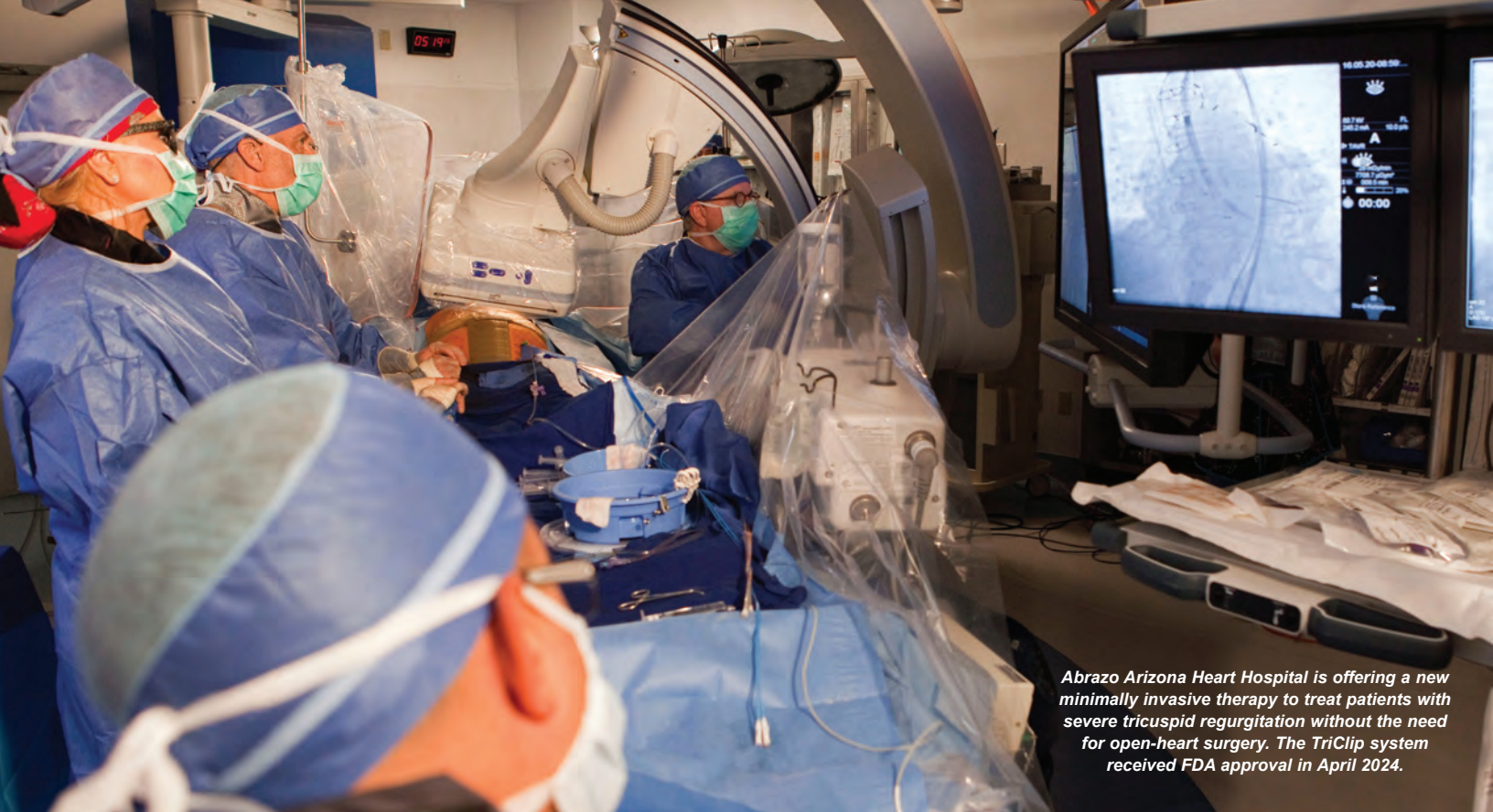
Off-the-Chain Sandwiches:

- **Chicken Parm Sandwich** - herb-breaded chicken / San Marzano tomato herb sauce / parmesan / mozzarella / ciabatta
- **Ranchero Burger** - pepper jack / crispy onion / salsa roja / avocado salsa / cilantro
- **Corned Beef Sandwich** - piled-high house made corned beef / Swiss cheese / house sauerkraut / rye

The party brunch spot also launched a dozen of new brunch-inspired cocktails including the shareable 'Good Times Roll' made with vodka, kiwi, melon, lime and seltzer served in a collectible Converse skate cup guests can take home as a souvenir. Option available for guests to upgrade ANY drink to come in the collectible skate cup for \$18.

For more information, please visit www.hashkitchen.com.





Abrazo Arizona Heart Hospital is offering a new minimally invasive therapy to treat patients with severe tricuspid regurgitation without the need for open-heart surgery. The TriClip system received FDA approval in April 2024.

New Option for Heart Valve Repair Offered At Abrazo Arizona Heart Hospital

TriClip Device for Repair Leaky Tricuspid Heart Valve Received FDA Approval

A new option for repairing leaky tricuspid heart valves is now being offered at Abrazo Arizona Heart Hospital. The TriClip™ transcatheter system is a minimally invasive therapy to treat patients with severe tricuspid regurgitation without the need for open-heart surgery.



Tricuspid regurgitation is a condition where the valve between the two right heart chambers doesn't close properly, resulting in a backward flow of blood into the right atrium of the heart. The Abbott TriClip transcatheter edge-to-edge repair (TEER) system received FDA approval in April.

Symptomatic severe tricuspid regurgitation typically impacts older individuals who have multiple co-morbidities, making open-heart surgery a high-risk procedure and resulting in many people going undertreated. The risks of a leaky tricuspid valve can be substantial: people often develop other conditions such as atrial fibrillation, and heart failure that can ultimately result in death.

“The TriClip system offers a minimally invasive treatment option to help improve quality of life and functional status in patients with symptomatic severe tricuspid regurgitation, despite optimal medical therapy, who are at intermediate or greater risk for surgery,” explained Dr. Timothy Byrne, a Structural Interventional Cardiologist who participated in a clinical trial of the system.

The TriClip system is a new option for repairing leaky tricuspid heart valves now being offered at Abrazo Arizona Heart Hospital. It is a minimally invasive therapy to treat patients with severe tricuspid regurgitation without the need for open-heart surgery.

TriClip is delivered to the heart via a catheter inserted through the femoral vein in the leg and works by clipping together a portion of the leaflets of the tricuspid valve to reduce the backflow of blood.

Designed specifically for the right side of the heart and the tricuspid valve's complex anatomy, the TriClip and steerable guiding catheter systems allow physicians to independently grasp and effectively clip leaflets of the tricuspid valve to reduce the regurgitation. This approach allows the heart to pump blood more efficiently.

Traditionally, the only treatment options for tricuspid regurgitation have been surgery, which is rarely performed due to the complexity of the procedure and high risks involved, and medical therapy, which is often not successful in reducing the condition.

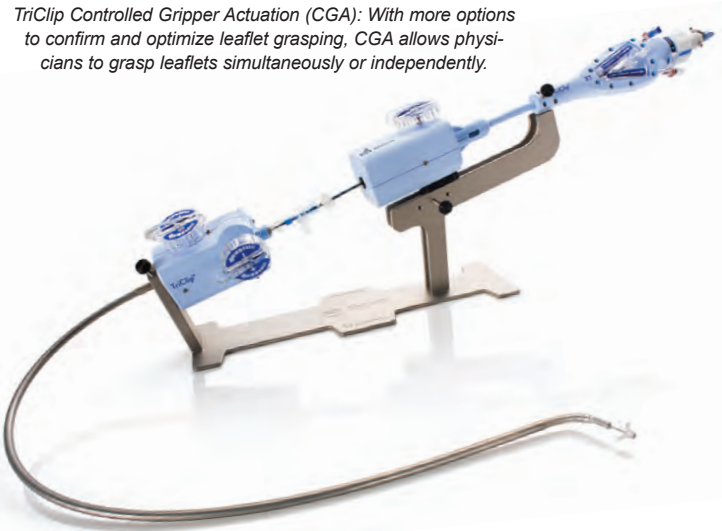
For more information about Abrazo Health hospitals, take a free health risk assessment or to find a doctor, visit AbrazoHealth.com.

About Abrazo Health

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



Expanded Range of Sizes: A total of 4 implant sizes, now including implants with wider grasping area, gives physicians the ability to choose an implant size based on each patient's tricuspid valve anatomy.



TriClip Controlled Gripper Actuation (CGA): With more options to confirm and optimize leaflet grasping, CGA allows physicians to grasp leaflets simultaneously or independently.



Call (602) 952-0002 to schedule a consultation with Dr. Byrne.





Kids Eat Free Summer Dining

Pita Jungle - This summer everyone's favorite local restaurant Pita Jungle is bringing back the Kids Eat Free promotion, giving parents a break in the kitchen while providing nutritious options your kids will love! Kids can build their own meal by choosing a grain or carb, a vegetable and a protein along with a side of seasonal fruit and a kids-sized drink. Vegan, vegetarian and gluten-free options are all available. Available at participating locations every Tuesday in July, kids can eat for free with purchase of an entrée. The offer must be mentioned at time of order and is for children 12 and under for dine-in only. www.pitajungle.com.



Streets of New York - Kids can eat free all day on Tuesdays at the local pizza franchise with the purchase of any dinner-sized salad, pasta entrée, sandwich or 10 inch or larger whole pizza! Kids can choose from Italian classics including spaghetti or ravioli in tomato sauce, a large slice of cheese pizza, mac & cheese and even chicken strips with fries, served with their choice of drink. Offer valid through August 27th for children 12 and under for dine-in only. www.streetsofnewyork.com.



Koibito Poke - Now through July 31st, kids can eat free seven days a week after 4:00 p.m. at the award-winning poke franchise with the purchase of any size poke bowl. The kid's menu includes one scoop of protein, one sauce, two toppings and a garnish. Koibito Poke even offers kid-friendly protein options including chicken and tofu. The kid's bowl is complete with a kid-sized drink and a dessert. Offer valid for children 12 and under for dine-in only. Six Valley locations. www.koibitopoke.com.

Mici Italian - For loyalty members, kids 12 and under eat for just \$2 all day, every day at the quick-casual restaurant with an adult purchase. Promotion available for dine-in orders only. Mici Italian offers a menu of authentic Italian family recipes, crafted with love and using only the finest, high-quality ingredients. The made-to-order pastas, artisan pizzas, salads, and more are created with all-natural, unprocessed, and clean ingredients. In a nod to the commitment to quality, Mici ensures that their dishes are free from hormones, nitrates, and preservatives, providing a wholesome and delicious dining experience. Mici Italian also offers a lunch special Monday through Friday from 11 a.m. to 2 p.m. for only \$9.99 which includes any 10 inch pizza and a fountain drink. www.miciitalian.com.

Los Sombreros - Now through July 31st, for Los Sombreros 'Los Amigos Rewards' members, kids 12 and under can eat for just \$2 all day every day with an adult entrée purchase. Kid-friendly Mexican cuisine options include bean & cheese tacos, nachos and quesadillas. Locations in Scottsdale and Mesa. www.lossombreros.com.

Sicilian Baker Offers \$2 Gelato Scoops And \$1 Mini Cannolis This Summer!

Looking for a way to stay cool and treat yourself to something sweet? The Sicilian Baker has you covered one scoop at a time with the launch of their Gelato and Cannoli Happy Hour! Available now at all three Valley locations in Chandler, Peoria and Phoenix Monday through Thursday from 1:00 p.m. to 5:00 p.m., guests can make their afternoons sweeter this summer with a \$2 scoop of gelato and a mini cannoli for only \$1!

Experience the flavors of Italy with rotating gelato flavors including Belgian Dark Chocolate, Raspberry Sorbet, Pecan Maple, Apple Crisp, Mint Chocolate Chip and Italian Espresso. Guests can upgrade to a cone and toppings for an additional cost. For more information, visit www.thesicilianbaker.com.



Indulge in The Scottsdale Resort & Spa's Chef's Dinner Series Chef's Private Wine Dinner with Daou Vineyards

This summer, The Scottsdale Resort & Spa, Curio Collection by Hilton invites guests to indulge in its Chef's Dinner series featuring specially curated five-course dinners alongside one-of-a-kind whiskey cocktails and tastings and hand-selected wines from Daou Vineyards.

Guests are invited to explore a five-course dinner perfectly paired with wines from Daou Vineyards. From a refreshing starter to a sumptuous dessert, each course is crafted to elevate the flavors and make for an unforgettable evening.

- Wednesday, July 17th beginning at 6:00 p.m.
- Guests must be 21+
- Reservations are required and can be made by visiting OpenTable. The cost is \$89++ per guest.





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An innovation of Hospice of the Valley

Chef Doug Robson Opens All-New Tesota Restaurant

Renowned Phoenix chef/restaurateur, Doug Robson, has opened an all-new restaurant, Tesota, in the heart of Uptown Phoenix. Open daily for lunch, dinner and happy hour, Tesota (300 W. Camelback Road in Phoenix) is the newest creation from Robson, the Chef/Partner behind Gallo Blanco and Otro Café in Phoenix. Nestled inside the stunning indoor-outdoor space that previously housed Southern Rail, and was also the longtime home of the historic Beefeater's Steakhouse, Tesota expands upon Robson's Latin-centric menus with a globe-straddling approach to nimble, ingredient-focused dishes, ranging from premium steaks and seafoods, to Mediterranean, Asian and South American fare. Tesota, which is the Spanish word for 'desert ironwood tree,' will also temp with an ever-changing menu of craft cocktails and beers, plus a premium wine list, highlighted by an extensive selection of Arizona wines curated by Stephanie Thompson.

"Having previously focused on Mexican and Latin fare, I was excited to expand our boundaries, literally," Chef Robson says. "Tesota is as much a neighborhood restaurant as it is destination restaurant, with a chef-driven, seasonal menu with lots of fun ingredients that explore different culinary traditional across borders." For example, Tesota has incorporated the existing pizza oven to make fold-over sandwiches, starting with fresh-baked pizza dough that's split apart and stuffed with delicious ingredients such as an Argentinean Choripan, which is a simple yet delicious dish made with Phoenix's own Schreiner's sausage and chimichurri sauce. Tesota also tempts with a seasonal menu of Pizzettas,



Chef Doug Robson

or individual pizzas, including chorizo, asparagus, margarita and an Iberian Salumi. Plus, Robson has also partnered with Tesota's Executive Chef, Jared Porter to incorporate exciting Asian elements, including fresh seafood and crudo dishes. And as a nod to Beefeater's, Tesota will also offer premium cuts of steak, from Prime Ribeye to Flatiron Steak and a delicious Wagyu Burger. Robson and Porter have an extensive history working together off and on since 2000 working at Michael's at the Citadel and La Grande Orange. Since then, Porter had been working for Fox concepts as regional chef for the company.

Located on the NW corner of 3rd Avenue and Camelback, Tesota's interior design is built around color, warmth and greenery, and seeks to be an extension of home similar to what you'd experience in Mexico City, says Robson. The welcoming space tempts with a cozy and light-filled interior that invites guests to linger at the bar, or unwind on the spacious year-round patio. Longtime guests will recognize the preserved Beefeater's tufted black leather booth seating, but otherwise this 150-seat space has been completely redesigned, including verdant living plants, stylized wallpaper, warm plank wood accents and brown leather banquette seating, and high-backed wooden bar seating at the expansive bar top. And speaking of the bar, Tesota also offers a daily happy hour from 2:00 p.m. to 6:00 p.m. featuring a full menu of handcrafted cocktails, plus specially priced dinks and bar bites. Plus, Tesota will be offering a weekend brunch later this summer.

Tesota restaurant is open Monday through Thursday from 11:00 a.m. to 9:00 p.m., Friday from 11:00 a.m. to 10:00 p.m., Saturday from 11:00 a.m. to 10:00 p.m. and Sunday from 10:00 a.m. to 9:00 p.m. For more information, visit @tesotaphx on Instagram, or www.tesotaphx.com. ❖



Executive Chef Jared Porter



Tell Your Friends Opens in North Scottsdale

Sultry New Underground Cocktail Lounge Enlivens City's Upscale Nightlife Scene

Prepare to be swept into an era of glamour and intrigue as Tell Your Friends, a captivating underground cocktail and live music lounge, pulls back the velvet curtain to reveal a sultry and opulent ambiance, curated craft cocktail program, elevated small bites and dynamic live music performances.

Unlike any other nightlife destination in Arizona, Tell Your Friends embodies Gatsby-era allure with rich maroon velvet drapes, mirrored walls, fanciful lighting and a captivating bar adorned with floor-to-ceiling lights that seamlessly trace their way across the ceiling, creating a dazzling connection to the adjacent stage. Open Thursday through Sunday, the lounge hosts nightly live performances featuring talented vocalists, musical acts and entertainers inspired by classic sounds with a modern edge.

As live music fills the intimate, moody space, guests enjoy a well-curated menu of upscale small bites by legendary Arizona Chef Beau MacMillan. Rediscovering his fine-dining roots, MacMillan adds luxurious touches to familiar favorites, creating a dining experience that balances sophistication with comfort. A few instant favorites are expected to include the TYF Korean Fried Chicken (\$25), with kimchi honey, smoked bacon ranch and the optional addition of a premium caviar bump (\$75) to top the tenders; Fire-Roasted Oysters (\$30) with East Coast oysters, spinach, Chinese sausage, sesame and ginger; Vodka-Cured Salmon & Potato 'Pizza' (\$26) with dill crème fraiche, beet horseradish, smoked salmon roe and chives; Dips & Chips (\$19) with house-made potato chips and

crackers, smoked white fish dip, caramelized onion dip and pimento cheese dip; and Caviar D'Aquitaine Ossetra (\$220) with house accoutrements, toasted parker house roll, crème fraiche and chilled vodka shots. Guests tempted by the acclaimed pasta, steak and seafood offerings upstairs at TheAmericano can indulge in these dishes at Tell Your Friends with special arrangements.

Led by one of the Valley's most awarded bartenders Keifer Gilbert, the cocktail-driven menu takes a similar culinary approach and features approximately 20 cocktails. A few signatures include Friends with Benefits (\$25), whiskey, bitters, sugar – bottled and cured in beeswax; One Time Thing (\$26), cognac, banana, Montenegro, sherry, bitters; Hops to the Beat (\$24), tequila, citra hops, serrano, pineapple, lime, salt; Money, Baby! (\$20), whiskey, strawberry, coriander, lemon, ginger beer; Flapper Fizz (\$24), vodka, apple, vanilla, amaro, lemon, champagne; and In the Mood for Love (\$22), gin, raspberry, red bell pepper, Genepy, lemon. Classic cocktails (all priced at \$20) round out the menu with favorites like an

Old Fashioned, Manhattan, Sazerac, Bitter Bee, Negroni and French 75 among them.

"At Tell Your Friends, we're blending simple, snackable dishes with luxurious, memorable touches," said Chef Beau. "Keifer and I collaborated closely to pair phenomenal cocktails with delightful bites that will inspire and excite our guests. Imagine enjoying a great martini with an amazing onion dip on homemade chips or indulging in fried chicken topped with caviar – there's nothing better. Also, our talented staff embodies genuine hospitality, ensuring every guest feels welcomed and leaves feeling even better than when they arrived."

Tell Your Friends is the debut collaboration between Creation Hospitality, owners of TheAmericano and Mora Italian, and Clive Collective, owners of Cala. Located underneath TheAmericano and accessed through a nondescript side door, the ultra-luxe, 52-seat venue and will operate Thursday through Sunday from 5:00 p.m. until late night. Reservations are highly recommended, as space is limited. For more and to book a reservation, visit TellYourFriendsAZ.com. ❖



Beau MacMillan, Keifer Gilbert and Mikis and Justin from Clive Collective

Photo Credit: Jill McNamara

Sensational Summer Cocktails at Celebrity Chef Beau MacMillan's Restaurants

Celebrity chef Beau MacMillan's The Americano, an Italian-inspired steakhouse in Scottsdale, and Mora Italian, a modern osteria in Phoenix, are debuting new summer cocktails exuding glamour and elegance.

Considered among the best cocktail programs in Arizona, the new lineups are crafted with a blend of seasonal ingredients and innovative techniques. Highlights include refreshing summer spritzes and creative creations perfect for summer evenings.

Sophisticated and enchantingly alluring, the new additions include:

The Americano

- **Cocoa Chanel:** Zephyr Gin, Italicus, Giffard Cacao, Lemon, Rhubarb, Elderflower Tonic (\$20)
- **Donatella:** Ketel One Peach & Orange Blossom Vodka, Pear, Lillet, Strawberry Basil Vanilla Syrup, Aperitivo Citrus Foam (\$20)
- **It's Not That Deep:** Rose Gin, Guava Juice, Hibiscus, Lime, Franciacorta (\$20)
- **Comfortably Plum:** Redemption Rye, Plum, Chicory Liqueur, Turkish Tobacco Bitters (\$20)
- **The Menace:** Monkey Shoulder Scotch, Tanqueray 10, Mezcal, Mango, Turmeric & Ginger, Triple Sec, Lemon, Orange (\$20)
- **Rizzberry:** Celaya Reposado Tequila, House-Made Limoncello, Orgeat, Stambecco, Raspberry Balsamic (\$20)

Mora Italian

- **I've Just Got A Lot Going On:** Butterfly Pea-Infused Roku Gin, Italicus, Ramazzotti Rosato, Kiwi, Grapefruit, Prosecco (\$17)
- **Barney Rum-ble:** Bumbu Spiced Rum, White Rum, Coconut Orgeat, Solerno Blood Orange, Lime, Amaro Nonino (\$18)
- **The Woo Girl:** Smirnoff Whipped Cream Vodka, House-made Limoncello, Faretto Biscotti Liqueur, Liquid Alchemist Coconut Syrup, Lime, Frosting (\$16)
- **Aunt Rhubarb & Uncle Nearest:** Uncle Nearest Rye, Strawberry-Rhubarb Cordial, Cinnamon Simple, Lemon, Egg White (\$18)
- **2Patio 2Pounder:** Hendricks Grand Cabaret, Giffard Peach, Hibiscus-Lime Cordial, Cucumber (\$17)
- **Lean Like A Chinola:** Montelobos Mezcal, Espolon Reposado, Chinola Passion Fruit Liqueur, Heirloom Pineapple Amaro, Basil Simple, Campari, Passion Fruit Pearl Bump (\$17)

For more information, please visit www.theamericanorestaurant.com or www.moraitalian.com.



Summer Cocktails - The Americano






Cocoa Chanel - The Americano



Barney Rum-ble - Mora Italian




I've Just Got a Lot Going On - Mora Italian

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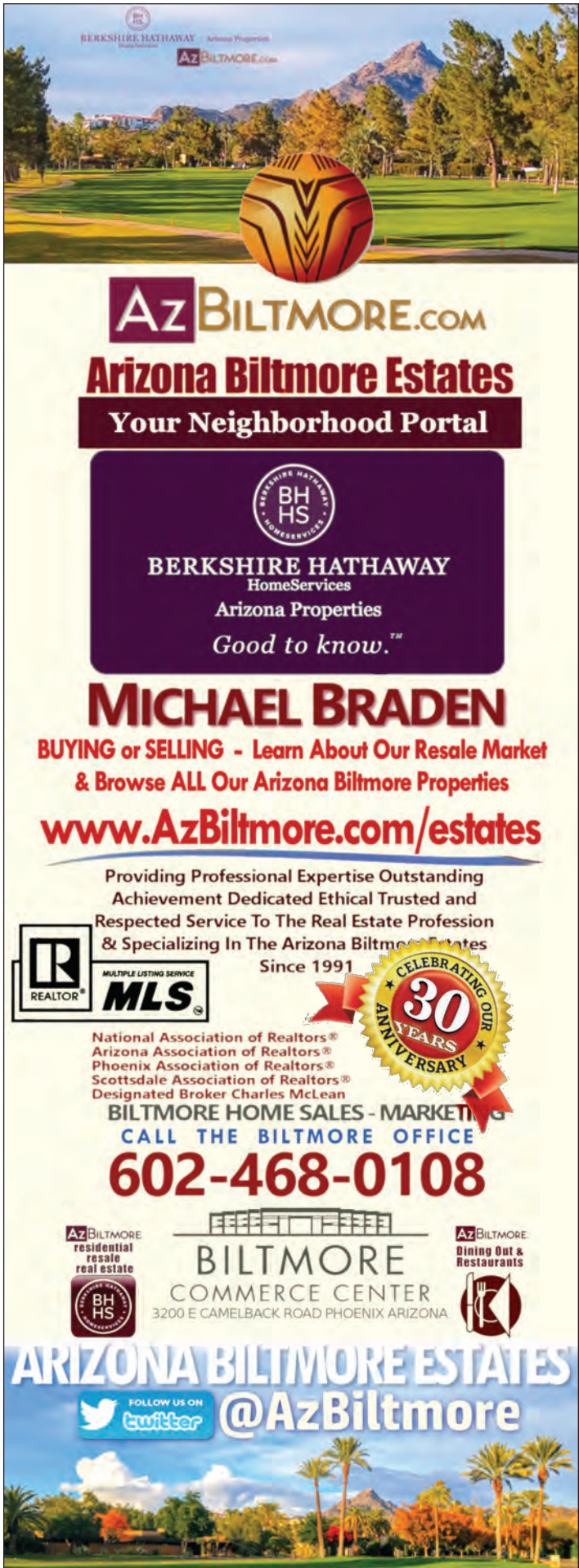
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Spring into Summer with New Modern American Dishes at Two Beloved Fox Restaurants Now Available at Culinary Dropout and The Henry

With summer now in full swing, Fox Restaurant Concepts is inviting guests to savor the season with brand-new seasonal dishes launching at all locations of Culinary Dropout and The Henry in Arcadia.

At Culinary Dropout, guests are met with a relaxed yet lively atmosphere and a blend of delicious food, refreshing craft cocktails and entertainment, ensuring the perfect setting for any style of sunny daytime or balmy evening gatherings. Those in search of a more spirited vibe can also revel in the restaurant's expansive

indoor/outdoor spaces that play host to live musicians, big screens airing local sporting events and popular patio games for all ages.

Situated on 44th and Camelback in the heart of Arcadia, The Henry offers a chic, contemporary environment where guests can always count on a warm welcome from baristas, servers and bartenders who know their orders by heart. With a menu of craveable eats and downright delicious cocktails, the restaurant features a fusion of industrial and classical, Gatsby-style elegance alongside open dining spaces that are bursting with charm and energy, making for the ideal spot to enjoy family dinners, happy hour at the bar, coffee and lunch on-the-go and more.

"Summer is here and these new menu additions aim to celebrate seasonal ingredients, and incorporate a range of global influences," said Fox Restaurant Concepts Corporate Chef, Kenny Woods. "At The Henry, we're embracing summer produce in its peak and leaning into more seafood to create dishes that are light but also really flavorful, while at Culinary Dropout, we've focused on adding new and even more delicious twists on beloved classics."

From modern culinary delights with gourmet twists to internationally influenced and seasonal specialties, here's what Culinary Dropout and The Henry are dishing up this summer:

Culinary Dropout – Downtown Gilbert, Downtown Tempe, The Yard, Scottsdale Quarter, Old Town Scottsdale, Tucson

Highlights from the new menu include:

Strawberry & Spinach Salad (\$16.50) with golden raisin, snap pea, goat cheese, farro, garden herbs, smoked almond, poppy seed vinaigrette.

Asian Crunch Salad (\$15) with purple cabbage, avocado, sesame, roasted cashew, Fresno, dried mango, Thai curry vinaigrette.

Peking Duck & Shrimp Fried Rice (\$23) with orange miso sauce, red chili sesame butter, cashew, and a little bit of smoke.

Wagyu Pigs in a Blanket (\$16) with honey mustard crème fraiche.

Chicken Cacio e Pepe (\$22) with pecorino, cracked peppercorn butter and parmesan broth.

Pasta Bolognese (\$23) with tagliatelle, Italian meat sauce, parmesan and basil.

The Henry – 4455 E. Camelback Road Phoenix, AZ 85018

Highlights from the new menu include:

Grilled Shrimp Taco Platter (\$25) with charred peppers and onions, sweet corn clote, guacamole, adobo salsa, house-made corn tortillas.

Heirloom Tomato & Feta Salad (\$18) with romaine, cucumber, olive, Tinkerbelle pepper, red wine vinaigrette and za'atar.

Jumbo Lump Crab Cake (\$29) with summer corn salad, remoulade, oven roasted tomato and lemon.

Whipped Ricotta & Artichoke (\$16) with spring asparagus, mint, lemon chili and grilled bread.

Cinnamon Swirl French Toast (\$16) local brioche, whipped cream cheese frosting, cinnamon caramel

Reservations are highly encouraged for both restaurants. To book, visit www.culinary-dropout.com or www.thehenryrestaurant.com. For more information about Fox Restaurant Concepts, visit www.FoxRC.com. ❖





Unique Dementia Program Enriches Young and Old

By Lin Sue Flood

At first glance, it looks like “Grandparents’ Day” at preschool, a roomful of giggling seniors playing peekaboo with a dozen adorable toddlers. Except these “grandmas and grandpas” aren’t related to the kiddos. No matter. They love each other just the same.

Welcome to a one-of-a-kind Intergenerational Enrichment Program, where people living with dementia enjoy activities, social engagement and the excitement of interacting with young kids.

Located at Hospice of the Valley’s new Dementia Care and Education Campus, the Adult Day Club and adjoining Child Center (now operated by the Y-Academy) help both generations flourish. The grown-ups are energized by the youngsters’ carefree exuberance. The children are treated to cuddles every time they climb into a soft lap for a movie, story or song.

“Just to hear the joyful sounds of kids playing and laughing is uplifting,” says Sara Meins, Adult Day and Intergenerational Program manager. “Sometimes we play games, sometimes we share a snack, we dance, we laugh and most of all, we appreciate what makes each of us unique. Every day we encourage connection and watch the magic happen as organic moments of joy are created.”

Numerous studies show that intergenerational programs enhance quality of life. Adults experience a more positive outlook, decreased social isolation, and improved cognitive function and overall quality of life. Children gain self-esteem, self-confidence and learn to make new friends. Both age groups feel valued, safe and cared for.

“This is the best thing that could have ever happened to me,” says Judy Wind, a member of the Adult Day Club. “I love kids and these kids just keep you alive. When I found this place, I knew I was home. I just love coming here!”

A wide array of activities ensures everyone has a great time, from art to dance, exercise, gardening, story time, movies, singing, surprising guests like a musical cowboy on a horse, petting zoo animals and visits from therapy pets, including a miniature cow! The goal is to stimulate the senses and create joy.

An added benefit is the friendship that develops as the children and adults bond with one another. When 3-year-old Jack was planning his birthday party, the first person on his invite list was his sweet 74-year-old pal, Susan, from the Adult Day Club.

Family members like Pat McKenna can take a break from caregiving knowing their loved ones with dementia are thriving in a culture of fun. “My husband has always loved children and this is an opportunity to spend time with them, sometimes on a one-on-one basis. The kids get a lot out of it as well. It’s just a win-win.”

The Intergeneration Enrichment Program at The Campus is also teaching youngsters that dementia is nothing to be feared. It’s empowering families who didn’t realize there was a place to turn for support. And it’s inspiring our whole community to learn more about this challenging disease and how to enhance quality of life as dementia progresses.

“Life doesn’t stop because someone has dementia. It changes,” says Dr. Gillian Hamilton, Hospice of the Valley Medical Director. “With understanding and compassion, we believe it’s possible to still find meaning, purpose, connection and joy in living.”

The Dementia Care and Education Campus is at 3811 N. 44th St, Phoenix. In addition to the Intergenerational Enrichment Program, there are free support groups, educational classes for the community and dementia resources. Learn more at: dementiacampus.org.

Lin Sue Flood is Director of Community Engagement at Hospice of the Valley.

Photos Courtesy of Hospice of the Valley

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Susan and Sophia entertain each other with dinosaurs.



Hospice of the Valley’s innovative Dementia Care and Education Campus pairs adults living with dementia and preschoolers at the onsite Child Center, operated by Prince of Peace.

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J&G Steakhouse, Mowry & Cotton, The Phoenician Tavern, and Afternoon Tea at The Phoenician Serving Up Sizzling Hot Culinary Specials this Summer

The Phoenician's most popular restaurants will be serving up special, prix fixe menus priced exclusively for the summer months. Partake in Afternoon Tea or dine at J&G Steakhouse, Mowry & Cotton, or The Phoenician Tavern through September 3rd and enjoy sizzling hot culinary offerings. The delectable dining options are part of The Phoenician's Culinary Countdown, designed to give locals the opportunity to explore the resort's amazing dining venues.

Afternoon Tea

The Phoenician's award-winning Afternoon Tea is featured as part of the Culinary Countdown special. From Thursday through Sunday, the three-course experience is \$85, which includes the English tradition of finger sandwiches, scones with clotted cream and preserves, pastries, and a selection of fine tea blends. For more information, call (480) 423-2649 or visit the website at www.thephoenician.com/dine/afternoon-tea.

J&G Steakhouse

J&G Steakhouse offers a sophisticated, fine dining experience featuring unparalleled views, exceptional service, and a menu of expertly crafted premium meats and seafood. The summer Culinary Countdown menu features an amuse bouche and two courses for \$65 per person. The dinner begins with a chef amuse of black truffle cheese fritters. For the second course, choose from two appetizers, the J&G chopped salad of frisee, arugula, pecans and blue cheese or charred corn ravioli with cherry tomato and basil fondue. Entrée selections are

a roasted blackened free-range chicken featuring sweet ginger puree, bok choy, and lime vinaigrette or a marinated prime flat iron steak accompanied by broccoli condiment, golden garlic and chili. For reservations or more information, call (480) 214-8000 or visit the website at www.jgsteakhousescottsdale.com.

Mowry & Cotton

Mowry & Cotton serves up seasonally inspired dishes with relaxed vibes. The summer Culinary Countdown menu showcases three courses for \$45 per person. For a first course, choose from an avocado Caesar salad with gem lettuce, brioche croutons, and parmesan or veal and black garlic meatballs featuring Oaxaca cheese, tomato jam, arugula and toast. The second course features charred hanger steak topped with wild mushroom, pickled blueberry, and sunflower pesto or Scottish salmon with Romanesco, charred peppers, yuzu butter, pepper jam, and serrano oil. Finish the meal with a decadent and velvety treat of chocolate cake layered with dark chocolate mousse, smoked caramelized crème and raspberry. For reservations or more information, call (480) 423-2445 or visit the website at www.thephoenician.com/dine/mowry-cotton.

The Phoenician Tavern

The Phoenician Tavern is a lively spot located above the Golf Clubhouse, with expansive mountain and golf course views. The Culinary Countdown Triple Dog Dare summer menu features two courses, plus a drink for \$25 per person. Start the meal with chips and housemade salsa. For the main course choose from two

entrees, a trio of Kobe beef sliders topped with thousand island relish and American cheese or a triple bacon cheeseburger with bacon onion jam, smoked bacon, whiskey BBQ, and melted gouda. Both dishes are served with a choice of Tavern tots or a pub salad. The meal is accompanied by a craft beer trio, house margarita, or a soft drink. For an additional \$10, add a trio of chilled shrimp paired with Tavern sauces.

In addition to the Culinary Countdown menu, The Phoenician Tavern will have extended, all day happy hour every Tuesday, Wednesday, and Thursday through September 3rd. Regular happy hour will continue weekends, Friday through Sunday, from 3:00 p.m. to 5:00 p.m. Happy hour offerings include \$3 off specialty cocktails, \$8 draft beers, \$10 mules, house margaritas, and Phoenician Spike Tea, and \$11 glasses of wine, as well as \$8 to \$12 food specials, with many items exclusive to the happy hour menu. For more information or reservations, call (480) 423-2445 or visit the website at www.thephoenician.com/dine/the-phoenician-tavern.

The Phoenician is located at 6000 E. Camelback Road in Scottsdale. For more information, please visit the website at www.thephoenician.com. ❖



THE PHOENICIAN
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Afternoon Tea - photo courtesy of The Phoenician



J&G Steakhouse - photo courtesy of The Phoenician



J&G Black Truffle Cheese Fritters
photo courtesy of The Phoenician



Afternoon Tea - photo courtesy of The Phoenician



Mowry & Cotton's Charred Hanger Steak
photo by Debby Wolvos



The Phoenician Tavern's Kobe Beef Sliders
photos by Grace Stufkosky

Pestie Puts Homeowners in Control With DIY, Pro-Grade Pest Control Tailored to Your Environment and Shipped to Your Door

Bugs crawling up the wall or across the floor is not the ideal environment that most people want inside their homes. But traditional pest control companies have a reputation for aggressive sales teams, confusing long-term contracts, and one-size-fits-all treatments. Pestie has created an alternative that puts pro-grade pest control into the homeowners' hands. The Pestie Smart Pest Plan includes pesticide treatments shipped to customers' doors that are tailored by location, pest activity and season.

Designed with people, pets and the planet in mind, the Pestie Smart Pest Plan includes a custom blend of pesticides that can be used around pets and children. Each shipment also includes instructions on how to properly apply the pesticides to help protect bees and the environment. With Pestie, consumers are in control and have peace of mind knowing what they're using and where they are spraying pesticides.

Pestie uses cutting-edge science to ensure its products deliver the results homeowners are looking for – essentially a pest-free home. By investing in technologies like microcapsule suspension, co-milled dual-active ingredients, and varied capsule uniformity, the pesticides work faster, last longer and are more protected from exposure to sunlight and rain. Plus, there is a team of licensed Pestie pest control experts that customers can speak with at any time for assistance identifying pests, the sources of pest problems, proper application, or just to chat bugs. While Pestie is all about empowering homeowners to do-it-yourself pest control, it is certainly not a solo mission by any means.

The Pestie Smart Pest Plan includes everything a homeowner needs to effectively manage over 100+ types of pests. The first shipment includes everything needed to apply pesticides from the Pestie Rechargeable Sprayer to the application mixing bag, gloves and a tailored pesticide. Each Pestie Smart Pest Plan shipment also comes with detailed instructions and tips on how to apply, and each application only takes about 10 minutes. Pestie products are versatile and can be used indoors and outdoors.

To reduce unnecessary waste, the Pestie Rechargeable Sprayer is reused each time pesticides are applied and should be stored in a safe place after the initial application. The adjustable precision nozzle on the sprayer can apply product up to 25 feet away and it is easy to switch between stream and mist modes effortlessly, making the application of targeted pest control a breeze.

Charging the sprayer is simple using the included USB-C cable, and a single one-hour charge is enough power for a full year of battery life.

Treatments ship at recommended intervals throughout the year, optimized to local weather patterns and pest activity in the area. The initial shipment arrives quickly and is designed to flush out current pests and establish a bug barrier. Throughout the year shipments of additional mixing bags, gloves, and pesticides are sent to maintain the bug barrier when temperatures start to rise, during peak mating season, and when temperatures drop and insects start to look for warm hiding places. Every Pestie subscription comes with a bug-free guarantee. Pre-paid subscription plans start as low as \$35 per shipment, and all plans include free shipping.

For more information and to sign up for the Pestie Smart Pest Plan today, visit: <https://pestie.com/buy>. ❖



How to Have Seamless Design Throughout Your Entire Home

By Blake Sutton

Creating a cohesive and well-curated home is about storytelling, balance and tapping into the flow of your home. This guide highlights key steps to help you tie together every room effortlessly, ensuring your home reflects your personal style while capitalizing on functionality.

Let's dive into the essentials of crafting a home that feels effortlessly designed and decorated.

Consistent Color Palette

Choose a base color that resonates with your style, and then you can build a complementary palette for each room. Consistency in color tones creates a smooth transition from one space to another, creating a unified atmosphere.

Maintain Consistent Flooring

Flooring serves as a standout visual element in any home. Opt for a consistent flooring material or color scheme throughout shared spaces. This continuity helps create a noticeable flow, connecting rooms effortlessly.

Unified Furnishings and Decor

Coordinate your furnishings and decor for a cohesive look. Consistency in furniture style, materials and finishes can tie the design together. This doesn't mean everything should be a carbon copy; aim for a balanced mix that reflects your chosen theme.

A Layout That Flows

Consider the layout of your home and aim for a natural flow. Arrange furniture in a way that encourages movement and interaction between spaces. Avoid abrupt transitions and create pathways that connect different areas.

Thoughtful Lighting Design

Lighting sets the mood for the entire home. Select hardware colors that complement each other and contribute to an overall ambiance, and make sure your bulbs are the same color temperature (cool or warm light), as this will elevate your home's cohesiveness.

Textural Harmony

Introduce texture strategically to add depth and interest while maintaining a sense of harmony. Whether through textiles, wall coverings, or accessories, ensure that textures align with your overall design theme.

Signature Elements

Incorporate signature design elements that carry through the home. This could be a specific pattern, texture, or even a unique piece of artwork. These cohesive elements will serve as visual anchors or landmarks.

Personal Touch

Infusing your personality into the design is essential. Incorporate personal touches, such as family photos or meaningful artifacts that resonate with the theme. This adds character and helps create a home that feels uniquely yours.

Creating a cohesive home is an ongoing process, so feel free to let your style evolve. You can intuitively add to the space as you garner decor, photos and different pieces. Here's to a home that's well-designed and feels lived-in!

For more information, please call Blake at (480) 563-1555 or visit <https://estestinc.com>. ❖



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