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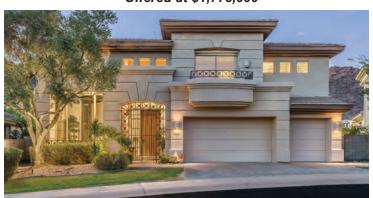








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New Spring & Summer Sips Picazzo's Expands Mocktail Menu with Six New Non-Alcoholic Creations

Picazzo's Healthy Italian Kitchen is expanding its popular zero-proof cocktail menu with six new handcrafted mocktails for spring and summer. The decision to introduce additional non-alcoholic options comes in response to the overwhelming popularity of the restaurant's first three zero-proof cocktails, which debuted in 2023.

"Mocktails are having a moment," says Picazzo's Managing Partner, Chris Disney. "We're seeing a rising demand for non-alcoholic options with healthy ingredients like ginger, turmeric, lemon juice, and cucumber. Heading into spring and summer, we're excited to offer this new selection of nine fun, flavorful mocktails!"

Picazzo's new mocktails include the following:

- Aperitivo Spritz: A non-alcoholic take on the classic Aperol Spritz, featuring non-alcoholic Aperitivo and soda water over ice, garnished with an
- Lemon Zero Rita: A refreshing fusion of non-alcoholic Pallini Limoncello, simple syrup, lemon juice, and soda water, served over ice with a sugar rim, lemon peel, and lemon zest.
- Detox on the Rocks: A revitalizing mix of non-alcoholic Giffard Ginger Liqueur and Owens Sparkling Cranberry Juice, served over a jumbo ice cube and garnished with candied ginger and fresh rosemary.
- Blue Elderflower: Light and fruity, this sparkling mocktail blends non-alcoholic Giffard Elderflower Liqueur, blueberry purée, lime juice, and tonic, topped with mint and fresh blueberries.
- Clean Cucumber: A tropical, spa-inspired sip featuring non-alcoholic Giffard Pineapple Liqueur, Monin Cucumber, lemon juice, and pineapple juice, finished with soda water and a lemon peel garnish.
- Ginger Immune Boost: A wellness-focused mocktail crafted with non-alcoholic Giffard Ginger Liqueur, Monin Turmeric, and lemon juice, shaken with fresh sage leaves and garnished with sage and candied ginger.

In addition to these new creations, guests can also enjoy Picazzo's mocktail favorites Tropical Punch, A Lotta Colada, and It's Blueberry Thyme.

Picazzo's locations:

- ~ Paradise Valley: 4669 E. Cactus Rd., Phoenix, AZ 85032, 602-923-6001
- ~ Scottsdale: 7325 Frank Lloyd Wright Blvd., Scottsdale, AZ 85260, 480-990-2212
- ~ Tempe/Chandler: 440 W. Warner Rd., Tempe, AZ 85284, 480-785-0522
- ~ Sedona: 1855 W. Highway 89A, Sedona, AZ 86336, 928-282-4140
- ~ Gilbert: 884 E. Williams Field Rd., Gilbert, AZ 85295, 480-780-2200
- ~ Arrowhead: 8280 W. Union Hills Dr., Glendale, AZ 85308, 623-466-0228





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From the Publisher...



As the vibrant Arizona spring blooms into May, we at Biltmore Lifestyles pause to celebrate a timeless and cherished tradition, Mother's Day. This special month invites us to honor the incredible women who nurture, inspire, and shape our lives with boundless love and strength.

In the elegant and dynamic community of the Arizona Biltmore Estates and beyond, Mother's Day is more than a date on the cal-

endar, it is a heartfelt occasion to reflect on the profound impact mothers have on our families and our community. Whether it's a mother, grandmother, or a mother figure, their dedication to family and community enriches the fabric of our neighborhood.

Consider the unique ways to honor the mothers in your life—perhaps a serene brunch at one of the exquisite local restaurants, a thoughtful gift from the boutiques around Biltmore Fashion Park, or simply spending quality time together in the stunning Arizona outdoors that surround us.

At Biltmore Lifestyles, we are proud to be part of a community that values connection, tradition, and celebration. Our May issue is filled with inspiring stories, local event highlights, and ideas to make this Mother's Day truly memorable. Until next month, Susan

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Publisher Susan Aavang Editor Julie Nicholson



Western Spirit: Scottsdale's Museum of the West Announces Induction into the 2025 Scottsdale History Hall of Fame

Western Spirit: Scottsdale's Museum of the West has been selected for the 2025 Scottsdale Area Chamber of Commerce History Hall of Fame. along with an incredible group of individuals, non-profit and for-profit institutions. The induction ceremony occurred April 10th, 2025 at the Scottsdale Resort & Spa.

"This recognition is an honor for Western Spirit. Even more, we are equally as honored to be inducted with the new 2025 inductees, stated CEO and Executive Director Todd Bankofier. Each year, the Scottsdale Chamber honors individuals, companies and non-profits with induction into the Scottsdale History Hall of Fame. Being inducted along with Western Spirit Museum are Kate Birchler, Frank Jacobson, Steve and Lisa Randall, Doreen Reinke and Cactus Flower Florists.

Western Spirit is a Smithsonian Affiliate that is currently celebrating 10 years in the heart of Old Town Scottsdale. The museum boasts a TripAdvisor Certificate of Excellence and maintains an impressive 4.5star rating on TripAdvisor and Yelp. True West Magazine consistently recognizes Western Spirit as one of the "Nation's Best Western Museums". Also, celebrated locally in the following publications: Arizona Foothill's Best of Our Valley: 2024, "Best Museum," "2023 Best Annual Charity Event," Scottsdale Progress' "Reader Recommended Museum," the winner of Your Valley's "East Valley Favorites" for the museum category.

Western Spirit recently received a \$12 million charitable gift from Louis "Buzz" Sands IV, facilitating the construction of nearly 12,000 square feet of new space - named the Louis Sands IV Center which will include two galleries. Additionally, in October 2023, the Basha family announced a generous gift to Western Spirit: the majority of The Eddie Basha Collection of American Indian and Western American fine art. As Western Spirit enters its second decade, the museum continues to enrich the cultural landscape with its dynamic exhibitions and community events.

For more information on Western Spirit: Scottsdale's Museum of the West and their upcoming exhibits, expansion and events, visit www.westernspirit.org, call (480) 686-9539 or follow them on social media at @smowest on Instagram and Facebook.com/westernspiritmuseum.







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7th Annual Verde Valley Wine Festival Returns To Cottonwood's Riverfront Park

The 7th Annual Verde Valley Wine Festival will be returning to Cottonwood's Riverfront Park on Saturday, May 10th, 2025, from 11:00 a.m. to 6:00 p.m. Co-sponsored by the Verde Valley Wine Consortium and the City of Cottonwood, wine enthusiasts from near and far will gather to celebrate the best of Arizona's wine industry. In addition to the 20 wineries in attendance, festival-goers will also be able to enjoy local beer, spirits, food from local eateries, shopping with artisans and live music – all within the charming atmosphere of Riverfront Park (located at 1284 E River Front Rd., Cottonwood, AZ 86326).

The festival organizer, Paula Woolsey, said, "This event is the best way to celebrate Mother's Day! It's a wonderful opportunity for families to celebrate mothers while enjoying local wines and delicious food. The chance to meet the winemakers adds a personal touch, allowing attendees to learn more about their favorite wines directly from the source."

Attendees can enjoy the beauty of Riverfront Park while sipping on a glass of wine, dining on great local cuisine, and exploring unique creations from artisan vendors. Plus, live entertainment will add to the festive atmosphere, making it a perfect way for families to celebrate and enjoy the day together.

Twenty-one of the best local wineries within the Verde Valley will be in attendance, pouring their newest releases by the glass, bottle and case. These include:

1764 Vineyards Arizona Stronghold Alcantara Winery Bodega Pierce Winery Caduceus Cellars/Merkin Vineyards Cella Winery Chateau Tumbleweed Winery Cove Mesa Vineyard Da Vines Vineyard Four Eight Wine Works Grand Canyon Winery Laramita Cellars Oak Creek Winery Omphalos Winery Page Springs Cellars Rubrix Wines Salt Mine Wine Southwest Wine Center Su Vino Winery

Twisted Union Wine Company Other libations include Desert Diamond Distillery, Wild Tonic (who will be serving nonalcoholic Kombucha among other options) and The Belfry Brewery.

To pair with the locally sourced wine, a variety of local fare will be on hand, including a



variety of food trucks – such as Campfire Grill, Craft Wood Fired Pizza, The Gravy Train and Sweet Breeze Crepes, Coffee – as well as Carolina's Chocolates, Fan Man and the Red Head, Tiny Gourmet, Gia's Toffee, Poppin in the Pines Gourmet Kettle Corn and Positively Frosted.

Live music will be on stage throughout the day and there will also be a wide variety of local artisans who will be on-site sharing their AZ-made wares, all of which make the perfect gift for Moms this Mother's Day.

For more information on the 7th Annual Verde Valley Wine Festival, visit www.verdevalleywinefestival.com or email verdevalleywinefestival@gmail.com.



Celebrate Moms and Memories at The Adobe Bar & Grille With Mother's Day Brunch

Adobe Bar & Grille, a relaxed yet elegant Shared Appetizers: restaurant located in the heart of Phoenix's Biltmore neighborhood, will celebrate Mother's Day on Sunday, May 11th, 2025 with a special Mother's Day Brunch. Available from 9:30 a.m. to 3:00 p.m., Mother's Day Brunch will pamper moms with delicious food, thoughtful touches, family photos and exceptional service. Mother's Day Brunch for adults is \$98 per person, with children (ages 2 to 12) \$58 each. Guests 21+ can add free-flowing Chandon Brut Sparkling Wine for an additional \$28. Plus, every mom who orders the elevated three-course meal will receive an Après at the Adobe reusable wine tumbler, a chic keepsake that awards access to special wine and champagne pricing all year long. Moms can enjoy \$5 glasses of bubbly every Monday -Friday from 3 p.m. to 6 p.m. throughout the year at the Adobe. Reservations are required and can be made at www.adobebarandgrille.com.

Enjoy an unforgettable Mother's Day Brunch surrounded by family and friends, while taking in the beautiful golf course views of the iconic Arizona Biltmore Golf Club and the relaxing sounds of an acoustic guitarist. The three-course Mother's Day Brunch selection features:



- · Biltmore Shrimp Louie Cocktail Avocado, Tajin, Cherry Tomatoes, Pickled Onion
- · Roasted Tomatoes with Seeded Chili Oil White Bean Spread, Mom's Fresh Warm Tortillas
- · Little Gem Ancho Caesar Ancho Caesar Dressing, Grana Padano
- · Mini Cheddar Scones Jalapeno Honey Butter, Blackberry Jam

Choice of Entrée:

- Red Velvet Pancakes Chantilly Crème, Cream Cheese Butter, Carefree Maple Syrup
- · Croque Madame Sunnyside Eggs, Schreiners Smoked Ham, Gruyere, Hatch Chile Bechamel, Adobe Potatoes
- Petite Lobster & Crab Omelet Guajillo Sauce, Crema Fresca, Sauteed Spinach, Cilantro Rice,
- · Wild Mushroom & Oaxaca Cheese Pupusas -Cabbage Salad, Black Bean, Mushroom Pico, Pepitas
- · Grilled Striped Bass Sonoran Marinade, Yellow Mole, Baby Corn, Charred Squash
- · Short Rib Birria Avocado Puree, Cheddar Grits, Spring Onion Gremolata, Mom's Tortillas



Family Style Desserts:

- Strawberry Parfait Strawberry Mousse, Sponge Cake, Strawberry Gelee
- · White Chocolate Cheesecake- Vanilla Caieta. Graham Cracker Crunch, Fresh Berries
- · Chocolate Pie Oreo Whipped Cream, Cherry Glaze, Shaved Chocolate

The Adobe Bar & Grille isn't just a place for special occasions, it's the perfect spot to unwind and enjoy moments of celebration, whether it's a brunch with friends, a quiet evening for two, or a family gathering. The Adobe Bar & Grille delivers a taste of Arizona in a laid-back golf course clubhouse setting, serving classic bar and grille favorites by day and a chef-driven dinner menu showcasing fresh seafood, steak, salads and seasonal main courses.

Adobe is located at the Arizona Biltmore Golf Club and is open daily to the public for breakfast and lunch with dinner service Wednesday through Sunday from 5:00 p.m. to 9:00 p.m. Sunday Brunch is a weekly tradition with delicious food and drink, 50% off bottles of bubbles and live music on the patio. The restaurant recommends making reservations at www.adobebarandgrille.com, but walk-ins are always welcome. �



Haymaker Debuts BBQ Passport for National BBQ Month

May is National BBQ Month, and local family-owned favorite Haymaker is celebrating in a big way! Guests who visit and dine in at all four Haymaker locations throughout the month will have the chance to take part in their special BBQ Passport promotion. Pick up a passport, get it stamped at each location, and once you've collected all four, you'll receive a \$50 Haymaker gift card as a thank-you for your BBQ devotion. It's the perfect excuse to get saucy all month long!

Haymaker has been serving up hearty, home-style favorites since 2013, quickly earning a reputation for some of the best burgers and breakfast in town. Known for their commitment to quality, Haymaker uses only the freshest 100% Angus Chuck in their burgers, crafted to satisfy every time. Their inhouse smoked BBQ, paired with a signature bourbon BBQ sauce perfected by owner Joey Lucidi over the past 18 years, is a standout favorite, alongside classics like Mama's meatloaf, fluffy omelettes, and crisp salads.

Breakfast lovers can enjoy traditional staples as well as house specialties like the Haymaker Benedict and the Pulled Pork Skillet, all made from cherished home recipes. Breakfast

is served seven days a week, not because it's easy, but because Haymaker is passionate about starting your day off right. And for whiskey aficionados, Haymaker boasts one of the best whiskey selections in the Valley, making it a go-to spot not just for great food, but a great pour too.



Haymaker has four locations in North Peoria (Lake Pleasant), Goodyear, Peoria (Thunderbird) and Verrado (Buckeye).







A Timeless Treasure ~ Crystal Point

Discover the difference at Crystal Point in Midtown Phoenix. Truly a one of a kind Highrise of unparalleled, unobstructed views of Downtown Phoenix, Camelback Mountain, and The Phoenix Mountain Preserve. Amazing amenities with a ground level Olympic sized lap pool, gym, gas outlets on the balconies and guest suites for family and friends. Several units are for sale ranging from 1,980 sq ft to 3,000+ sq ft on the second floor all the way up to the 18th floor. Call, text, message or email for a private showing!

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Popular Valley Retailer Introduces Reimagined Boutique In Uptown Phoenix

Reboots breathe vibrant new life into treasured relics, and sometimes the results are simply magical. Longtime Valley business owner and philanthropist Shauna Kupetz McRae is throwing open the doors of a new concept and inviting curious shoppers to explore Jonathan and Max, a new modern-day lifestyle boutique now open in Uptown Phoenix.

Located just north of Camelback Road (5202 N. Seventh St., Phoenix, AZ 85014), Jonathan and Max offers an eclectic, stylish blend of all McRae's favorite things: décor, art, accessories and thoughtful gifts for men, women and children. The 500-square-foot shop, open from 11:00 a.m. to 5:00 p.m. Monday through Saturday, is the product of McRae's collective market expertise, retail knowledge and creative expression.

Entering the boutique is akin to stepping inside McRae's own mind; you'll discover a delightfully hand-curated collection of tasteful gifts (items she would choose for her own loved ones) along with a smattering of everyday items, like McRae's own favorite lip balm, her go-to local coffee and beverage decanters that serve as a reminder to slow down and savor moments with loved ones.

"The store is a reflection of my life; it's things that I would have, gifts I would purchase for my friends and family," McRae said, laughing as she notes it's a bit of an eclectic selection. "There's no psychology behind my buy-ology, it's just an assortment of beautiful and useful things that catch my eye, that I think others might appreciate, too."







Longtime Valley residents may recognize McRae as the visionary behind JAM, a popular artisan boutique that quickly became a sweetheart in the Scottsdale retail scene after opening in 2010. The shop earned consistent business spotlight recognition and awards, and propelled McRae into a role as business coach and strategist via JAMMIN Lifestyle.

Now, more than a decade later, McRae is bringing her artistic spirit and retail prowess back to the Valley, but with a spin that suits her current lifestyle, including parenting a 15-month-old delight alongside her husband, well-known Valley architect Benjamin McRae.

Jonathan and Max shares space with Benjamin Studio, Ben McRae's architecture firm. The side-by-side arrangement allows the darling duo to pursue their personal passions, and the joys of parenting, together every day. It's a space where family, style and architecture come together, collectively blending creativity, design and shopping under one roof.

"Our goal is to be together," McRae said. "We both love creating, we love being immersed in the community and we're grateful to have this opportunity to embrace blazing our own trails while remaining present for our family. We love leaving people wondering if we're working or playing because to us, we're doing both."

Family is truly at the heart of this new endeavor; even the name pays homage to those beloved ties. McRae's two brothers, Jonathan and Max, have always played an important role in her life. Their initials were the basis of JAM and now they're even more overtly recognized with the name of the new shop and new vision that accompanies it.

"Family businesses come in all shapes and sizes, and we hope that our family businesses inspire other families to create an effective way to be together that works for them," McRae said.

With the store now open, McRae is already imagining how she'll continue to evolve this family business into something more. Dating back to her childhood in the south, McRae has always been drawn to those involved in the creative process, and to making the surrounding community more beautiful. Ultimately, she envisions hosting local artist "shop-ups" at the boutique, where shoppers can peruse local handmade and refurbished items ranging from furniture to painting and jewelry. In the meantime, McRae is already doing her part to infuse some new beauty into the shop's neighborhood. An enormous inspirational mural on the back side of the building is sure to become a hotspot for selfies that celebrate community art.





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Arizona Cancer Foundation for Children Commemorates Troon Country Club's Support

Local Nonprofit's Back Courtyard will be Named in Honor of Troon Country Club's \$500,000+ Contribution

Arizona Cancer Foundation for Children (ACFC), a local nonprofit serving pediatric cancer patients and their families, honors Troon Country Club in Scottsdale for their support over the past six years. Through various events, they have raised more than \$500,000 and their ongoing generosity has paved the way for a significant and exciting new development at the ACFC facility: the full renovation of the back courtyard to create a new family-friendly, outdoor space for all ACFC families to enjoy.

Upon completion of the renovations, the newly transformed courtyard will be named in honor of Troon Country Club, recognizing their years of generous support. The space will be transformed into a vibrant, welcoming area where ACFC families can come together. This renovation is a key step in ACFC's ongoing mission to evolve into a state-of-the-art facility, becoming a national leader in pediatric cancer family support.

In addition, Troon Country Club's continued support will help sponsor a new series of outdoor family events to further enhance ACFC's existing programs, creating a new space with new opportunities for families to connect, gather, and escape their hardships.

"We are beyond thankful for all that Troon Country Club has done for Arizona Cancer Foundation for Children over the past six years," says Chrisie Abramo, founder and president of ACFC. "Living in Arizona, we are fortunate to have some of the most beautiful weather, so it's truly wonderful to now have an opportunity to provide this beautiful outdoor space where our kids can play and their families can enjoy."

Troon Country Club's support has been instrumental in furthering ACFC's mission to provide essential resources and support to families who rely on their programs. They look forward to continuing this partnership and advancing their philan-

For more information on the nonprofit, volunteer opportunities or to donate, visit https://azcancerfoundation.org.



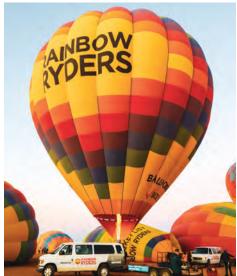


Mother's Day Dining & Entertainment Deals in the Valley

Looking for a fun way to celebrate Mother's Day? We wanted to share a few local businesses that are celebrating moms in a special way this year. Here are just a few fun options!

- Virtu Honest Craft: Treat mom to a luxurious brunch fit for a queen this Mother's Day at Virtu Honest Craft in Scottsdale! Indulge in Chef Gio Osso's creative dishes from mascarpone polenta made with fried eggs, pork ragu, salsa verde and fett'unta, to lemon ricotta pancakes with grape confettura, pistachio and vanilla crema. Moms will receive a white rose upon arrival and a special sparkling toast in honor of all they do. For more information or to make your reservation, visit www.virtuscottsdale.com.
- Rainbow Ryders: This year, give mom a gift she'll never forget an unforget-table bucket list adventure! Rainbow Ryders is offering gift certificates for moms with a special discount of \$165 per person on sale now through May 12th. Valid for sunrise flights booked after May 12th. Special terms apply. Visit www.rainbowryders.com to book your flight and create memories that will last a lifetime.
- Mastro's: This Mother's Day, Mastro's Restaurants invites you to celebrate the special women in your life with an exquisite brunch buffet experience that exemplifies luxury dining at its finest, with distinct menu offerings at Mastro's Ocean
- Club, Mastro's Steakhouse & Mastro's City Hall in Scottsdale. Reservations are highly recommended for this special event. Visit www.mastrosrestaurants.com for more information.
- Ravenscroft: Celebrate mom with a truly unique experience at Ravenscroft, Scottsdale's premier concert venue. With concerts scheduled throughout the month of May from up-and-coming local artists to Grammy-nominated performers, any show at Ravenscroft is the perfect gift for the music-loving mom in your life. No one is more deserving of a night of world-class music and entertainment. You may purchase your ticket at www.theravenscroft.com.







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Scramble Celebrates 6th Straight "Best Breakfast" Win from Ranking Arizona ~ And the Local Roots Behind It



When Scramble opened its doors more than a decade and a half ago, it wasn't out to just serve food — it was out to change the way Arizona does breakfast. This year, that vision was honored once again as Scramble earned the coveted 'Best Breakfast' award from *Ranking Arizona* for the sixth year in a row—proof of its lasting presence as a Valley staple and its fresh, inventive take on the morning (and afternoon) meal.

Scramble is one of several successful concepts operated by Icon Hospitality Group (IHG), an Arizona-based company known for developing and operating unique hospitality experiences across the Valley. IHG's diverse portfolio includes the awardwinning Half Moon Sports Grill, Stir Crazy Comedy Club at Westgate (with expansion plans in Nebraska), and Foley Ranch – Boots & BBQ, a newly opened country bar, restaurant, and live music dance hall at Desert Ridge Marketplace. Foley Ranch draws inspiration from the group's family ranch in Montana's Bitterroot Valley, blending Western charm with Southern flavor in an exciting new format.

At the heart of it all, Scramble stands out — not just for its menu, but for the connections it's built over the years. Behind the eggs Benedict, burritos, and cold brew is a deeper story about relationships with farmers, vendors, and the local community that began long before the first omelet ever hit the pan.

Planting the Seeds Before the First Store

Founders Don Talbot and Clay Moizo didn't wait until opening day to lay the groundwork for success. Years before launching their first location, the pair were meeting with Arizona farmers, local purveyors, and small-business owners—not to make a



pitch but to learn how to build something sustainable, community-driven, and authentically local. "We knew that if we wanted to create something truly different, we had to build those relationships first," says Talbot. "You can't just slap 'local' on a menu. It has to be who you are from day one."

That early commitment evolved into more than just fresh ingredients. It shaped lasting relationships with local suppliers and a dedication to quality that guests can truly taste. From farm-fresh Hickman's eggs to Shamrock Farms dairy, Scramble has remained deeply invested in the people and products that make it to each guest's table.

A Dining Model That Works for Everyone

Scramble's success isn't just in the sourcing. The restaurant's wide appeal lies in its ability to serve every kind of eater, from those craving classic comfort food to guests looking for lighter, health-focused cuisine.

The menu balances indulgent classics with modern, mindful options like vegan tofu scrambles, egg-white omelets, and glutenfriendly plates. Behind the scenes, Scramble uses separate, designated cooking equipment and plateware to ensure there's no cross-contamination—a thoughtful touch that means the world to guests with dietary restrictions. "We have so many friends and family with different dietary needs," says Moizo. "The goal was to create a place where everyone could find something they feel good about and have a great time together."

Community Is the Core Ingredient

Step inside Scramble, and the vibe is unmistakable: upbeat, inviting, and proudly local. The interiors are urban and tech-forward, with community tables, free Wi-Fi, and charging stations thoughtfully placed for guests on the go. But what really keeps people coming back is Scramble's dedication to the community, and that commitment goes well beyond food. As a proud member of Local First Arizona, Scramble actively supports and promotes local vendors, hosts events, and participates in sustainability efforts.

One standout initiative is their quarterly kids' cooking class led by Chef Britany Dettorre. Each class features a different local vendor and gives young chefs the chance to create something from scratch, building confidence, skills, and a connection to where their food comes from.

Scramble also partners with Arizona Search Dogs, a nonprofit operated by the Phoenix Fire Department. One of the restaurant's most heartwarming menu items, Elvis PupCakes,



was inspired by one of the rescue dogs. Made with peanut butter, banana, and whipped cream, they are the perfect treats for four-legged friends to enjoy on Scramble's pup-friendly patio. And, a portion of each PupCake sale goes to support the incredible search dogs and their handlers.

Looking Forward

As the Valley continues to grow and the dining scene evolves, Scramble remains true to its mission: serving great food, honoring local relationships, and creating a dining experience tailored to today's active lifestyle. For more information, visit www.azscramble.com.





2025 Ryan House Community Breakfast Grosses \$229,000 in Honor of 15 Years of Care

Nearly 600 guests gathered on Friday, March 28th at the JW Marriott Camelback Inn for the Ryan House Community Breakfast presented by Richard and Jacque Glazer & George Glazer, grossing \$229,000 in celebration of 15 years of delivering care, comfort and compassion to children with lifelimiting conditions and their families.

The annual Community Breakfast supports Ryan House's mission to enrich the quality of life for children with life-limiting conditions and provide their families with much-needed relief from the demands of 24/7 caregiving. This year's event featured moving stories, special recognitions, and a heartfelt look back on 15 years of impact, with meteorologist Paul Horton serving as emcee.

Jamie Sherman, Alexis Hammerl

Event highlights included the unveiling of success, which also featured the return of the Ryan House's whimsical 15th Anniversary logo, a rocket-inspired design filled with hearts, symbolizing the love and community that continue to fuel its mission. The breakfast also honored long-standing supporters with the 2025 Legacy Awards, presented to Kathleen Rodriguez-Kuller, Mary Phipps, and Sandy Habowski, volunteers who have been with Ryan House since its inception. In recognition of its impact, the City of Phoenix officially proclaimed March 29th, 2025, as Rvan House Day.

Christina Andrews and Lisa Swanson returned as Co-Chairs for a second year, lending their leadership and heart to ensure the event's







Bubbles & Bling Raffle, a silent auction, the announcement of the Ryan House Open Inaugural Golf Classic on October 10th, and the debut of limited-edition 15th Anniversary State Forty Eight T-shirts available for purchase.

Founded from a living room conversation and a shared vision of love and dignity, Ryan House has grown into a vital sanctuary for families navigating unimaginable challenges. Through pediatric respite and palliative care, it continues to offer essential relief and hope for families across Arizona.

"Ryan House is more than a place, it's a lifeline," said Tracy Leonard-Warner, executive director. "This 15-year milestone reflects the strength of our mission and the generosity of our community, whose continued support ensures we'll be here for families well into the future."

About Ryan House

Ryan House enriches the quality of life and creates cherished memories for children and their families, providing a much-needed break from 24/7 caregiving, as they navigate lifelimiting or end-of-life journeys. As one of only three facilities of its kind in the nation and the only one in Arizona, Ryan House is leading the way for a unique model of care in pediatric palliative care to help more families in need. For more information visit ryanhouse.org. Follow them on Instagram and join them on Facebook.







Karla Castro



Join us as we honor seven decades of history, memories, and community at Uptown Plaza. Follow along on Instagram @uptownplazaphx!

Scan for more!











Village Health Clubs Bring Awareness to National Water Safety Month

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

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

There are three levels of swim instruction for children:

- Level 1 classes are designed to gently acclimate the students to submerge their faces in the water and also address survival and safety issues.
- Level 2 classes are for students who are comfortable with their faces in the water and can kick a few feet without aid.
- Level 3 classes are for students who can swim unaided and are ready to learn breathing and stroke skills.

There are swim teams at all four Village locations, offering opportunities for developing young athletes at all levels of skill and experience. Additional classes for children include Little One and Me, where parents are in the water with their children, and Little Flippers Swimming Lessons that are offered for children beginning at toddler age (available only at the Ocotillo location).

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

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



~ Golf Tip ~

The Drill To Cure the Dreaded Topped Shot!

By Tina Tombs, The Arizona Biltmore Golf Club



We have all heard the phrase, "Keep Your Head Down!" Some people might say, "Keep your eye on the ball." They say this so we do not top the golf ball. It is one of the five old wives' tales of golf. In fact, it is the NUMBER ONE old wives' tale as it won't help you stop topping the ball. What is the challenge? If you look at the top of the golf ball, you will most likely hit the top of the golf ball.



Look at the photo above. I am looking at the back of the ball and passing the club through the two side tees and will take out the front tee. The goal is to make my swing, strike the back of the golf ball with the center of the clubface, create a downward angle of attack, create great impact to hit it long and straight.

How do you set this up? Place a tee in the ground about 1-2 inches in front of the ball, and tees on either of side of the ball as I've done in the photo on the right. Place your clubhead behind the tees. It will seem strange starting the clubhead behind the ball and between the tees, but this works, trust me. I am using an 8-iron here, but you can use any iron of your choice.

Do this drill as often as you can to cure your topped shots! You can also use this exercise to practice your chipping and pitching to stop topping your short game shots.

Tina Tombs in a 2020 Arizona Golf Hall of Fame Inductee, a GOLF Magazine Top 100

Teacher in America, and two-time LPGA National Teacher Of The Year. To schedule your next golf lesson or clinic session, you can contact Tina or her staff by downloading our app TinaTombsGolf on the app store or google app store.





~ Real Estate Update ~

By Debbie Frazelle, Coldwell Banker Realty



The Phoenix real estate market is currently experiencing a shift, transitioning from a seller's market to a more balanced one. Inventory levels are rising, and while prices remain elevated, they are no longer experiencing the same rapid appreciation seen in previous years. This means that while it might not be an ideal time for sellers to push for the highest possible prices, it could offer more opportunities for buyers who can find a property within their budget.

Here's a closer look at the key aspects of the market:

• Rising Inventory:

Inventory levels have increased significantly, with some reports suggesting that the Phoenix area now has a more "normal" level of available homes.

Higher interest rates have cooled demand and contributed to the shift from a seller's market.

• Economic Outlook:

Concerns about the overall economy and job security may be impacting buyer confidence. Here are the basics - the MLS numbers for April 1st, 2025 compared with April 1st, 2024 for all areas and types:

- Active Listings (including UCB & CCBS): 28,825 versus 20,441 last year - up 41% - and up 5.3% compared with 27,377 last
- Under Contract Listings (including Pending, CCBS & UCB): 9,113 versus 8,601 last year - up 6.0% - and up 7.6% from 8,471
- Monthly Sales: 6,939 versus 6,765 last year up 2.6% but up 19% from 5,816 last month
- Monthly Average Sales Price per Sq. Ft.: \$311.19 versus \$294.09 last year up 5.8% but down 0.2% from \$311.80 last month

There is good news and bad news for both sellers and buyers.

The active listing counts continue to rise, which is very unusual between March and April, and therefore bad news for sellers, but the rate of increase has at least slowed down. Interest rates have eased to around 6.63% for the 30 year fixed, and the problem remains that even with this higher transaction and contract level, supply is still rising. There are simply more sellers than we expected, with year-to-date new listings almost 20% higher than this time last year.

Closed pricing is still looking surprisingly strong but once again this is heavily skewed by high-end deals that were agreed to before pandemonium hit the stock market. The luxury market is highly dependent on how people feel about their investments, and they have gone from excited in early January to despondent in early April. This change is not reflected in closings, but is appears to be making itself felt in active list pricing and under contract counts for the high end market.

Source: Cromford Report Need a market analysis, call, text or email me, Debbie Frazelle 602-399-8540, Debbie@DebbieFrazelle.com.

Statistics from March 15th to April 14th, 2025

	II C - 1 -	3	(0	II C	-14/014	_	
	Homes for Sale		60		Sold/Closed 5		
	Homes Sale Pen		8	Rentals F	urnished	28	
	Rentals Unfurni	shed	6				
	For Sale						
	Biltmore Mount	es	3	\$3,695,000-\$4,500,0	00		
	Biltmore Villa			1	\$2,295,0		
	Cloisters			1	\$415,000-\$465,0		
	Colony			5	\$1,024,0		
	Courts			1	\$649,000-\$659,0		
	Estates				\$3,995,000-\$039,0		
				2			
	Fairway Lodge			3 5 5 5	\$1,245,000-\$1,599,0		
	Greens			5	\$1,450,000-\$1,900,0	00	
	Heights			5	\$499,900-\$995,0	00	
	Hillside Villas			7	\$1,650,000-\$2,575,0	00	
	Meridian			4	\$299,900-\$480,0	00	
				19	\$274,900-\$950,000		
	Terraces 2 Biltmore Estate			1	\$2,895,000		
	Pending Sales						
	Courts	1	Colony	1	Fairway Lodge	1	
		1		1		1	
	Greens	1	Hillside	1	Terrace	3	
Closed Sales							
	Colony	1	Greens	1	Terrace	3	
	,	-		-		_	

Biltmore Entrepreneur's Cult Hit Goes Mainstream on Kickstarter

Fully funded in 4 days, "Words to Die By" has grown from a Phoenix cult hit into 2025's must-have horror-comedy game

Dying has never been so much fun thanks to local Biltmore-area entrepreneur who's combined his background in improv and sketch comedy and his new career as a therapist into a fatally fun new party game. Named "Words to Die By" this game just completed a successful Kickstarter in



only four days and is now launching nationwide. Created by Phoenix-based funnyman, Duane Freeman, this all-new game allows players to live out their favorite Hollywood fantasy by writing, directing and then performing their most outrageous, over-the-top death scene, be it a bungee jump wrong or being ambushed by a satanic javelina cult, all to win the coveted Golden Scythe Award.

And while the rapid-fire action and outrageous gameplay for this R-rated game is designed to make everyone

laugh (think Cards Against Humanity), Words to Die By is unconventional with some underlying themes that influence therapy practices to help people navigate grief and loss. By normalizing conversations about death, promoting social connections, and encouraging emotional exploration, the game offers a unique and valuable tool for psychological well-being. Not to mention, it's just plain fun.

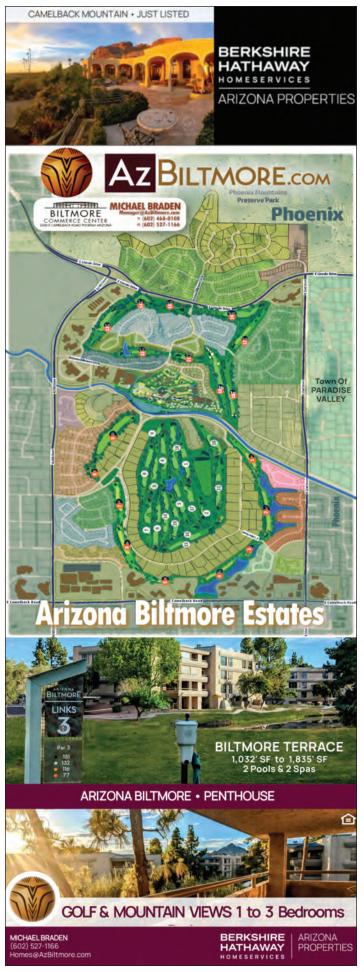
It all started back in Chicago, where Freeman worked as an improve teacher, sketch artist, and on camera performer with roots at the infamous Second City. But after relocating to Phoenix, Freeman started a second career as a professional therapist, where he noticed his self-deprecating sense of humor helped to lower defenses, which in turn created a more comfortable space to talk openly about sensitive topics. "Words to Die By

came from close friends, myself, and multiple clients experiencing the loss of someone they cared about," Freeman says. "As a counselor and friend, I followed best practices, but they didn't feel as personal or connected, and even began to feel stale. I wanted to find a more playful way to talk about the topic of grief and loss."

After writing, designing, and testing the game with friends, Freeman took the plunge this April by launching a Kickstarter campaign, hoping to raise \$12,000 in 30 days to start mass producing the game. With 150 investors already onboard and the goal surpassed, Freeman sees this as something more. "The global market for card games surpasses \$15 billion per year, and crowdfunding has given indie creators like me access to an audience craving something different," Freeman says.



Words to Die By game is now available for pre-order at www.wordstodieby.com or on Kickstarter at www.kickstarter.com/projects/wordstodieby/words-to-die-by-party-game/description.



Shiv Supper Club Unveils The Dessert Room Scottsdale's Most Coveted After-Hours Indulgence

Riot Hospitality Group announces Shiv Supper Club, located at 7373 E. Camelback Road, will officially be opening its doors next month, bringing a bold new culinary experience with immersive entertainment to Scottsdale.

Named after the culinary instrument crafted to perfection, Shiv emerges as Arizona's first upscale supper club. The impressive 13,869-square-foot venue blends modern elegance with natural charm, featuring dramatic lighting, cascading greenery, and sculptural accents that create an atmosphere of refined indulgence.

Not only will Shiv Supper Club set the stage for experiential luxury fine dining, it will also be Scottsdale's most coveted after-hours indulgence with The Dessert Room. Every Friday and Saturday beginning at 9:30 p.m., Shiv Supper Club evolves into its seductive late-night alter ego, a sweet escape where nightlife enthusiasts can continue their evening in style. For too long, the dessert experience has been predictable and lacking the thrill it once had... until now. The Dessert Room by Shiv isn't a separate venue but a bold transformation of the supper club, reimagined for those who crave something beyond the ordinary.

"At Shiv, we wanted to create something truly special, an experience where dessert isn't just an afterthought but the highlight of the night," says Ryan Hibbert, CEO of Riot Hospitality Group. "The Dessert Room was born from my vision to transform our supper club into a seductive, late-night escape, featuring bold culinary creations, indulgent cocktails, and a vibe that makes the night feel unforgettable from start to finish."

Guests will indulge in acclaimed pastry chef Nundi Harris' exclusive dessert collection, 12 bespoke creations available only during The Dessert Room hours. Each masterpiece pushes culinary boundaries and ignites curiosity. From the dramatic Dessert "Caviar" Service to the unforgettable Dragon's Egg, each dish is designed to surprise and delight. Signature desserts include:

- Dessert Caviar Service A whimsical reimagining of classic caviar service featuring fruit-based pearls over basil panna cotta, paired with coconut crème fraîche and shortbread, making it playful, refined, and unexpected.
- Fruity Pebbles-Inspired Pearl Cake Inspired by nostalgic cereal, this shimmering entremet layers cereal-infused sponge, milk mousse, and a crunchy feuilletine base, all glazed to resemble an iridescent pearl.
- Bananas Foster Baked Alaska A showstopping fusion of Bananas Foster and Baked Alaska, featuring vanilla ice cream and caramelized banana atop rum cake, dramatically flambéed tableside in banana-infused rum.
- PB Cube A sleek chocolate cube filled with peanut butter mousse, dark chocolate crémeux, and praline crunch, finished with a glossy ganache mirror glaze for ultimate decadence.
- Deconstructed Tropical Cheesecake A deconstructed take on cheesecake with vanilla bean mousse, spiced pineapple, cherry compote, and a crunchy crumble, each bite a playful escape to the tropics.

The Dessert Room menu is designed to evolve with the seasons, highlighting the freshest ingredients and innovative techniques. While a few signature showstoppers will remain, the ever-changing lineup ensures each experience offers something new and unforgettable. Guests can also indulge in decadent dessert cocktails like the Mint Chocolate Truffle or The Powder Room Nightcap or elevate the experience with tableside champagne and an exclusive selection of premium spirits.

The sensory experience extends beyond taste, as Shiv's house band delivers a fiery soundtrack that energizes the space. The Dessert Room promises bold, vibrant, and unparalleled nights in the Valley's social landscape.

Reservations for The Dessert Room will be separate from dinner reservations and are expected to be in high demand. To secure your experience, contact Shiv's concierge team or visit www.shivsupperclub.com/thedessertroom.



Pointer Sister Tribute Concert Invites All Celebrating May Anniversaries

By Phaedra Pinkston and Amber Dirks

If you were an avid listener of pop soul music girl groups of the 1970s, you may have noticed a plethora of female groups emerging on to the bustling music industry.

In 1972, Chicago based group The Staple Singers, brought us their signature hit, "I'll Take You There," while all female Philadelphia group Labelle, electrified audiences with their infectious "Lady Marmalade" song in 1974. Just five years later, more female groups followed in their footsteps like siblings group Sister Sledge. Audiences were enchanted with their timeless tune "We Are Family" released in 1979. It wasn't until 1980, another sister act from Oakland, California would take the all female band era by storm.

That group was The Pointer Sisters with their number three U.S. billboard song, "He's So Shy" released in 1980. In the years that followed, the sister band released other popular tunes like "I'm so Excited, Jump, and Neutron Dance." Their music was featured in the 1984 blockbuster movie, Beverly Hills Cop, and the sisters frequently made guest appearances on popular television series at the time like, The Love Boat.

Desert Moon Cupid is excited to unveil its anniversary series, showcasing the talented vocal tribute group known as The Neutronz. This ensemble pays homage to the internationally acclaimed, Grammy-winning artists, the Pointer Sisters. The group features the exceptional talents of Rain-ie Armstrong, Gwendolyn Jones, and Amber Dirks, each bringing their unique flair to the performance.

The three vocalists come from diverse musical backgrounds, enriching their performances with a wide array of influences and styles. Their combined experience allows them to deliver a captivating tribute that honors the legacy of the Pointer Sisters while also infusing their own artistry into the mix. This blend of backgrounds not only enhances their vocal harmonies but also creates a dynamic stage presence that resonates with audiences.

As they embark on this anniversary celebration, The Neutronz are set to take the stage with a repertoire that highlights the iconic hits of the Pointer Sisters. Fans can expect an unforgettable experience filled with nostalgia, energy, and exceptional talent, as these artists breathe new life into beloved classics while showcasing their individual strengths.

Aside from singing in the choir of her church, Neutronz band member Rain-ie Armstrong adds mezzo soprano to the group. Armstrong was selected to be in the group based on raw talent and dedication to the music. Through this journey, Armstrong has realized that the experience has given her a chance to recognize the talents of the other vocalists as well.

"Appreciating each other's gifts and creating long lasting memories has been life changing. I want the audience to be inspired and uplifted through the lyrics and musical interpretation." Armstrong said.

Other Neutronz singers included in the team's makeup, might be some singers you may recognize from Arizona's live music scene. Gwendolyn Jones is also currently the lead vocalist of local Arizona funk band Greasy Parcheesi Alliance. Now as a Neutronz singer as well, the seasoned performer adds alto and contralto to the band, and the singer also adds, being a Neutronz member, is a great chance for developing different musical approaches. According to Jones, "It has been great to learn new techniques and improve in areas which have expanded my growth in the style of music the Neutronz performs."

This May's show will also feature another well known veteran Arizona singer making a guest appearance at the concert. Amber Dirks will be joining the ladies onstage for this magical event. Giving the tribute act soprano, mezzo, and contralto vocals, Dirks enjoys seeing audiences reminisce about memorable musical eras, and seeing guests being uplifted through the notable melodies.

"Through our music, I aim to evoke a range of emotions in our listeners, from joy and excitement to introspection and nostalgia. I want our audience to feel a sense of belonging and to experience the power of music as a unifying force that transcends individual differences," Dirks said.

Come on out and celebrate your May anniversary with The Neutronz this year! The vintage concert will be on Friday May 16th from 3:00 p.m. to 6:00 p.m. at Coyote Lakes Country Club located in Surprise, Arizona. Doors will open at 3:00 p.m. for a social hour filled with pop soul hits of the

70s and 80s provided by a live DJ. At 4:00 p.m., The Neutronz will take to the stage to sing all popular Pointer Sisters hits.

All white attire is preferred of attendees, to honor all pop soul legends we've lost over the years. Tickets are on sale now for just twenty dollars. All ticket purchases include complimentary appetizers, three cocktails per person, and a chance to win a free prize at the raffle drawing. Tickets to the show can be purchased by visiting www.eventbrite.com.



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Chef Gio Unveils New **Octopus Dish at Virtu**

If you know Virtu Honest Craft in Old Town Scottsdale, you've likely heard about the dish that helped put Chef Gio Osso on the map: his iconic pulpo. Charred to perfection and served with lemon ceci, arugula & fennel insalata, and Calabrian chile butter, it's the kind of dish that keeps regulars coming back. Since Virtu opened in 2013, the pulpo has been the one constant on

menu that evolves weekly.

Now, Chef Gio is taking things to the next level with a bold, new evolution of the dish that started it all, introducing Octo 2025. This innovative creation builds on the legacy of the original while taking a flavorful



leap forward: think charred octopus and potato tostada layered with 'nduja agrodolce, crispy gnocco fritto, citrus crema, and a punchy padron salsa. It's inventive, indulgent, and destined to become a new fan favorite. (And yes, the OG pulpo still holds its place on the menu.)

The Octo 2025 is available now at Virtu Honest Craft, but don't wait too long to try it. For more info or to make a reservation, visit www.virtuscottsdale.com.

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Tell Your Friends Debuts Showstopping New Cocktails

Tell Your Friends, Scottsdale's sultry underground cocktail and live music lounge that was just named Bar of the Year by the prestigious The Bar & Restaurant Expo Awards, is unveiling its first new cocktail menu since opening nearly a year ago, marking the debut of Beverage Director Ashley Cibor's vision behind the bar.

Under Cibor's direction, the new menu reimagines classic flavors with innovative techniques and complex layered profiles. Each cocktail is carefully crafted to offer a refined experience underscored by a meticulous approach to artistry. The latest libations embody the lively essence of the season, featuring vibrant ingredients that perfectly balance sophistication with creativity. Decadence in Disguise (\$23) delivers a rich aromatic experience where goat cheese sazerac rye, walnut liqueur and East India sherry intertwine with cinnamon, carrot, ginger and lemon. Green With Envy (\$21) offers crisp and citrusy notes, featuring Haku vodka, aloe liqueur, cucumber and lime for a smooth, refreshing sip. Elevating the art of

tableside presentation, Jazz Age Smolder (\$36) layers 12-year scotch, Carpano Antica vermouth, amaro and orange bitters with a dramatic infusion of sweet orange smoke.

For martini aficionados, the martini menu presents a refined collection, including the new Pepperoncino (\$24) with pepperoncini brine and The Bleu Cheese (\$24) featuring bleu cheese-infused Zephyr or Belvedere for a rich, savory twist - all with the option to add a caviar bump for an opulent finishing touch.

Now available, the new cocktail lineup provides elevated flavors in every sip:

- Green with Envy (\$21): Haku Vodka, Chareau Aloe Liqueur, cucumber, lime
- Twice the Charm (\$23): Remy Martin 1738 Cognac, graham crackers, Giffard Banane du Brésil, Lucano Anniversario Amaro, Don Zoilo Oloroso
- Velvet Inferno (\$20): Corrido Blanco Tequila, Ancho Reyes Chile Liqueur, blueberry, sweet pepper, ginger, lime

- Katie's Manhattan (\$20): Bacardi Cuatro Rum, Carpano Antica, Heering Cherry Liqueur, Angostura orange bitters
- Decadence in Disguise (\$23): Goat Cheese Sazerac Rye, Lustau East India Sherry, Nux Alpina Walnut Liqueur, carrot, cinnamon, ginger, lemon
- Blazing Bloom (\$20): Gray Whale Gin, aperol, Fever-Tree club soda, apricot, egg white, lemon
- Roaring Maze (\$20): Dos Hombres mezcal, Nixta corn liqueur, honey, Angostura orange bitters
- Jazz Age Smolder (\$36): Aberfeldy 12-Year Scotch, Carpano Antica, Averna Amaro, Angostura orange bitters, tableside sweet orange smoke
- Pepperoncino Martini (\$24): Choice of Grey Goose Vodka or Hendrick's Gin, served with pepperoncini brine
- The Bleu Cheese Martini (\$24): Bleu cheese-infused Zephyr or Belvedere ❖











Take Advantage Of Summer Savings All Night, All Summer Happy Hour Returns

Beginning on Memorial Day (Monday, May 26th), All Night, All Summer Happy Hour returns to Scottsdale's Roaring Fork restaurant through Labor Day, Monday, September 1st. Starting at 4:00pm daily, Monday-Sunday, guests can receive happy hour pricing in the bar and Saloon on the following menu items:

- Fresh Guacamole \$8.00 with Crispy Tortilla Chips, and Cotija Cheese
- Green Chili Pork \$9.00 served with Pepper Jack and Warm Flour Tortillas
- Queso Con Puerco \$8.00 with Pepper Jack Cheese, Green Chili Pork,
 & Crispy Tortilla Chips
- Truffle Fries \$9.00 served with house made truffle aioli & steak sauce
- Smoked Chicken Wings \$14.00 served with Celery and Ranch Dressing
- Crispy Chicken Bites \$10.00 spicy or not spicy served with ranch
- Steak Sliders \$12.00 with two beef sliders, caramelized onions, creamy horseradish and a side of jus
- Roaring Fork Big Ass Burger \$15.00 served with Bacon, Lettuce, Tomato, Onion, Pickle, Poblano Pepper, Cheddar Cheese and French Fries

Guests can enjoy \$8.00 Wines by the Glass including Cabernet, Chardonnay, Pino Grigio, Pinot Noir & Red Blend as well as \$8.00 frozen margaritas including the famous Huckleberry Margarita, Raging Rita, Little Larry, and the Classic Margarita. Classic cocktails including the Martini, Manhattan and Old Fashioned will also be available.

About Roaring Fork

Roaring Fork captures the untamed spirit of the American West with every dish. The menu fuses rustic, open-flame cooking traditions with elevated, contemporary flair, crafting a dining experience that's bold, unforgettable, and full of character. From expertly prepared steaks and fresh, vibrant seafood to signature, artfully mixed cocktails, every detail reflects the passion for robust flavors and genuine hospitality.Roaring Fork brings the spirit of the trail to your table, robust flavors, fresh ingredients, and the warmth of the outdoors. Roaring Fork is located at 4800 North Scottsdale Road in Scottsdale Arizona. For more information call (480) 947-0795 or visit the website at www.roaringfork.com.



Queso Con Puerco







Bashas' Celebrates 10 Years of Donut Creativity with "Blast from the Past" Contest

Ten years ago, Bashas' launched its inaugural Donut Flavor Craze contest. To celebrate this sweet milestone, Bashas' has declared a delicious "Blast from the Past" theme for its 10th annual Donut Flavor Craze contest. This year, the grocery chain is inviting people to submit their ideas for a new donut flavor using any one of themes from the contest's previous nine years. They include: Pop Culture, Wacky Donut Flavors, Sweet & Savory, Arizona-Themed, Guilty Pleasure, Carnival Flavors, Global Flavors, and Retro vs. Future.

As part of the 10-year anniversary, Bashas' will also highlight the donut flavor winners from previous years. Previous donut winners may also be available for media interviews.

Now through May 16th, 2025, Arizonans are invited to submit their "Blast from the Past" donut flavor idea at: bashas.com/donut-flavor-craze. Bashas' encourages entrants to be as creative as they wish with their flavor submissions, using any of the last nine years' themes as inspiration. Entries for each category (kids ages 8-17 and grown-ups ages 18+) will consist of a 100-word summary of their donut flavor, including the proposed name, key ingredients, and donut description, including why they chose the specific theme.

Two lucky winners (one kid and one grown-up) will see their donut flavor ideas come to life in Bashas' bakery cases this June. Each of them will also earn the Bashas' Official Donut Ambassadors for 2025 title, along with \$500 in prizes including a Bashas' gift card, fun family activities and one dozen donuts every month for a year. Two runners-up (one kid and one grown-up) will each receive a \$50 Bashas' gift card. Six entrants (three kids and three grown-ups) will each receive honorable mentions along with a \$20 Bashas' gift card.

Bashas' is accepting submissions from now until 11:59 p.m. MST on May 16th, 2025. A panel of Bashas' judges will select 10 finalists (five kids and five grown-ups) by May 23rd. A team of celebrity judges will then help to determine the two winners, two runners-up, and six honorable mentions by June 3rd, just in time for National Donut Day on June 6th. On June 6th, Bashas' will also donate 10% of donut proceeds to The Salvation Army. Bashas' will feature the winning donuts in its bakery cases across the state for a limited time this summer, joining the grocer's other baked fresh daily treats, including donuts, fritters, croissants, danishes, brownies, frosted cookies, cakes, cupcakes, and more.

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