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A Community Service Publication



Spring Into Radiance: May Spa and Mother's Day Specials At Village Health Clubs & Spas

Special Feature on page 19

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Mother's Day Experiences & Gifts in the Valley To Treat the Mom in Your Life!

With Mother's Day quickly approaching, we wanted to share some fun experiences and gift ideas to help celebrate the mom in your life. We've included special details from some stand-out local businesses in this feature!

Rainbow Ryders – Make this Mother's Day one she'll never forget with a gift that rises above the rest. Rainbow Ryders is offering special limited-time gift certificates for their extraordinary hot air balloon adventures, available at a discounted rate of \$175 per person on sale through May 15th. Give mom the chance to take in breathtaking views on this iconic bucket list experience! Valid for sunrise flights booked starting May 16th. Special terms apply. Purchase your certificate and book your flight at www.rainbowryders.com.

Ravenscroft – This Mother's Day, trade the usual gifts for an evening of live music in an unparalleled atmosphere at Ravenscroft, Scottsdale's premier concert venue. With perfor-

mances scheduled on both the Friday and Saturday before Mother's Day, it's the ideal way to treat mom to a memorable night out ahead of the holiday. Beyond the holiday weekend, tickets to any of Ravenscroft's upcoming concerts make the perfect Mother's Day gift for the music-loving mom in your life. Performances run through June and feature a dynamic lineup of up-and-coming local artists and Grammy-nominated performers. For more information or to purchase tickets, please visit www.theravenscroft.com.

Tempe Boat Cruisin' – Treat mom to a day on the water with Tempe Boat Cruisin', one of the Valley's most unique ways to celebrate! Unlike anything else in Arizona, Tempe Boat Cruisin' blends the energy of a party with the ease of a fully hosted experience. Cruise around Tempe Town Lake, complete with fun vibes, music and plenty of photo-worthy moments. Whether you're planning a relaxing daytime

brunch or a lively sunset outing, it's the perfect way to soak up the Arizona sunshine and spend quality time together. Book your private cruise now for the entire family to enjoy by visiting www.tempeboatcruisin.com.

Queen Creek Olive Mill – Queen Creek Olive Mill is celebrating Mother's Day with its Dear Mom Sampler Gift Box, a thoughtfully curated collection that brings together self care essentials and kitchen favorites. The set features lavender-infused skincare items including soap, hand salve, body oil and a lotion stick for a calming, spa-like experience at home.

It also includes the Mill's Delicate Extra Virgin Olive Oil, Sedona Spice and Peach White Balsamic Reduction, offering simple ways to elevate everyday meals. An olive wood dipping dish completes the gift, making it both functional and meaningful for Mother's Day gifting. Available at the Mill and online for purchase at www.queenckoliveoil.com. ❖



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Lush is Relocating in Scottsdale Fashion Square with a Fresh, Brick and Mortar Shop

The beauty brand with a campaigning heart, Lush Cosmetics, is bringing its collection of luxurious and ethically-sourced skincare, haircare, and bath products to a new location within Scottsdale Fashion Square, unveiling a fresh, fun, and vibrant space.

The contemporary shop was designed with product demonstration in mind, allowing customers to experience the benefits of Lush's fresh, handmade products firsthand, made using only the finest ingredients from across the globe. To support Lush's commitment to the environment and regenerative practices, the countertops at Lush Scottsdale Fashion Square were made using post-industrial plastics that are 100% recyclable, supplied by Durat.

Lush Cosmetics invents, manufactures, and retails fresh, handmade cosmetics with fruits, vegetables, and ethically and sustainably sourced fine essential oils. A beauty company with a campaigning heart, Lush operates a strict policy against animal testing and continues to lead the cosmetics industry in combating over-packaging by developing products that can be sold 'naked' to the consumer.

Lush operates in over 50 countries with more than 850 shops and 38 websites shipping worldwide. The brand is in a unique position to raise awareness about important issues and bring about real change, with a mission to leave the world Lusher than they found it. Lush Cosmetics has been in Scottsdale for 20 years and is excited to continue connecting with the local community, delivering excellent customer service in a premier retail destination through this newly relocated space.

"As we continue expanding our brick and mortar presence, it is important to ensure we have the right location and experience in each market. Scottsdale Fashion Square is an important location for us, and we're excited to unveil this refreshed space within the mall as part of our retail growth and evolution," said Carrie Harambasic, Head of Business Development and Retail West.

Lush Scottsdale Fashion Square, 7014 E Camelback Rd, Suite 2202, Scottsdale, AZ 85251. (The shop is located on the upper level in the Nordstrom wing. If you take the food court escalators to the top, it will be on the left side.)

About Lush

Since 1995, Lush has been driven by innovation and its ethics. Creators of pioneering beauty products, one of Lush's most well-known creations is the bath bomb.

Invented in 1989 by Lush Co-Founder Mo Constantine in her garden shed, bath bombs have become a global sensation – all hand pressed in Lush's own manufacturing sites across the world, Lush sold over 21.2 million last year.

A beauty company with a campaigning heart, Lush is on a mission to create a product for every need and a cosmetic revolution to save the planet. The goal is to leave the world 'Lusher than we found it.' In August 2024, Lush reached \$100 million in charitable giving, supporting grass-root organizations and activists through multiple programs since 2007. ❖

From the Publisher...



May in the Biltmore is a season all its own. While the rest of the country is just waking up to spring, we're already leaning into long, sun-drenched days, cool evenings on the patio, and that unmistakable energy that arrives right before summer settles in. It's a time when our neighborhood feels especially alive with restaurants buzzing, resorts filling with visitors, and locals rediscovering the simple joy of being outdoors before the heat truly arrives.

This month, our team wanted to celebrate what makes the Biltmore community feel so vibrant in May: the blend of luxury and ease, the appreciation for design and culture, and the way neighbors here genuinely show up for one another. In these pages, you'll find stories that reflect that spirit, from profiles of local creators shaping the Valley's aesthetic to features on the new culinary spots redefining what it means to dine in Phoenix. Whether it's a business owner revitalizing a historic space, a resident leading a philanthropic effort, or a designer bringing fresh vision to a familiar corner, the Biltmore continues to evolve because of the individuals who care deeply about its future.

Thank you for being part of the *Biltmore Lifestyles* community. Here's to a memorable May, and we would like to wish a Happy Mother's Day to all of the moms out there!

Until next month,
Susan Avang
 Publisher, *Biltmore Lifestyles*

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Arizona Opera Announces Principal Casting for 2026–27 Season

Arizona Opera has announced principal casting for its 2026–27 season, highlighting a dynamic mix of local and internationally recognized performers, emerging talent, and alumni of the company's Marion Rose Pullin Arizona Opera Studio.

“Our 55th season reflects Arizona Opera’s continued commitment to artistic excellence, connection to the community and investment in the next generation of opera talent, with productions spanning contemporary works, family-friendly opera and beloved classics,” said Brian DeMaris, President & General Director of Arizona Opera. “We are especially proud to highlight the strength of our Marion Rose Pullin Opera Studio alongside internationally acclaimed artists, creating productions that will resonate deeply with our audiences while strengthening our role in the community.”

The season opens with Derrick Wang’s opera *Scalia/Ginsburg*, featuring Arizona soprano Rachel Policar as Ruth Bader Ginsburg, alongside tenor Benjamin Werley as Antonin Scalia and bass-baritone Jesús Vicente Murillo as the Commentator. The production is directed by Cara Consilvio and conducted by Brian DeMaris.

Arizona Opera’s Marion Rose Pullin Studio takes center stage in *El Gato con Botas* (*Puss in Boots*) by Xavier Montsalvatge, showcasing Studio artists Rosario Armas in the title role, Cameron Howard as the Miller, Jason Edelstein as the King, José Olivares as the Ogre, and Francesca Herrera as the Princess. The production is directed by Sydney Roslin and performed with piano accompaniment and musical direction by Guzal Isametdinova.

In the spring, *The Pirates of Penzance* brings a lively cast led by baritone Craig Irvin as the Pirate King, joined by Marion Rose Pullin Studio alumni Véronique Filloux as Mabel and Brad Bickhardt as Frederic, with mezzo-soprano Jenni Bank as Ruth. The production is directed by Kyle Lang and conducted by Emily Senturia.

The season concludes with Verdi’s *La Traviata*, starring rising soprano Cadie J. Bryan as Violetta, tenor Eric Taylor as Alfredo, and internationally recognized bass-baritone Richard Ollarsaba as Germont. The production is directed by Joshua Borths and conducted by Stephanie Rhodes-Russell.

A cornerstone of the 2026–27 season is the continued prominence of the Marion Rose Pullin Arizona Opera Studio, which returns to a full season-long program. Studio artists will play leading and supporting roles across productions, underscoring Arizona Opera’s role as a national leader in artist development.

By blending Arizona-based talent, rising stars, and established performers, the company continues to build a season that reflects expanded programming and community connection.

Full performance schedules, casting details, and ticket information for the 2026–27 season can be found at www.azopera.org.



Mother's Day Dining Options in the Valley

Looking for Dining Options . . . Look No Further!

Pita Jungle - When dining with Pita Jungle on Mother's Day, moms can receive their choice of Walnut Baklava or Chocolate Dipped Walnut Baklava for dessert for FREE with the purchase of an entree. Moms can also enjoy a complimentary glass of select wine or a non-alcoholic option. Offer valid for dine-in only at participating locations. www.pitajungle.com

Over Easy - From Friday to Sunday, May 8th through the 10th, enjoy an exclusive in-app purchase promotion designed to celebrate the occasion. Buy a \$50 gift card and receive a \$10 Bonus Card, perfect for gifting Mom or treating yourself. Bonus Cards are for purchasers only. For those dining in on Mother's Day, Over Easy is offering a fun, family-friendly table activity where kids can fill out a special "All About My Super Mom" card. The keepsake features playful prompts about mom's favorite things, what makes her laugh, and her "superpowers," creating a heartfelt surprise for moms to take home. 19 Arizona locations. www.eatatovereasy.com

Mastro's City Hall, Mastro's Ocean Club & Mastro's Steakhouse - This Mother's Day, treat the extraordinary women in your life to an elevated brunch that exemplifies luxury dining at its finest. Featuring chef-curated dishes, exceptional service, and an elegant atmosphere, Mastro's has crafted the perfect morning of indulgence designed to make mom feel treasured. From 10:00 a.m. to 2:30 p.m., all Mastro's Scottsdale locations will offer an exquisite brunch buffet (\$150 per adult, \$45 per child) featuring an over-the-top seafood tower and breakfast selections such as cheese blintzes



with wild berry compote, scrambled eggs, sausage, hand carved NY Strip, honey smoked ham, signature sides, plus mini butter cakes for dessert, and more. The experience also includes one complimentary beverage per adult, including Charles Heidsieck champagne, mimosas, Bloody Marys, and more. Reservations are highly recommended. www.mastrorestaurants.com

Virtu Honest Craft - Spoil mom with an unforgettable brunch experience this Mother's Day at Virtu Honest Craft in Scottsdale! Indulge in the inventive creations of James Beard Award-nominated Chef Gio Osso, from the iconic Asparagi, made with grilled asparagus, duck egg, feta crumbles, bacon candy, foie gras hollandaise and a truffle drizzle, to Crespelles (Italian crepes) with cotto ham, gruyere, eggs and parmigiano fonduta. Each mom will be welcomed with a rose and a special sparkling toast in her honor. For more information or to make your reservation, visit www.virtuscottsdale.com

R.T. O'Sullivan's - Celebrate mom this Mother's Day with a hearty, Irish-pub-inspired brunch at R.T. O'Sullivan's! Available until 3:00 p.m., moms can enjoy \$6 mimosas and Bloody Marys, or raise a toast with a \$17 bottle of bubbly. The menu features brunch favorites like eggs cooked to order, breakfast burritos and quesadillas, alongside house specialties like the signature corned beef hash, a cherished family recipe that pays homage to the restaurant's Irish roots. www.phoenix.rtosullivans.com

The Italiano - The Italiano is celebrating Mother's Day with an abundant, elevated brunch buffet inspired by the warmth and tradition of a classic Italian Sunday. Designed to feel like gathering at Nonna's, reimagined for the occa-

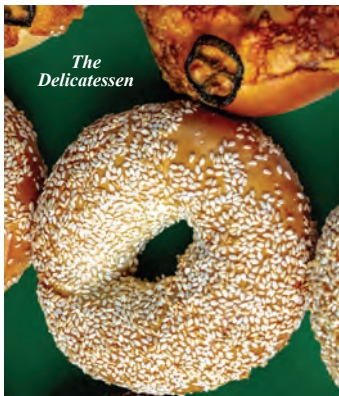
sion, the experience features chef-crafted stations filled with Italian brunch favorites, fresh spring salads, hand-made pastas, savory carving selections, and beautifully presented pastries and desserts. Reservations are available from 10:00 a.m. to 6:00 p.m., with pricing set at \$99 for adults and \$39 for children. Special Mother's Day amenities will also be offered at the time of reservation, adding an extra thoughtful touch for the most important woman at the table, including a custom champagne bottle label paired with a handwritten note for a personalized and memorable experience. www.theitaliano.com



Hash Kitchen - This Mother's Day, Hash Kitchen is celebrating moms in true brunch fashion with special offerings available across all six Valley locations. Guests can enjoy a complimentary build-your-own flower bar, allowing moms to create a custom bouquet to take home. At the Chandler location only, located at 2855 W. Ray Road, Hash Kitchen will also offer an exclusive Mother's Day brunch buffet, available by reservation for \$45 per person. The buffet will feature a wide variety of sweet and savory brunch favorites, including curated charcuterie and fresh fruit displays, a chilled seafood station, decadent French toast and breakfast specialties, chef-attended carving stations, classic hot brunch selections, and an assortment of bite-sized desserts. www.hashkitchen.com

The Montauk - The Montauk is celebrating Mother's Day with its popular brunch from 9:00 a.m. to 3:00 p.m., complete with live local music and a special offer for Mom - enjoy a \$1 mimosa with the purchase of any entrée (restrictions may apply). Popular brunch items include the Huevos Rancheros with over easy eggs, refried black beans and morita-cashew salsa; the Breakfast Burrito packed with eggs, bacon, guacamole and crispy potatoes; the Croque Madame featuring Canadian bacon, gruyère and a fried egg on ciabatta; and the Weekender Sandwich with bacon, avocado and a brioche bun, all served with a side of crispy potatoes. www.themontaukaz.com

The Delicatessen - Head to The Delicatessen this Mother's Day for a thoughtfully curated, ready-to-go treat designed for Mom. The custom drink carrier includes a Mother's Day-themed 16oz coffee cup and a seasonal strawberry matcha muffin, making it an easy and elevated way to celebrate. The Delicatessen will also debut a special Mother's Day-inspired bagel of the week feature, creating a one-stop destination for a festive morning pick-up. www.thedelicatessen.com



The Delicatessen



Brody's Italian - Brody's Italian is celebrating Mother's Day on May 10th with a sweet treat for moms. Guests who dine in will receive a complimentary mini cannoli for mom with mention of the promotion, adding a thoughtful and festive touch to the holiday celebration. www.brodysitalian.com



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Three Decades of Defining Arizona Wine At Dos Cabezas WineWorks

The Sonoita winery that helped shape the state's modern wine identity, one vintage at a time

As Arizona's wine industry continues to grow, few names carry the influence or longevity of Dos Cabezas WineWorks. For thirty years, the Sonoita-based winery has helped shape Arizona's modern wine identity, proving that thoughtful, expressive wines can thrive in the high desert. Since its founding in 1995, Dos Cabezas has played a steady role in the state's rise from a little-known fermentation frontier to a respected growing region, guided by dedication to the land, experimentation, and a belief in Arizona's potential.

The story began in the early 1990s, when Army veteran Al Buhl moved from Virginia to southern Arizona while stationed at Fort Huachuca. Curious about the region's emerging wine scene, he began experimenting at home. A small but encouraging win for his wine at the state fair inspired Al and his wife Ann to take a bigger leap, purchasing Arizona's oldest vineyard in Willcox. In 1995, the first Dos Cabezas vintage was released, marking the quiet beginning of what would become one of the state's most influential wineries.

A new chapter unfolded in the early 2000s when Todd Bostock joined as winemaker. By 2006, Todd and his wife Kelly Bostock purchased the winery, bringing renewed focus and long-term vision. Under their leadership, Dos Cabezas strengthened its estate vineyards, refined its winemaking approach, and emerged as a leader in Arizona wine, with an emphasis on sustainability and a deep connection to the desert terroir.

Today, Dos Cabezas sources its fruit exclusively from two estate vineyards that highlight the diversity of Arizona's growing regions.

The Pronghorn Vineyard in Sonoita reflects the area's elevation, open skies, and bright desert character, while the Cimarron Vineyard in the Kansas Settlement of Cochise County adds structure and depth from one of the state's most established vineyard sites. Together, they form the backbone of wines that feel balanced, expressive, and distinctly local.

Winemaking begins with a clear vision, then adapts to the realities of each growing season. Techniques such as extended lees aging, co-fermentation, and aging in large oak and concrete vessels help preserve freshness while building texture and complexity. The goal is to allow the vineyard and vintage to guide the final expression.

Sustainability is woven into every aspect of the winery's approach. Water-saving practices, regenerative farming, and vineyard ecosystems that include fruit trees, mesquite, native grasses, and even sheep reflect a long-term commitment



to caring for the land. That philosophy extends beyond the vineyard to Pronghorn Pizza, the winery's culinary outpost, where seasonal ingredients and local sourcing take center stage. Their restaurant recently earned a spot on *Phoenix Magazine's* Top 100 Dishes in Arizona, reinforcing Dos Cabezas' connection to both agriculture and community.

In March 2026, the winery released its 2025 white and rosé wines, marking the next chapter in its story. The release reflects three decades of steady dedication while continuing to move forward with intention.

Dos Cabezas wines are widely available across the Valley through a network of retail partners and restaurants that celebrate Arizona wine. Bottles can be found at local wine shops including Atlas Wines, Far Away Wine and Provisions, Hidden Track Bottle Shop, ODV Wines, Queen Creek Olive Mill, and Trevor's. On restaurant wine lists, guests can experience Dos Cabezas alongside some of the Valley's most respected kitchens, including Arizona Wilderness, Beckett's Table, FnB, Liberty Market, Otro Cafe, and Pizzeria Bianco.



Through its wines, vineyards, and deep ties to the community, Dos Cabezas WineWorks remains a defining force in Arizona wine. Rooted in the high desert, the winery stands as proof that believing in a place, and committing to it over time, can create something truly lasting.

Dos Cabezas WineWorks is located at 3248 AZ-82, Sonoita, AZ 85637. For more information, visit www.doscabezas.com. ❖



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May, Potenza, Baran & Gillespie Law Firm Announces Addition of Heather Boysel

May, Potenza, Baran & Gillespie (MPBG) Law Firm is pleased to announce that Heather Boysel has joined the firm, further strengthening its health care law practice. Boysel brings nearly two decades of experience advising and representing health care providers, with a particular emphasis on reimbursement and regulatory matters.

Boysel's practice focuses on medical reimbursement disputes, where she routinely represents hospitals, physician groups, and other health care providers in matters involving commercial payors, Medicare auditors, AHCCCS contractors, and other governmental entities. Her work spans administrative hearings, mediations, arbitrations, and court proceedings, allowing her to guide clients through every stage of complex reimbursement and regulatory challenges.

With a background in bioengineering and extensive experience in medical billing, Boysel offers a uniquely technical and practical perspective to health care law matters. This foundation enhances her ability to analyze intricate reimbursement issues and advocate effectively on behalf of providers navigating an increasingly complex regulatory environment.

"Heather is widely respected throughout Arizona's legal and health care communities for her expertise, leadership, and integrity," said Phillip May, managing partner at May, Potenza, Baran & Gillespie Law Firm, P.C. "Her addition reflects our continued commitment to delivering exceptional counsel to health care providers facing high-stakes regulatory and reimbursement issues."

Boysel joins May Potenza from her prior firm, where she spent her entire legal career. She began as a summer clerk before joining the firm as a first-year associate in 2007 and was elected partner in 2015. During her tenure, Boysel played an active role in firm leadership, including serving a four-year term as Managing Partner. She will be joined at May Potenza by her paralegal and legal assistant, Marissa Garcia and Leticia Varela, ensuring continuity and depth of service for her established client base.

Boysel has been widely recognized for her professional achievements, leadership and community involvement. Her honors include being named an Arizona Business Leader by AZ Big Media, a Top 100 Lawyer in Arizona by *AZ Business Magazine*, Top Lawyer by *Phoenix Magazine*, and *Phoenix Business Journal's* 40 Under 40. She recently joined the St. Joseph's Foundation Board of Directors. She has also been recognized as one of the Most Influential Women by AZ Big Media and is ranked by Chambers USA. In addition, Boysel is a graduate of Ladder Down and serves on the Adelante Healthcare Board of Directors. She is also a former Regional Council Member of Arizona Forward.

For more information on May, Potenza, Baran and Gillespie, P.C., call (602) 252-1900 or visit www.maypotenza.com or follow them on LinkedIn and Facebook.

About May, Potenza, Baran & Gillespie, P.C.

May, Potenza, Baran and Gillespie, P.C. (MPBG), is a full-service Arizona-based law firm



comprised of 30+ attorneys with robust litigation and transaction practices complemented by extensive experience handling arbitration and settlement negotiations. MPBG's comprehensive, tailor-made process provides effective legal counsel to help achieve clients' goals throughout their entire business and personal lives. MPBG comprises an experienced, diverse team of advocates who work collaboratively, move quickly and think differently. The firm's highly skilled and knowledgeable attorneys take pride in being problem solvers and trusted advisors, accepting their clients' challenges as their own. The firm is located in the Central Arts Plaza, 1850 N. Central Ave., 16th Floor, Phoenix, AZ 85004. ❖



RED Development Announces New Tenants, Openings and Milestones at PV \$2B Mixed-Use Destination

RED Development announced today a new slate of tenants coming to PV, the \$2 billion mixed-use development in Phoenix, marking continued momentum for one of the most ambitious urban redevelopments in Arizona.

The latest lineup introduces seven new additions spanning entertainment, wellness and dining experiences:

- **lululemon (4,852 sq. ft.)** – The popular technical athletic apparel, footwear and accessories company for yoga, running, training and most other activities will open this summer.
- **Culinary Gangster (3,022 sq. ft.)** – The Scottsdale family-owned and operated restaurant specializes in burgers, sandwiches, quinoa bowls, wraps, salads and breakfast. With locations in Scottsdale and Phoenix, this new location will open in 2027.
- **Escapology (4,500 sq. ft.)** – The nationally acclaimed escape room experience will bring its immersive, themed adventures to PV when it opens in 2027, offering interactive entertainment for groups, families and team-building outings.
- **OBON (4,250 sq. ft.)** – A contemporary restaurant offering a modern take on Asian-inspired cuisine, OBON will feature an inventive menu of sushi, ramen and craft cocktails in a lively, design-forward setting.

- **Helios Pilates (2,341 sq. ft.)** – A boutique Pilates studio known for its holistic approach to movement, strength and alignment, Helios was originally founded in San Diego and is now opening its first Arizona outpost at PV in 2027.

- **Next Health (2,329 sq. ft.)** – A premier wellness destination focused on proactive health and longevity, Next Health will provide personalized services including IV therapy, hormone optimization and cutting-edge wellness treatments when it opens in late 2026.

- **WeWhiten (1,200 sq. ft.)** – This rapidly growing teeth-whitening studio is dedicated to helping clients achieve brighter, healthier smiles through professional-grade treatments delivered in a modern, spa-like environment. The opening is planned for late 2026.

The long-anticipated Life Time Paradise Valley, a 92,000-square-foot athletic country club, has opened April 30th, introducing a premier destination for health, wellness and social connection in the heart of PV. Designed to serve individuals and families from 90 days old to 90+ years, the club offers dedicated studios for group fitness, barre, cycling, Pilates and yoga, alongside a comprehensive fitness floor featuring cardio, strength training and personalized coaching. Members will also enjoy a full suite of ameni-

ties, including outdoor pickleball courts, Kids Academy, LifeCafe and LifeSpa. Elevating the experience further, a more than 1.5-acre rooftop beach club will deliver a resort-style atmosphere unlike anything else in the market. The adjacent Life Time Living high-rise residences, currently under construction, are slated for completion in 2027.

“Alongside the forthcoming Life Time Living, our new Paradise Valley athletic country club reflects our long-term investment in the area and our commitment to enhancing how people come together, stay active and live well in one of the most distinctive communities in the country,” said Ryan Calrow, Life Time Senior Area Director. “We’ve been thoughtful about creating a destination that complements the character and vision of PV while bringing something entirely new to the community. Life Time Paradise Valley is an integrated health, wellness and hospitality experience designed to serve residents and families for generations.”

Two additional restaurants are nearing completion with openings expected this fall. Harry & Izzy’s will make its Arizona debut in a stand-alone 8,300-square-foot building at the northeast corner of the park block. The upscale American grill, a sister concept to St. Elmo Steak House in Indianapolis, is known for its classically inspired menu, energetic bar scene and richly layered interiors. The Vig by Genuine Concepts will also

open, introducing its eighth location with a design centered around a large outdoor patio, semi-private desert garden and multiple gathering spaces. The restaurant will serve lunch and dinner daily, along with weekend brunch and weekday happy hour from 3:00 p.m. to 6:00 p.m., with a menu led by Chef Jeremy Pacheco.

Tenants on track to open by the end of the year include:

- **FACE FOUNDRIE (1,529 sq. ft.)** – This fast-growing, woman-owned facial bar is bringing its all-inclusive skin-care to PV, offering services including facials, lashes, brows and skincare. With more than 120 locations nationwide, FACE FOUNDRIE has established itself as a leader in accessible luxury beauty.
- **Zara Nail Bar (2,210 sq. ft.)** - This full-service nail salon will offer an array of nail care services, from classic manicures and pedicures to dip powders and waxing, in a modern, relaxing environment.

Those opening in 2027 include:

- **Cala (6,500 sq. ft.)** – Created by Phoenix-based Clive Collective founders Justin Massei and Mikis Troyan, Cala builds on the success of its Scottsdale location with a coastal European-inspired menu centered on seasonal, ingredient-driven dishes influenced by the Italian Riviera, Greek Islands and surrounding regions.
- **Too Sweet Cakes (1,700 sq. ft.)** - Too Sweet Cakes will offer pastries, cakes, cookies and breakfast items including croissants, burritos and sandwiches.

“These new additions build on the strong foundation we’ve created at PV and add even more depth to the community experience,” said Mike Ebert, managing partner at RED. “From dining and wellness to entertainment, each business contributes to the vibrant, connected environment we’ve envisioned, one where people can truly spend the day, meet friends and feel part of something special in the heart of Phoenix.”

For more on PV and to stay updated on the latest announcements, visit www.pvphx.com. ❖



Breathtaking Paradise Valley Custom Dream Home

10420 North 64th Place, Paradise Valley, AZ 85253

\$6.5m • 6000 Square Feet • 1 Acre Lot • Single Level Custom New Build • Sky Viewing Deck

Experience the ultimate in luxury with this custom home completed in March of 2026. This contemporary new build is absolutely stunning 5 bedroom, 4.5 bath, 4 car garage with 9000 square feet under roof and 6000 square feet of interior space. This was designed by the famed architecture firm Pathangay Architects which makes full use of this one acre lot with a sky deck with 360 degree of the Valley. You don't want to miss this property.



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Nobu Scottsdale Welcomes Spring with Seasonal Omakase Experience and Limited Time Cocktail Creations

Spring at Nobu Scottsdale unfolds as a season of renewal, artistry and fresh expression, making it the perfect moment to experience omakase, the chef’s curated journey through inspired flavors and refined technique. Guided by the Japanese philosophy of omotenashi, or wholehearted hospitality, Nobu Scottsdale is introducing a new Spring Omakase offering available now through June 16th, which diners can complement with a selection of vibrant cocktails designed to reflect the brightness of the season.

At the heart of the Spring Omakase is a multi-course progression that highlights Nobu’s signature balance of precision, creativity and premium ingredients. For first-time guests, the experience begins with refined bites such as Toro Tartare, followed by a dynamic selection of sashimi featuring favorites such as Yellowtail Jalapeño and Fluke with Dry Miso and then a chef’s selection of sushi, such as Tuna with Wasabi Salsa and Shima Aji with Crispy Leek. After a fourth course, Sashimi Salad, entrées continue the momentum with standout dishes including Black Cod Miso and Beef Tenderloin with Wasabi Pepper. The meal concludes with an elegant Whiskey Cappuccino dessert. A separate menu is available for returning guests who wish to experience something new.

To complement the Spring Omakase, Nobu Scottsdale is highlighting cocktails that reflect the light, refreshing character of the season, one available for a limited time as part of the restaurant’s Cocktail of the Month program, along with a signature cocktail offered year-round.

Cocktail of the Month: Momo Tiki

Inspired by the Hawaiian islands, the cocktail combines island fruit flavors with a lightly refined, balanced structure and finish. Bright, zesty citrus and juicy pineapple open the palate, followed by soft peach sweetness and a bittersweet orange lift from the Aperol, and finishing with a warm, molasses-tinged dark rum spice.

Signature Cocktail: Cucumber Martini

A refreshing staple on Nobu’s ongoing cocktail menu, the Cucumber Martini features Ketel One Botanical Grapefruit & Rose, cucumber juice, lychee juice and lemon juice. Crisp cucumber and delicate floral aromatics create a clean, refreshing profile that pairs seamlessly with the layered flavors of the Spring Omakase.

Nobu Scottsdale is located at 7014 E. Camelback Road in Scottsdale just outside the Luxury Wing entrance at Scottsdale Fashion Square. Reservations are recommended, and guests may reserve their table through OpenTable. ❖



The Brokery Expands Into North Scottsdale With New Office and Strategic Partnership

The Brokery, one of the Valley's fastest-growing, locally owned residential real estate brokerages, is expanding its presence into North Scottsdale through a strategic partnership with Jay Jasper of Arizona Sunset Realty. Jasper, along with approximately 35 agents from his brokerage, will join The Brokery as part of the firm's continued growth and momentum across the Phoenix metro area.

The partnership coincides with the opening of The Brokery's new North Scottsdale office, further strengthening the brokerage's presence in one of the Valley's most dynamic luxury housing markets.

With the addition of its North Scottsdale location, The Brokery continues to build on its strong foundation across key Valley markets. The firm will maintain its established offices in Arcadia, Biltmore, Old Town Scottsdale, and North Central Phoenix while extending its reach deeper into North Scottsdale's thriving residential landscape.

"We've been very intentional about how we grow," said brokerage Co-Founder Tucker Blalock. "Our focus has always been on partnering with professionals who share our culture, our values, and our commitment to delivering exceptional client experiences. Jay has built a respected business and a strong community of agents, and we're excited to bring those teams together under The Brokery umbrella."

For Jasper, the partnership represents a natural next step for his team and clients. A Minnesota native who relocated to the Valley 15 years ago, he brings more than four decades of real estate experience and over \$1 billion in career sales.

"Joining forces with The Brokery felt like the right fit from the start," Jasper said. "Their locally driven approach and commitment to agent success align perfectly with how we've built our business. Opening the North Scottsdale office together creates a tremendous opportunity for both our agents and the clients we serve."

At a time when many independent brokerages are being absorbed into large national brands,



Oleg Bortman and Tucker Blalock

The Brokery's leadership remains committed to building a locally rooted firm where leadership is accessible and agents are empowered to grow. Following this collaboration, the brokerage has set a goal of reaching \$1 billion in collective real estate sales in 2026.

About The Brokery

The Brokery is a local, boutique residential real estate brokerage that is relentlessly focused on serving residents in neighborhoods across the greater Phoenix metropolitan area. Founded in 2012, by co-founders Tucker Blalock and Oleg Bortman, the company's number one goal is to provide unparalleled service and extensive market insight to the residents of their local community. Unlike many brokerages tucked away in corporate centers, The Brokery has six neighborhood-centered offices that offer high visibility for their clients' properties in state-of-the-art showcases and allows for neighbors to engage one-on-one with local real estate experts. More information available at thebrokery.com. ❖



Jay Jasper and Taylor Jasper





The Sicilian Butcher Features New Menu Items

New season, new menu! The Sicilian Butcher is embracing the change of seasons with a freshly updated menu full of bold Italian flavors. Available now, the new appetizers and entrees showcase classic Italian dishes with fresh twists.

Highlights from the New Menu Include:

- **Sicilian Citrus Salad** – local citrus + shaved fennel + red onion + heirloom radish + pistachio dust + lemon oil
- **Prosecco Grapes Bruschetta** – gorgonzola dolce + Sicilian pistachio + pink peppercorn
- **Nonna's Baked Eggplant** – herb-breaded + San Marzano herb sauce + mozzarella +

basil + grilled ciabatta

- **Hot Sicilian Pizza** – San Marzano tomato + salami picante + arugula + mozzarella + ricotta + hot honey
- **NY Strip Steak Palermitana** – prime NY steak + arugula + herb-breaded & char-grilled + salmoriglio
- **Lemon Prawns & Lobster Ravioli** – butter-poached lobster + whipped ricotta + chives + lobster bisque demi
- **Rigatoni Alla Zozzona** – crispy guanciale + passata + egg yolk + pecorino (optional jumbo shrimp add-on)

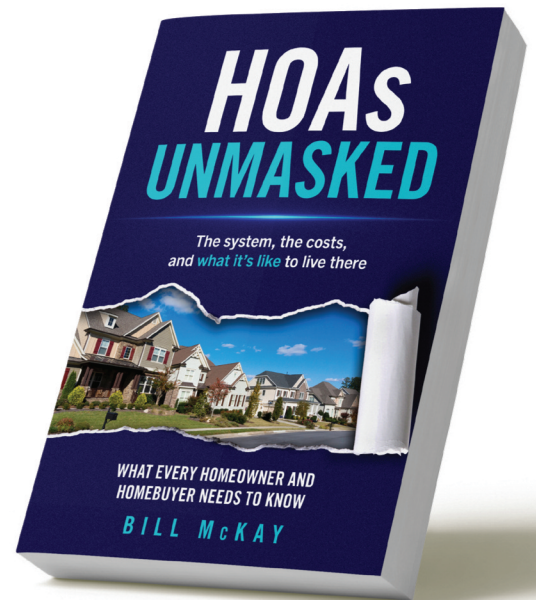
In addition to the new menu, guests can enjoy happy hour offered all day, every day in the designated bar area, featuring \$6 wine, craft beer and well spirits, alongside a curated selection of cocktails and Sicilian tapas. New standout: the Rigatoni Pasta Trio, perfect for sampling house-made favorites. Guests can also enjoy the restaurant's popular "Vino for Two" experience, which pairs a select bottle of wine with a generous spread of cured meats, cheeses and accompaniments for just \$19. The Sicilian Butcher has three Valley locations. For address and more info visit www.thesicilianbutcher.com. ❖



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Chef Justin Beckett

Arizona's Top Chefs Return for a Summer-Long Dinner Series Supporting Local Restaurants

Arizona's independent restaurants have always been more than just places to eat. They are the heartbeats of our neighborhoods, the creative outlets of passionate chefs, and gathering spaces where stories unfold over shared plates. This summer, you are invited to support the Valley's vibrant dining community by taking part in a unique and meaningful culinary journey: The 2026 Devour Summer Chef Series.

Running from May through September, the Summer Chef Series is a 5-part dinner collaboration featuring five of Arizona's most celebrated chefs. Each month, two chefs will unite to craft an exclusive 4-course pairing menu, spotlighting local ingredients, seasonal flavors and their shared love for Arizona's culinary scene. Hosted across five different restaurants, each experience offers guests an intimate, immersive look into the spirit of collaboration that defines our food community.

But this series isn't just about the food, it's about showing up for the people who make it.

"Summer is the most challenging season for independent restaurants in Arizona," said Kimber Lanning, Founder and CEO of Local First Arizona. "The Devour Summer Chef Series is our way of celebrating the chefs, teams and industry that pour their hearts into this work all year long. It's a chance to support local in the most delicious way possible."

Five Dinners | Five Chefs | Five Unique Experiences

Fourth Tuesday of Each Month | 6:00 p.m. | Extremely Limited Seats

- **May 26th:** Chefs Lori Hashimoto & Justin Beckett | Beckett's Table
- **June 23rd:** Chefs Justin Beckett & Bernie Kantak | The Gladly
- **July 28th:** Chefs Gio Osso & Lori Hashimoto | Hana Japanese Eatery
- **Aug. 25th:** Chefs Bernie Kantak & Stephen Jones | Venue to be announced
- **Sept. 22nd:** Chefs Stephen Jones & Gio Osso | Virtu Honest Craft

Tickets are limited for this series of five collaborative dinners and are expected to sell out quickly. Individual dinner tickets are available for \$250 per dinner. Each event offers not only a remarkable meal but a chance to be part of something bigger: supporting Arizona's independent restaurants when they need it most.

Celebrate local. Eat local. Support local. This is your invitation to experience summer through the eyes and talents of Arizona's finest.

Reserve your seat and be part of an unforgettable summer rooted in purpose, passion and community. Seats are extremely limited and expected to sell out fast. Learn more at devourgoodfood.com/summer-chefs-series.

About Devour Good Food

Devour Good Food is an initiative of Local First Arizona dedicated to strengthening Arizona's local food system, connecting consumers with locally owned restaurants, independent farms and food businesses across the state. Learn more at www.devourgoodfood.com. ❖



Chef Gio Osso



Chef Bernie Kantak



Chef Stephen Jones



Postino Pours It Forward with \$1 Donations from Every Folk Machine Wine Sold to Cowtown S.K.A.T.E.

This month, Postino (www.postinowinecafe.com) is bringing together art, wine, and skate culture for a cause, turning every pour into an opportunity to give back. All month long, \$1 from every glass and bottle of Folk Machine wine sold at Postino's Arizona locations will be donated to Cowtown S.K.A.T.E., a local nonprofit empowering youth through skateboarding.

At the center of the initiative is the Folk Machine Parts & Labor Red Blend 2024, an easy-drinking, California bistro-style wine made for sharing. A blend of Grenache, Syrah, and Carignan, it's bright and approachable, with notes of raspberry, red cherry, licorice, and warm baking spice, perfectly suited for Postino's signature, social atmosphere. Available for \$15 a glass or \$59 a bottle, it's a feel-good sip in more ways than one.

The partnership supports Cowtown S.K.A.T.E. (Skateboarding Kids At The Edge), a 501(c)(3) nonprofit dedicated to making skateboarding more accessible to underserved youth. Through programs like Skateboard Angel and Safe Skate Spots, the organization provides gear, builds community, and advocates for safe places to skate, using the sport as a tool for confidence, creativity, and connection. With this initiative, Postino continues to lean into what it does best: creating spaces where people can gather, connect, and now, give back one glass at a time.

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



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~ Real Estate Update ~

By *Debbie Frazelle, Coldwell Banker Realty*



Phoenix Biltmore (85016) Real Estate Market Update for April 2026

The Phoenix Biltmore area (zip code 85016) continues to demonstrate its position as one of the Valley's most desirable luxury and lifestyle-driven submarkets. As of April 2026, the market reflects a transition toward balance, with rising inventory, moderating prices, and increased buyer leverage compared to the frenzied conditions of prior years.

Pricing Trends: Stabilization After Declines

Home values across the 85016 zip code and the Biltmore submarket have softened slightly over the past year, signaling a normalization phase:

- Median sale price in 85016: approximately \$557,000
- Average home value: roughly \$520K
- Biltmore neighborhood median prices remain significantly higher, often \$1M+, reflecting its luxury positioning

Within the core Biltmore neighborhood, early spring data shows median sales around \$1.1M, down about 6–7% year-over-year, indicating a correction at the higher end of the market.

Despite these declines, long-term appreciation remains intact, and the area continues to command premium pricing relative to broader Phoenix.

Inventory & Supply: A More Balanced Market

One of the biggest shifts heading into spring 2026 is increased housing supply:

- Listings in 85016 are up roughly 29% year-over-year
- Months of inventory in Biltmore is around 5+ months, approaching a balanced market

This rise in inventory is giving buyers more options and negotiating power, especially in the \$1M–\$5M segment where supply has outpaced demand growth.

Days on Market & Buyer Behavior

Homes are taking longer to sell compared to previous years:

- Average days on market in 85016: 65 days
- Biltmore-specific properties: roughly 40–45 days on average

While still relatively healthy, this extended timeline reflects a more deliberate buyer pool. Buyers are increasingly price-sensitive and willing to wait for the right priced properties.

Seller Strategy: Pricing Matters More Than Ever

A key trend in early 2026 was the shift toward realistic initial pricing. National and Phoenix-specific data show fewer price reductions because sellers are adjusting expectations upfront.

- Phoenix remains among the metros with high levels of discounted listings, though the share is declining

In the Biltmore, properly priced, updated homes are still moving efficiently, while overpriced listings are sitting longer and often requiring adjustments.

Luxury Market Snapshot

Biltmore remains a premier luxury destination, with notable high-end transactions. However, even the luxury tier is experiencing:

- Longer selling timelines
- Increased negotiation
- More price adjustments

This reflects a broader rebalancing rather than a downturn.

Outlook for May 2026

For Buyers:

- More negotiating power than in the past 2–3 years
- Greater selection and less urgency

For Sellers:

- Strategic pricing is critical
- Presentation and property condition matter more than ever

Bottom Line

The Phoenix Biltmore (85016) real estate market this Spring is transitioning into a healthier, more sustainable environment. While prices have moderated and inventory has risen, demand remains steady—especially for well-located, move-in-ready homes. This shift represents an opportunity for both buyers and sellers to engage in a more balanced and strategic marketplace compared to the volatility of recent years.

Looking for a free-Market Analysis or to buy or sell call, text or email me Debbie Frazelle (602) 399-8540 or Debbie@DebbieFRazelle.com. ❖

Statistics from March 15th to April 14th, 2026

Homes for Sale	39	Homes Sold/Closed	14
Home Sales Pending	18	Rentals Furnished	5
Rentals Unfurnished	1		

For Sale

Biltmore Hotel Villas Condominiums	1	\$1,395,000
Biltmore Mountain Villas	1	\$2,199,000
Biltmore Mountain Estates	1	\$3,750,000
Cloister	1	\$449,000
Colony	6	\$975,000 - \$2,100,000
Courts	4	\$565,000 - \$772,500
Estates	1	\$3,900,000
Fairway Lodge	2	\$1,400,000 - \$1,495,000
Gates	1	\$1,895,000
Greens	1	\$2,295,000
Hillside Villas	3	\$1,075,000 - \$2,800,000
Meridian	3	\$278,000 - \$525,000
Square	1	\$1,395,000
Shores	1	\$1,100,000 - \$1,175,000
Taliverde	4	\$1,650,000 - \$3,250,000
Terraces	6	\$299,000 - \$595,000
2 Biltmore Estate	1	\$4,690,000
Village on the Lakes	1	\$2,260,000

Pending Sales

Biltmore Mountain Estates	1	Cloister	3
Colony	5	Courts	2
Fairway	1	Gates	2
Greens	2	Terrace	1
Two Biltmore Estates	1		

Closed Sales

Cloister	1	Colony	1
Courts	2	Heights	1
Hillside Villas	1	Meridian	1
Square	2	Taliverde	3
Terrace	1	Two Biltmore Estates	1

Grass League Renews and Expands Partnership with Gila River Resorts

Grass League has announced the renewal and expansion of its partnership with Gila River Resorts & Casinos, continuing the Arizona-based hospitality brand's role as the Official Resort and Casino Partner of Grass League and elevating it to Presenting Sponsor of two of the league's three championship events for the 2026 season.

Building on a successful inaugural partnership, the league's flagship event becomes the Grass Clippings Open Presented by Gila River Resorts & Casinos, while the season finale will be known as the Grass League Championship Presented by Gila River Resorts & Casinos. The expanded agreement deepens on-site hospitality and activations, broadcast integration, trophy presentation rights, year-round digital content, and a prominent presence across the league's media properties.

"Renewing and expanding our partnership with Gila River Resorts & Casinos is a defining moment for Grass League. They've been with us from the start, and taking this next step together, with Gila River as Presenting Sponsor of both the Grass Clippings Open and the GL Championship, reflects the momentum we've built and the trust we've earned with one of Arizona's most respected hospitality brands," said Jimmy Hoselton, Co-Founder and Head of Brand, Partnerships and Sales of Grass League. "Grass League was built in Arizona, and this renewal puts a world-class local partner at the center of our biggest events of the year, from the fan experience on the ground to the moments our players will remember long after the trophy is lifted."

Continuing as the Preferred Hospitality Partner for players, owners, influencers, celebrities, and VIP guests, Gila River Resorts & Casinos remains the official recommended stay for all Arizona-based Grass League events. The renewed partnership features an expanded "Stay & Play with Gila River Resorts & Casinos" campaign integrated across event travel messaging and targeted outreach to out-of-state ticket buyers throughout the season. For additional information, visit www.grassleague.com. ❖



Spring Into Radiance: May Spa and Mother's Day Specials at Village Health Clubs & Spas

As the desert warms and the days grow longer, May is the perfect time to refresh your self-care routine with seasonal spa experiences designed to renew both skin and spirit. Throughout the month, the Village Health Clubs & Spas are celebrating spring with limited-time treatments featuring bright botanicals, gentle exfoliation, and soothing aromatherapy, plus thoughtful gifting options just in time for Mother's Day.

Reveal your natural glow with a revitalizing facial designed to brighten dull winter skin and restore hydration. The Spring Renewal Facial features a blend of exotic berry enzymes, including lactic and mandelic acids, to gently exfoliate while nourishing the complexion for a fresh, radiant finish. A dermaplane treatment enhances smoothness and allows skincare ingredients to absorb more effectively.

Relax and rejuvenate with the calming scent of lavender paired with bright citrus notes as the Lavender Martini Body Scrub is a full-body exfoliation experience. Pure cane sugar gently buffs away dry skin, while the Eminence Clear Skin Masque helps cool and balance tone. The treatment finishes with a whipped herbal lavender and crisp lemon body butter that deeply hydrates and softens.

Give hardworking feet the attention they deserve with a seasonal pedicure designed to soothe, soften, and restore moisture with the Lavender & Lemon Pedicure. A foaming lavender and lemon sugar scrub exfoliates dry skin, followed by the cooling Eminence Clear Skin Masque to calm and refresh. The experience concludes with lavender and lemon body butter to lock in hydration.



Last but certainly not least, celebrate the important women in your life with a thoughtful spa gift. During this limited promotion, receive a \$20 Bounce Back for every \$100 purchased in Mother's Day gift cards, a wonderful way to give relaxation now and enjoy wellness later.

For the ultimate shared or solo indulgence, the Spa Duo Package makes a great Mother's Day gift, as it combines relaxation, skincare, and a touch of celebration:

- Village Signature 60-minute massage
- Lavender Martini Body Scrub
- Lunch
- Glass of champagne or a smoothie

Whether you're treating Mom, or yourself, this experience offers a complete escape designed to restore balance and elevate well-being.

For more information about the Village Health Clubs & Spas or to book an appointment, visit www.villageclubs.com.

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Golden Hour Arrives at the Sexy Roman Way

Featuring First-Ever Happy Hour

Sexy Roman, located inside the luxurious W Scottsdale (7277 E. Camelback Road), invites guests to indulge a little earlier with the debut of its first-ever Happy Hour, where they can enjoy a taste of the luxurious dining experience the restaurant is known for. Designed as a chic, early-evening escape, Happy Hour brings together coastal Italian flavors, playful indulgence, and the signature spirits they've perfected.

Available at the lounge and bar daily from 3:00 p.m. to 5:00 p.m., for the first time since opening its doors, the experience offers a curated selection of shareable bites, refreshing spritzes, and signature cocktails, all set within Sexy Roman's luminous, high-energy dining room as it transitions from day to night.

Guests can now enjoy the Sexy Roman experience earlier in the day with a collection of craveable, Italian small plates designed for grazing and sharing. Each dish reflects the restaurant's bold, modern approach to Italian cuisine. These dishes include:

- **Lumache Alla Vodka:** spicy vodka sauce \$12
- **Roman Burger:** grilled red onions, aged provolone \$14



- **Roman-Style Meatballs:** pomodoro, parmesan, fried basil \$14
- **Yellow Endive Caesar:** bottarga, focaccia croutons \$10
- **Parmesan Fries:** garlic aioli \$8
- **Aranci:** saffron, taleggio \$10
- **Castelvetro Olives:** parmigiano reggiano \$10

A bright lineup of spritzes, lighter cocktails, and Sexy Roman signature cocktails join Sexy Roman's famed martinis as part of the Happy Hour menu. Alongside them, guests can enjoy approachable pours of wine, cocktails, beer, and non-alcoholic options that invite a more relaxed, social way to drink.

- **Spritz:** aperitivo, limoncello, prosecco \$12
- **Espresso Martini:** vodka, espresso, gold \$16
- **Paloma:** mezcal, grapefruit, calabrian chili \$14
- **Perfect Martini:** choice of vodka or gin dirty • twist • vesper \$15
- **Prosecco:** Bellussi, Italy \$14
- **Pinot Grigio:** Scarpetta, Italy \$14
- **Red Blend:** Paso Robles, California \$16
- **Peroni Beer** \$6
- **N/A Hugo Fizz:** elderflower, mint, lime \$10

As the room begins to glow and the energy builds, Happy Hour at Sexy Roman blurs the line between aperitivo and nightlife, a moment designed for lingering, socializing, and settling into the evening ahead.

Happy Hour is available in the lounge and bar seating area. Now accepting reservations, Sexy Roman is open daily for breakfast, lunch, and dinner. Guests can expect hand-made pastas, Roman-style street food, and vibrant crudo all backed by a robust beverage program featuring Italian wines, rare spirits, and Scottsdale's most theatrical martini cart

service. For additional information, visit www.sexyroman.com and for reservations, please visit www.opentable.com. ❖

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Miracle Mile Deli Marks 77 Years in Phoenix with Throwback Pricing

As Arizona small businesses face rising costs and increased competition, one of Phoenix's longest-running family restaurants is using a major milestone to spotlight the power of supporting local.

Miracle Mile Deli, a family-owned institution since 1949, will celebrate its 77th anniversary with "Miracle Mile Deli Week," May 4th through the 9th, featuring a limited-time \$19.49 special that pays tribute to its founding year.

The anniversary deal includes a choice of the deli's signature sandwiches, Pastrami, Straw, New Yorker, or Combo, plus a side, a kosher pickle and a slice of pie.

At a time when Arizona small businesses report ongoing challenges reaching new customers and managing rising operating costs, local spending plays a direct role in keeping longstanding businesses open, retaining jobs and reinvesting dollars back into the community.

Founded by Brooklyn native Jack Grodzinsky and now operated by three generations of the Garcia family, Miracle Mile Deli has remained a fixture in the Valley for nearly eight decades, serving generations of local families.

"Independent restaurants are feeling pressure from every direction right now, from food costs to labor," said Josh Garcia, VP of Miracle Mile Deli. "When people choose to support local, it makes a real impact. It helps businesses like ours continue to employ local staff and supports other Arizona companies we rely on, like Noble Bread and Shamrock Farms. It all stays right here in our community."

The deli will also offer a seasonal gift card promotion from May 1st through June 15th, with customers receiving \$100 in gift cards for \$77, timed for Mother's Day, Father's Day, graduations and teacher appreciation.

Known for its stacked sandwiches, classic deli experience and extensive catering offerings, Miracle Mile Deli is located at 4433 N. 16th St. in Phoenix and open from 11:00 a.m. to 7:00 p.m. Monday through Saturday.

About Miracle Mile Deli

Miracle Mile Deli was founded by Brooklyn, New York native, Jack Grodzinsky in 1949. Owned and operated by Jill and George Garcia, Grodzinsky's daughter and son-in-law, Miracle Mile Deli is managed by Josh Garcia, Grodzinsky's grandson. The family-friendly restaurant is one of Phoenix's most iconic dining institutions. For 77 years, the establishment has been owned and operated by three generations of the Grodzinsky/Garcia family and continues to draw hundreds of visitors each day for its consistently delicious food and warm dining atmosphere. Customers have become accustomed to Miracle Mile Deli's signature New York-style favorite sandwiches such as "The Straw," "The New Yorker," and "The Triple Decker." Miracle Mile's massive menu of salads, comfort food, burgers, and beer on tap offers something for everyone, not to mention its top-notch customer service. For more information about the restaurant and seasonal specials, please visit the website at www.miraclemiledeli.com.

Hope Women's Center

Founded in 1984 as a small crisis pregnancy center in Apache Junction, Hope Women's Center has grown exponentially and now serves as a safe, supportive place for women and teen girls facing any difficult life situation. In addition to the original Apache Junction location, there are now centers in the underserved communities of Phoenix, Northern Arizona, Coolidge, Maricopa, South Phoenix, and the West Valley.

To expand access and better serve women in crisis, Hope Women's Center launched its Hope on the Road mobile program, which has since evolved to include over 60 satellite sites across Arizona. By partnering with other leading nonprofits with easily accessible locations, they can connect with women wherever they are, ensuring the support they need is within reach.

Hope Women's Center provides programs holistically designed to address the physical, emotional, and spiritual needs of each client, including:

- DCS recognized classes – evidence-based parenting, anger management, & abuse prevention
- Job training & coaching
- Life skills classes
- Brief solutions-focused counseling
- One-on-one mentoring
- Classes for creativity & wellness
- Faith-based classes
- Grief support
- Celebrate recovery support groups
- Substance use disorder prevention for youth and families
- Pregnancy testing and prenatal classes
- Postpartum mental health support
- Teen-focused programming
- Support and case management for birth moms at risk of DCS intervention or working toward reunification with kids in the foster care system
- Food boxes, clothing, diapers, baby items, toiletries & utility assistance
- Community resource referrals
- Childcare for 0-5 year olds while mom is onsite (times vary by center)

All services are free and confidential with no restrictions or requirements. Hope Women's Center seeks to serve any woman in need who comes through their doors. For more information, visit <https://www.hopewomenscenter.org>.



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