

# Our Story

House of Tricks opened in 1987 in a charming 1920s cottage, a lush oasis just steps from the hustle and bustle of Mill Avenue in downtown Tempe. The cottage has a cozy interior with a dozen tables surrounding a vintage stone fireplace built with local river rock. A canopy of mature trees embraces the outdoor patio with the ambiance of a residential neighborhood.

In 1994, the house next door, a historically recognized adobe-and-brick structure built in 1903, was purchased by House of Tricks and restored to its turn-of-the-century feel. The addition of two elegant dining rooms in this building tripled Tricks' indoor seating capacity and created indoor and outdoor spaces for private parties.

A wooden deck and outdoor patio bar built in the area between the houses visually links the two properties together, providing a comfortable space for guests to meet after work or relax with a pre-dinner cocktail.

A temperature and humidity controlled cellar holds more than 2,500 bottles of carefully selected wines, offering guests a perfect bottle every time, including more than 30 wines by the glass.

Our fine wine list, splendid cuisine, candlelit menus and superb service make this award-winning restaurant a local favorite and unforgettable experience for visitors.

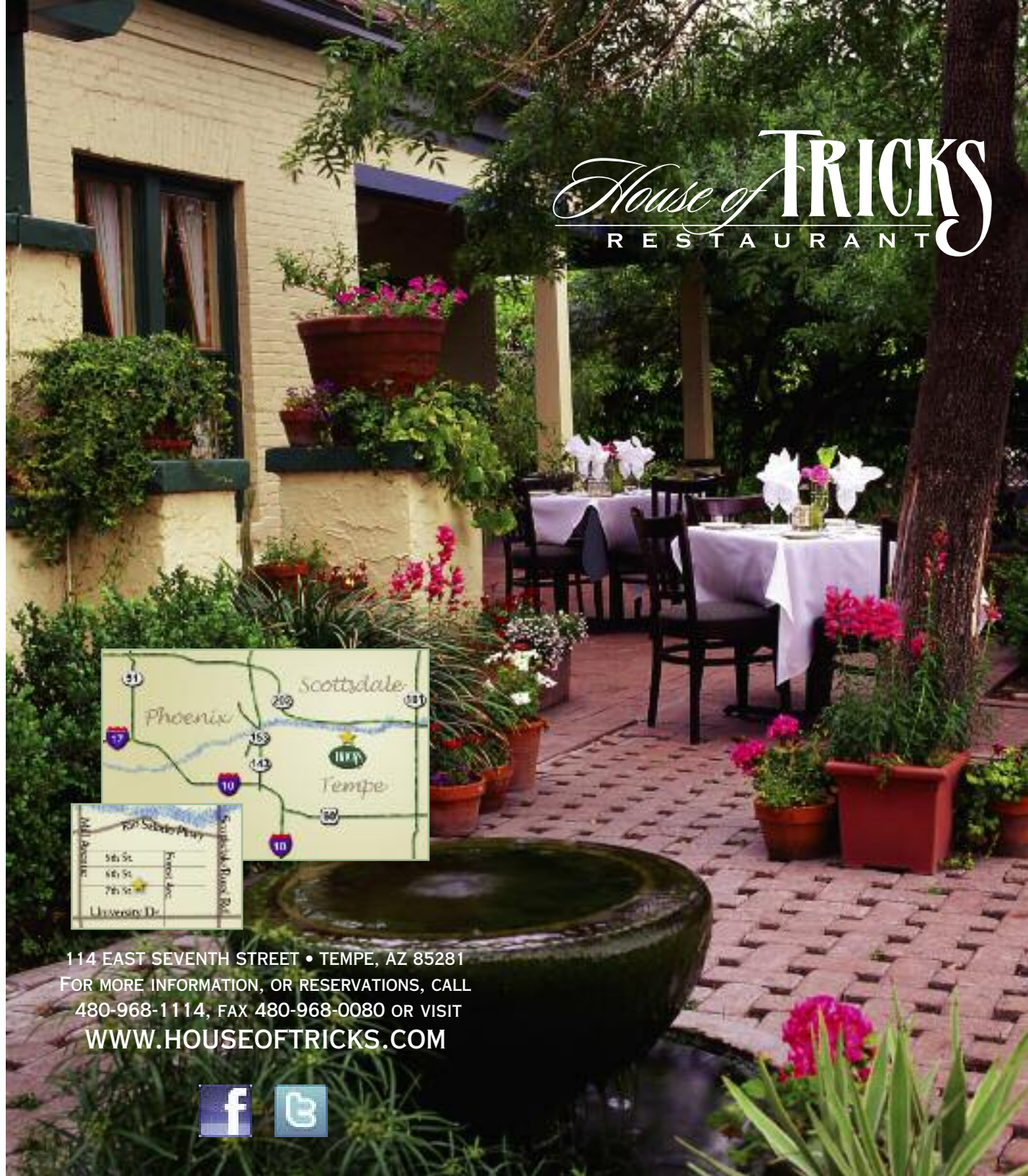
**ROBIN & ROBERT TRICK**



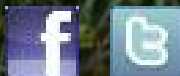
**OPEN FOR LUNCH & DINNER  
MONDAY – SATURDAY**

# House of TRICKS

RESTAURANT



114 EAST SEVENTH STREET • TEMPE, AZ 85281  
FOR MORE INFORMATION, OR RESERVATIONS, CALL  
480-968-1114, FAX 480-968-0080 OR VISIT  
[WWW.HOUSEOFTRICKS.COM](http://WWW.HOUSEOFTRICKS.COM)





# Special Events



Weddings, receptions, bridal showers and rehearsal dinners become treasured memories at House of Tricks.

Corporate events are impressive occasions in our unique setting, with a sophisticated yet relaxed atmosphere, superb service and attention to detail.



For your next gathering, come to our House for a truly unique and special experience.



The following menus provide samples of our offerings. Prices and selections are subject to change and availability.

## SALADS

- Salmon Cakes and Baby Kale Salad with French Feta, Marcona Almonds, Strawberries and Lemon-Yogurt Dressing .....12.00
- Moroccan Fruit and Chicken Shawarma Salad with Toasted Almonds, Citrus Cous Cous and Baby Field Greens with Preserved Lemon Vinaigrette .....12.00
- Red Wine Marinated Beef Tenderloin Salad with Spring Mix, Sweet Potato, Candied Pecans, Dried Cherries, Blue Cheese, Caramelized Onion Vinaigrette .....14.00
- Wasabi Pea Crusted Seared Saku Tuna, Spring Mix, Avocado, Pickled Cherry Tomatoes, Cucumbers, Edamame, Shaoxing-Miso Dressing .....14.00
- Caesar Salad with Grilled Chicken Breast and Kalamata Olives .....11.00
- with Pecan Smoked Salmon, Lemon and Capers .....12.00

## SANDWICHES

- Albacore Tuna Melt with Tomato, Bacon and Havarti Cheese on Sourdough with Spring Mix Salad .....11.00
- Oven Roasted Turkey Club with Bacon, Tomato, Avocado, Havarti and Honey-Dijonaise on Sourdough with Tri-Color Pasta Salad .....11.00
- Pork Pastrami on Pretzel Bun, Beer Cheese, Whole Grain Mustard with Steak Fries .....13.00
- French Dip on a Toasted Baguette with Roast Beef, Provolone Cheese, Mushrooms, Horseradish Cream and Au Jus with Potato Salad .....10.00
- Green Chili Corn Bread BLT. Chili Rubbed Bacon, Havarti, Green Chilis, Bibb Lettuce, Tomato, Mayo with Side Mixed Greens .....12.00
- Half-Pound Sirloin Burger, Caramelized Onions, Cheddar Cheese, Arugula and Garlic Aioli on Buttermilk Bun, Served with House Made Chips .....12.00
- Asian Pork Tenderloin 'Banh Mi' Sandwich with Sriracha Aioli on a French Baguette with Sesame Green Bean Salad .....12.00
- Smoked Pulled Chicken, Chipotle Barbecue Sauce, Whole Grain Mustard-Napa Cabbage Slaw, Fried Pickles on Buttermilk Bun with Chive Potato Salad .....11.00
- PB&J with Balsamic Macerated Strawberries, Pistachio Butter, Mascarpone Cheese and Arugula on a Warm Croissant with Spring Salad .....10.00
- Grilled Chicken Sandwich with Capriacho de Cabra Goat Cheese, Fig Jam, Bacon and Arugula on Toasted Ciabatta .....12.00

## SPECIALTIES

- Homemade Quiche with Fresh Fruit and Choice of Spring Mix Side Salad or Cup of Today's Homemade Soup .....9.00
- Achiote Marinated Pork Tacos on Flour Tortillas, Cabbage, Cotija Cheese and Salsa Verde. Side Salad of Mixed Greens, Tomatoes, Roasted Corn .....12.00
- Pan Seared Red Trout with Toasted Almonds and Brown Butter, Roasted Mushroom Brown Rice and Sautéed Summer Squash .....14.00
- House Made Meatloaf with Wild Mushroom, Ancho Chili Ketchup, Asiago Smashed Potatoes, Shallot Gravy and Sautéed Green Beans .....12.00
- Grilled Salmon and Baby Lettuce with Sweet Peppers, Tomatoes, Avocado, Risotto Cake, Tortilla Strips and Chipotle-Grapefruit Vinaigrette .....13.00
- Grilled Chicken Breast Chipotle Pasta Tossed with Oven Dried Tomatoes, Scallions and Spinach in a Spicy Pepper Cream Sauce .....11.00
- Sweet Chili Flank Steak Stir Fry, Grilled Bok Choy, Shiitake Mushrooms, Snap Peas, Rice Noodles and Fresno Peppers .....12.00

## SALADS

- Spring Mix Salad with Tomato, Cucumber, Radish, Goat Cheese and White Balsamic-Honey Vinaigrette .....7.00
- Caesar Salad with Garlicky Dressing .....8.00
- Shaved Brussels Sprouts and Roasted Beets with Shallots, Blue Cheese and Hazelnuts, Soft Cooked Egg and Warm Pancetta Vinaigrette .....11.00
- Spinach Salad with Duck Confit, Cherry Cocoa Vinaigrette, Walnuts, Cotija, Ancho Spiced Apples .....11.00
- Heirloom Tomato Salad with Farro, Shredded Kale, AZ Microgreens, Burrata, Toasted Almonds and Basil Vinaigrette .....11.00

## STARTERS

- Artisan Cheese Plate, Fruits and Accompaniments .....14.00
- Pecan Smoked Salmon with Lemon Crema, Red Onion, Avocado and Capers .....12.00
- Seared Jalapeno Goat Cheese Grits with Mixed Mushroom Confit, Seasonal Vegetable and Watercress Pistou .....11.00
- Smoked Texas Wild Boar with Lime-Whole Grain Mustard Barbecue Sauce, Sweet Potatoes, Flour Tortillas and Anaheim Chili Slaw .....14.00
- Seared Scallops with Cauliflower Puree, Sautéed Baby Carrots and Root Beer Gastrique .....15.00
- Seared Beelers Free Range Pork Belly Confit with Black Bean Chilequile, Roasted Jalapeno Emulsion and Corn Honey .....14.00
- Harissa Spiced PEI Mussels with Charred Yellow Tomato, Chorizo and Creamy Sweet Cilantro Vinaigrette .....16.00
- Foie Gras and Anise-Cinnamon Sopapilla with Vanilla Mango Broth, Pomegranate and Lime Crema .....18.00
- Ahi Tuna Tartare with Balsamic Glazed Asian Pears, Toasted Almonds, Horseradish and Grilled Baguette .....14.00
- Smoked Korean Style Baby Back Ribs with Spicy Red Chile Paste and Barely Pickled Cucumber Salad .....14.00

## ENTREES

- Panko Crusted Ahi Tuna with Black Rice, Ginger-Carrot Puree and Wasabi Vinaigrette .....30.00
- Enchiladas of Butternut Squash, Potato, Sautéed Spinach, Asadero Cheese, and Chorizo Spiced Mushrooms with Corn Pico de Gallo .....24.00
- Sumac Crusted Lamb Rack on Apple-Cauliflower Puree with Amarena Cherry-Brandy Sauce and Wilted Kale .....32.00
- Today's Fish with a Creative Mix of Local Seasonal Produce and Worldly Flavors .....28.00
- Grilled Beef Tenderloin with Butter Whipped Potatoes, Bacon Demi Glace and Roasted Garlic Spinach .....36.00
- Roasted One-Half Cornish Game Hen with Mushroom Butternut Squash-Parmesan Farotto, Kale and Orange Marmalade Sauce .....27.00
- Short Rib Chile Colorado with White Cheddar Grits, Pickled Anaheim Chile and Walnut Cream .....26.00
- Sweet Chile Glazed Beelers Free Range Pork Chop with Stir Fry Vegetables, Shaoxing Broth and Soy Poached Yukon Gold Potatoes .....27.00
- Black Peppercorn Glazed Grilled Salmon with Crispy Potatoes, Grilled Brussels Sprouts and Lemon-Dill Goat Cheese Bechamel .....29.00