

# SO SCOTTSDALE!



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others do the same



MEET THE  
WOMEN  
TO WATCH  
IN 2021



# ZERO-PROOF POWERHOUSES

Mocktails go mainstream on menus across the Valley



PHOTO BY DEBBY WOLVOS



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**Take a seat**, soda water, because a new generation of expertly crafted specialty mocktails is having its moment. Over the past year, alcohol-free takes on everything from Tiki drinks to spritzes have been popping up on menus across the country. Here are some of our favorite local offerings this season.

## **Prickly & Perfect Mocktail** **Bitters Cocktail Bar & Food**

Freshly batched Arizona prickly pear puree, pineapple, lime, and rosemary create a fusion of flavor in this vibrant spring sipper. It is finished with club soda to enhance the juicy fruits, earthy undertones and touch of acidity in the drink. \$9. [www.bittersbar.com](http://www.bittersbar.com).

## **Captain's Colada** **Hula's Modern Tiki**

The popular island-inspired Tiki bar and restaurant recently launched a full mocktail menu, including this standout, which starts with rich coconut cream and pineapple juice. The kicker comes in the form of allspice falernum syrup, a spicy nonalcoholic almond syrup with a hint of lime zest and ginger. \$7. [www.hulamodernniki.com](http://www.hulamodernniki.com).

## **Miss Nightingale** **Bitter & Twisted**

This deliciously unique blend of hibiscus, sage and cinnamon, topped with sparkling soda water, is sure to cure what ails you. Handcrafted to order with house-made syrup, fresh herbs, spices and nano-filtered ice, you won't even miss the alcohol. \$6. [www.bitterandtwistedaz.com](http://www.bitterandtwistedaz.com).

## **Saguaro Sunset** **Lon's Last Drop**

Lon's Last Drop offers a variety of seasonal, spirit-free cocktails featuring Seedlip, the world's first distilled nonalcoholic spirit. This new guest favorite combines the sophisticated citrus blend of flavors in Seedlip's Grove 42 with fresh lime, mango, grenadine, and a splash of soda water. \$12. [www.hermosainn.com](http://www.hermosainn.com).

## **Watermelon Sparkler** **Civana Wellness Resort & Spa**

A beautiful balance of fruity and botanical flavors, this stunner starts with fresh-pressed watermelon and

a hint of citrus fruits. The flavors are mixed with a natural sweetener made using lavender from the property's herb garden and a low glycemic sugar derived from beets. \$8. [www.civanacarefree.com](http://www.civanacarefree.com).

## **Don't Mock Me** **STK Steakhouse**

Mint leaves and muddled cucumber slices make for a light and refreshing alcohol-free cocktail here. Combined with simple syrup, watermelon water and a splash of soda water, it is an early invitation from summer in a glass. \$12. [www.stksteakhouse.com](http://www.stksteakhouse.com).

## **Swipe Right** **CRUjiente Tacos**

If Tinder were for mocktails, you wouldn't be swiping left on this beauty. It is made with elderflower, tart tropical passion fruit, muddled antioxidant-rich strawberries and a fresh squeeze of lemon before being garnished with both lemon and spices for contrast and a kick. \$12. [www.crutacos.com](http://www.crutacos.com).

## **Kiwi Hibiscus Mocktail** **Zinqué**

Expect ripe kiwi and notes of tart, tangy hibiscus flower in every sip of this zingy, springy concoction. Once combined, the fruit juices get a boost of flavor and effervesce from soda water which lightly tops the glass to create an optical illusion of color and a kiss of carbonation. \$6. [www.lezingue.com](http://www.lezingue.com).

## **Pomegranate Lemonade Fizz** **Blue Clover Distillery**

Simple, simply delicious and spirit-free, despite being served at a distillery, this take on a classic slow gin fizz starts with a base of freshly made lemonade. Pomegranate juice and soda water are both then added for a punch and pop in every sip. \$4. [www.bluecloverdistillery.com](http://www.bluecloverdistillery.com).

# VERY VEGAN

Plant-based offerings at conventional eateries and beyond

BY ALISON BAILIN BATZ



**Following a vegan** diet no longer means going out of your way to enjoy a meal out. Along with new vegan eateries popping up, more and more mainstream restaurants are offering plant-based offerings, using legumes, nuts, seeds, grains, fruits, and vegetables in place of meat and dairy in their dishes. Vegan-friendly and full of flavor, here are some spring menu favorites.

## *Kale, Corn & Sweet Onion Pakora*

### **The Herb Box**

This hearty, shareable gluten-free dish features lightly fried kale, sweet corn and onions. Once crispy, the vegetables are laid atop a vegan-style yellow pepper aioli sauce before being drizzled with a spicy serrano chile glaze that adds a subtle sweetness, complementing the corn while also accentuating the bite of the yellow pepper and earthiness of the kale. \$14. [www.theherbbox.com](http://www.theherbbox.com).

## *Green Chile Jackfruit Chimi*

### **Lovecraft**

Smoky vegan options have made their way onto their own section of the menu at this progressive New Mexico-inspired restaurant and bottle shop. This dish showcases stewed jackfruit that has been stewed with Southwestern spices before being piled into two miniature flour tortillas. Once quickly fried, the chimichangas are topped with vegan cheese and served with homemade vegan frijoles and a touch of fresh guacamole. \$16. [www.lovecraftphx.com](http://www.lovecraftphx.com).

## *Purple Barley Waffle*

### **Ironwood American Kitchen at Fairmont Scottsdale Princess**

Start the day off right with this locally sourced stunner, which uses purple barley from Hayden Flour Mills in Queen Creek as its signature ingredient. Each waffle is made to order and accompanied by toasted cashews, house-spiced caramel pears, black currant glaze and coconut butter. Crisp on the outside, while light and fluffy on the inside, it is a perfect update to the classic comfort food. \$18. [www.scottsdaleprincess.com](http://www.scottsdaleprincess.com).

## *Veggie Shoyu Bowl with Plant-Based Chicken*

### **NOBANA**

Created by the owner of Wildflower, NOBANA is Scottsdale's newest Asian-inspired ghost kitchen and has a number of vegan options on its menu. This spring standout features a light vegetable-soy broth as its base, and is packed with rice noodles, carrots, red bell peppers, spinach, shiitake mushrooms, avocado, bean sprouts, cilantro, scallions, Korean chili flakes and furikake. It can be enjoyed with or without the addition of organic, plant-based chicken. \$10-\$14. [www.eatnobana.com](http://www.eatnobana.com).

## *Impossible Burger Sloppy Joe Sliders*

### **Gabriella's Contemporary American Cuisine**

For those who want to sink their teeth into a little taste of traditional comfort food while still sticking to their vegan lifestyle, Gabriella's Impossible Burger Sloppy Joe Sliders fit the bill. Taking the Impossible Burger to new heights with melty Daiya cheese while infusing the classic flavors of "Mom's" time-honored sloppy Joe recipe, these bite-size handhelds look, taste and feel like a meat lover's dream – but in reality, it walks the vegan line. \$15 [www.gabriellascottsdale.com](http://www.gabriellascottsdale.com).

## *Tofu Tikka Masala*

### **Pita Jungle**

An umami-packed, gluten-free take on Indian





curry, this dish is made with diced and marinated organic tofu that has been cooked on the griddle and then combined with housemade coconut-infused masala sauce. The rich result is served over turmeric brown rice and then topped with fresh bean sprouts to give the plate a pop of color and contrasting texture. \$12.99. [www.pitajungle.com](http://www.pitajungle.com).

## *Vegan Enchiladas*

### **Los Sombreros**

These fan favorite vegan enchiladas are stuffed with spinach as well as julienned zucchini, carrots and broccoli, then covered in a fresh salsa verde. The delectable vegetables are topped with cucumbers and vegan cheese. Guests may choose two sides from several options, including rice, black beans, refried beans or additional fresh vegetables. A portion of proceeds from this dish go to Alice Cooper's Solid Rock Teen Center, which supports free music, art, and dance classes for local teens. \$16. [www.lossombreros.com](http://www.lossombreros.com).

## *Glow Bowl*

### **Flower Child**

Flower Child's plant-based, vegan, and gluten-free Glow Bowl is packed with nutritious, inflammation-fighting ingredients, including spicy sweet potato noodles, bok choy, zucchini, jalapenos, shiitake mushrooms, coconut milk and sunflower butter. The benefits of this healthier take on traditional pad Thai abound. \$9.95. [www.iamflowerchild.com](http://www.iamflowerchild.com).

## *Fire Roasted Cauliflower*

### **Terras at Civana**

Both vegan and gluten-free, this popular menu item has been a favorite since the restaurant's opening and employs various preparation

techniques, from open hearth cooking to pickling. It features rainbow cauliflower florets that have been caramelized in the wood-burning oven at 600 degrees to create a gleaming centerpiece. The cauliflower is tossed with bright lemon tahini and served atop quinoa. Zesty red pepper jam and briny pickled walnuts add vigorous substance in equal measure. \$15. [www.civanacarefree.com](http://www.civanacarefree.com).

## *The Salad Formerly Known As Taco Salad*

### **Verdura**

This dish gets creativity points for featuring a perfectly marinated alternative to carne asada using seitan, a meat substitute made entirely out of hydrated gluten and produced by kneading wheat flour with water to develop sticky strands of gluten protein. The seitan is combined with chipotle-marinated black beans, shishito peppers, Peruvian pepper drops, pico de gallo and avocado inside a fried tortilla shell and topped with Southwestern-inspired ranch dressing. \$15.50. [www.verduraphx.com](http://www.verduraphx.com).

## *Vegan Double Cheeseburger*

### **True Food Kitchen**

One of True Food Kitchen's specialties is creating nutritious dishes that accommodate special diets without sacrificing taste. Such is the case with its Vegan Double Cheeseburger. The restaurant's version takes advantage of fresh, seasonal ingredients that are as healthy as they are flavorful. The burger is made with portobello mushrooms, walnuts, beets, and kudzu. It is topped with lettuce, pickled onions, organic tomato, vegan cheddar cheese, and Veganaise and sandwiched between a flaxseed bun. \$17. [www.truefoodkitchen.com](http://www.truefoodkitchen.com).

