

VISIT  MESA
CITY LIMITLESS®

ARIZONA

VisitArizona.com

@VISITMESA / #VISITMESA



FreshFoodieTrail.com

ARIZONA'S FRESH FOODIE TRAIL®

AGRITOURISM GUIDE



YOU CAN'T PICK A MORE
**PERFECT DINING
EXPERIENCE.**

VISIT  MESA
CITY LIMITLESS®

ARIZONA'S

FRESH FOODIE TRAIL®

ROUTES TO ROOTS



AGRITOPIA



**FREEMAN FARMS
CORN PATCH**



INSPIRE FARMS



JALAPEÑO BUCKS



PROOF BREAD



QUEEN CREEK OLIVE MILL



SCHNEPF FARMS



**STEADFAST FARM
AT EASTMARK**



TRUE GARDEN URBAN FARM



VERTUCCIO FARMS



WINDMILL WINERY

ALSO INSIDE:

- Farmers Markets
- Farm Fresh Dining
- Food Trucks
- Foodie Events
- In Season: U-Pick Produce
- On Tap: Arizona Craft Brewing
- Great Grapes: Arizona Wine Scene





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MESA



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JALAPEÑO
BUCKS



FREEMAN
FARMS
CORN PATCH

INSPIRE
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BREAD



TRUE GARDEN
URBAN FARM

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VERTUCCIO
FARMS



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WINDMILL
WINERY

QUEEN CREEK



SCHNEPF
FARMS



QUEEN CREEK
OLIVE MILL

ARIZONA'S
FRESH FOODIE TRAIL[®]

MAP

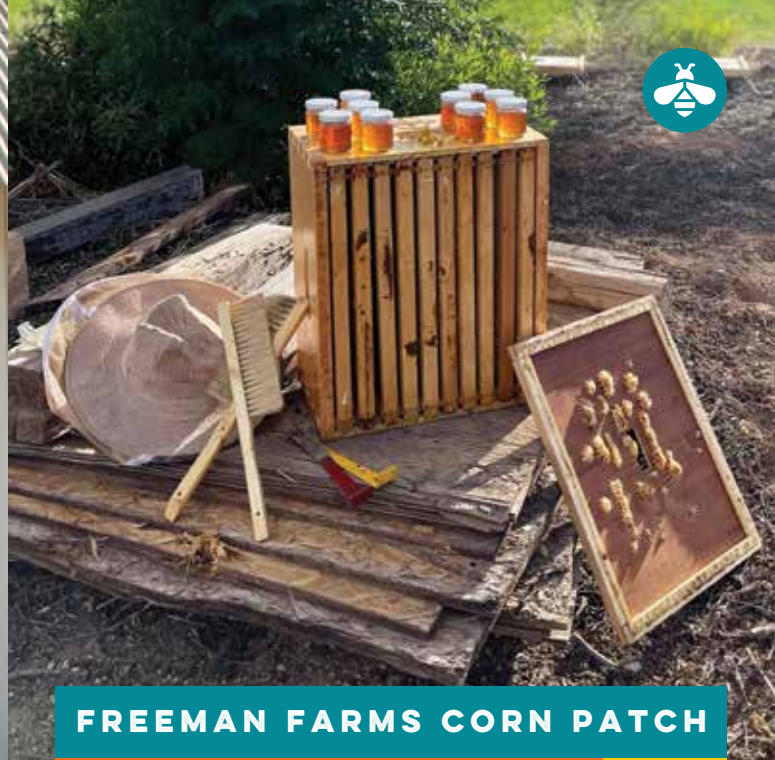
MAP NOT TO SCALE.



AGRITOPIA: BARNONE, JOE'S FARM GRILL & EPICENTER

3000 E. Ray Rd, Gilbert | 480-563-4745
Agritopia.com · JoesFarmGrill.com · BarnoneAZ.com
f @ agritopiafarm

Joe's Farm Grill is a '60s-era modern-day diner that was converted from the Johnston Family homestead. Featured on Food Network's Diners, Drive-Ins and Dives, the menu showcases classic American fare with farm fresh ingredients. This certified organic farm was designed to flourish in the urban setting and was named the country's leading 'agri-hood' by New York Times. Guests can also enjoy The Coffee Shop and Barnone, a craftsman community featuring Garage-East micro-winery, 12 West Brewing, restaurants, retail and more. New at Agritopia is Epicenter, the high-end, vertically integrated mixed-use community and retail destination in the heart of Agritopia, enjoy a hand-curated collection of the best-in-class restaurants, bars and makers all in one location.



FREEMAN FARMS CORN PATCH

945 N. Center St, Mesa | 602-799-7092
MyHive.Alveole.Buzz/VisitMesa
f TheFreemanCornPatch

This seasonal produce patch in central Mesa has been here for generations. Just as summer takes hold in the desert, Freeman Farms Corn Patch opens its produce stands to showcase locally-grown watermelon, cantaloupe, tomatoes, onions, honey, sweet corn and more. Check the farm's Facebook page for hours of operation.

New to Freeman Farms Corn Patch is Visit Mesa's beehives. Two on-site hives are being managed by leaders in urban beekeeping, Alvéole. Visit Mesa is sponsoring the hives to support bee education and promote ecological preservation. Geocachers can also buzz around for a hidden cache placed on-site as part of the Fresh Foodie Trail® GeoTour with Geocaching.com. Visitors can read about the bee activity and learn updates on the hives' development online. Watch for more opportunities to join Visit Mesa's hive-to-honey jar workshops, where guests learn about the honey extraction process and what they can do in their local areas to help the fragile bee population.



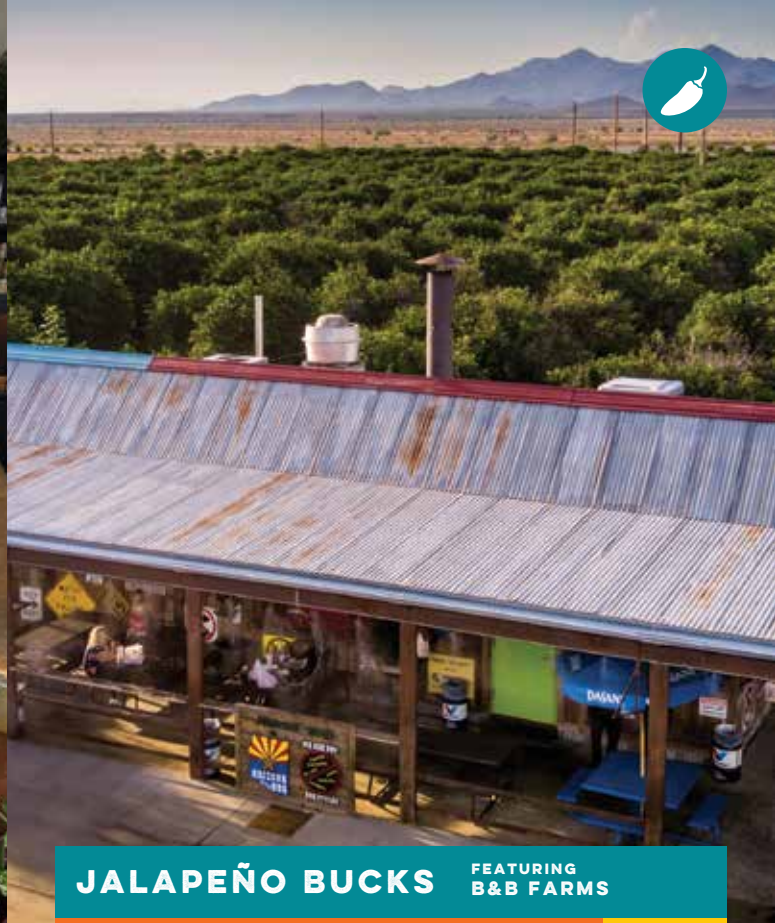
INSPIRE FARMS

206 E. Main St, Mesa | 480-684-2779

InspireFarms.com

[f](#) [inspirefarmsaz](#) [@ inspirefarms](#)

Inspire Farms blends creativity with wholesome options to create happier, healthier families and communities. Explore fresh organic options for your farm animals while discovering the therapeutic benefits that come from local urban farming, animals and art. Don't miss the opportunity to shop for local goods from honey and soaps to teas, gourmet finds and so much more. Visit their website for class schedules and tutorials on farming and raising chickens, offered year-round.



JALAPEÑO BUCKS

FEATURING
B&B FARMS

3434 N. Val Vista Dr, Mesa | 480-459-3050

JalapenoBucks.com

[f](#) [@ jalapenobucks](#)

B&B Farms is one of Mesa's original citrus groves that dates back to 1915. Generations of visitors have made a stop here to load up on local citrus and ship cases of fruit back to friends and family in colder climates. Hungry diners also time their visit to enjoy a meal across the parking lot at Jalapeño Bucks! This BBQ-meets-Southwest roadside diner with spacious outdoor seating packs in visitors, as people come from all over to fill up on brisket and pulled pork. The flavor profiles here are rich and tasty and can be best described as 'new wave Mexican soul food'. Discover homemade 'secret recipe' sauces, the best burritos in the West, fresh salsas, baked beans and all the trimmings. Closed Sundays and Mondays.



PROOF BREAD

125 W. Main St, Mesa | 480-270-8320
ProofBread.com
f @ proofbread

Located in Downtown Mesa, Proof Bread is an Old World artisan sourdough bakery known for their sourdough loaf and European sourdough pastries including the popular pain au chocolat. Proof features impressive view-through window seating for spectators of all ages to observe. Proof is one of the only bakeries in the country that does not use commercial yeast in their bread-making process and they source premium flours, including Arizona grown Hayden Flour Mills. Visit their website for store hours.



QUEEN CREEK OLIVE MILL

25062 S. Meridian Rd, Queen Creek | 480-888-9290
QueenCreekOliveMill.com
f @ queencreekolivemill

Queen Creek Olive Mill is Arizona's only family-owned and operated working olive mill and farm, where olives are grown and pressed for the production of high quality extra virgin olive oil. Experience their Olive Oil 101 tour (from 10:30 AM - 2:30 PM) and enjoy complimentary tastings of oils, olives, vinegars and more.

Visitors are invited to dine at Del Piero Kitchen, the Mill's Tuscan-inspired cafe, or to enjoy a meal at Di Olivia, the Mill's Italian bistro and bar. The Mill's guests often choose to join a pizza date night as well. Here a chef will guide visitors through the creation of a scrumptious, 3-course meal. If guests are simply looking to enjoy refreshments, the Mill hosts monthly Sangria Socials as well. Visit their website for updates on when these events will take place.

Check out their handcrafted, cruelty-free skin care and spa product line at Olive Spa, located inside the Mill.



SCHNEPP FARMS FEATURING THE COZY PEACH

24610 S. Rittenhouse Rd, Queen Creek | 480-987-3100
SchneppFarms.com
f @schneppfarms

This fourth-generation working family farm hosts seasonal events year-round including the peach picking season (May/June), the Pumpkin & Chili Party (October) and the Winter Wonderland (December) to name a few. Visitors can enjoy the organic U-Pick garden with a selection of produce that changes by the season. Guests can make reservations to stay overnight at The Cozy Peach, the farm's onsite glamping experience. The plush, newly-restored vintage trailers include Airstreams, a Spartan Manor and Spartan Mansion, Silver Streak, a vintage Pullman Train and more. Be sure to stop at the farm bakery and enjoy fresh baked caramel apple pecan pies and cinnamon rolls or shop for local goods. Visit their website for hours of operation.



STEADFAST FARM

5111 S. Inspirian Pkwy, Mesa | 480-793-1734
Steadfast-Farm.com
f @steadfastfarm @steadfast_coffee

Located in Eastmark, Steadfast Farm is a two-acre bio-intensive farm which grows vegetables and flowers. While utilizing organic practices, Steadfast Farm is able to provide many fresh products for sale at their Farm Store and Coffee Shop. Stop in to gather fresh produce and eggs, as well as other local items such as bread, tortillas, honey, olive oil, salsas, pickles, dairy and flowers.

Steadfast Coffee features Southwest-inspired breakfast tacos and signature beverages featuring local coffee roaster, Press Coffee. Steadfast Farm distributes their organic crop to some of the finest restaurants and breweries in town. Taste the fresh produce at neighboring restaurant Handlebar Diner, as well as Downtown Mesa favorites, Worth Takeaway and Myke's Pizza.



TRUE GARDEN URBAN FARM

5949 E. University Dr, Mesa | 480-305-8985

TrueGarden.com

[f](#) [@](#) [truegardenaz](#)

This 5,000-square-foot vertical urban farm is a center for education on how to produce healthy and nutritious food using no soil. Visitors to True Garden can learn about organic growing practices, nutrition and overall health and wellness. Taste their organic herbs and greens at Liberty Market, or bring some home with you at the weekly farmers markets every Wednesday and Saturday from 8 AM - Noon.

Visit the website for a list of current events and educational seminars. Private tours available for groups of 10 or more.



VERTUCCIO FARMS

4011 S. Power Rd, Mesa | 480-882-1482

VertuccioFarms.com

[f](#) [@](#) [vertucciofarms](#)

Enjoy seasonal U-Pick produce, stop by the neighboring roadside farm stand to enjoy fresh goods and shop from many of Arizona's finest purveyors. Family owned since 1979, visitors flock here every October to take a stroll through Vertuccio Farms' giant corn maze. Their Fall Festival features hot kettle corn, a pumpkin patch and amusements for the kids. Other events include the Easter-Eggsperience hunt with more than 8,000 eggs to find (Spring), peach picking season (May) and more. Visit their website for dates and hours of operation.



WINDMILL WINERY

1140 W. Butte Ave, Florence | 520-858-6050
TheWindmillWinery.com
f @ windmillwinery

Windmill Winery offers a unique special event setting just outside the Mesa Metropolitan area. Located in historic Florence, Arizona, you'll find the authenticity of a rural farm combined with an elegant and rustic Wine Tasting Room. Lush landscaping and stone pathways surround the property to create a charming stay.

Open to the public Wednesday through Saturday. Throughout the weekend, Windmill Winery has an assortment of entertainment and food vendors. Visit their website for more details and hours of operation.

FARMERS MARKETS

AGRITOPIA FARM NIGHT

3000 E. Ray Rd. · Gilbert

AgritopiaFarm.com

f @ agritopiafarm

Hours: Every 2nd Wed, 5 PM - 8 PM
Seasonal

DOWNTOWN MESA FARMERS MARKET

206 E. Main St. · Mesa

DtMesaFarmersMarket.com

f @ mesafarmersmarket

Hours: Sat. 8 AM - 11 AM (Summer)
8 AM - 12:30 PM (Fall/Winter/Spring)
Year-Round

EASTMARK FARMERS MARKET

5100 S. Eastmark Pkwy. · Mesa

EastmarkFarmersMarket.com

f @ eastmarkfarmersmarket

Hours: Select Saturdays, 9 AM - 1 PM
Seasonal

POWER ROAD FARMERS MARKET

4011 S. Power Rd. · Mesa · 480-497-0706

PowerRdFarmersMarket.com

f @ powerrdfarmersmarket

Hours: Mon - Sat, 9 AM - 5 PM
Sun, 9 AM - 4 PM
Year-Round

TRUE GARDEN MARKET

5949 E. University Dr. · Mesa · 480-305-8985

TrueGarden.com

f @ truegardenaz

Hours: Wed & Sat, 8 AM - 12 PM
Year-Round

DINE WITH THE LOCALS

FARM FRESH DINING
IN CITY LIMITLESS®



Belly Kitchen & Bar

3150 E Ray Rd. · Gilbert
480-500-6464 · BellyPHX.com

f@bellygilbert

Belly Kitchen & Bar is home to a confluence of Vietnamese, Thai and Japanese dishes and drinks. All of Belly's ingredients are locally sourced from places such as seasonal produce from Agritopia and Crooked Sky Farms, locally grown free-range chickens from Mary's Chicken and fresh baked breads from Noble Bread.

Espiritu

123 Main St. · Mesa
480-398-8129 · EspirituMesa.com

@espiritumesa

This funky and upbeat cocktail lounge known as Espiritu was recently named one of America's best new restaurants in 2022 by the editors of Eater.com and featured in Conde Nast Traveler. Espiritu sources most of their ingredients from local farms as well as fresh baked sourdough from next-door neighbor Proof Bread. Don't miss brunch featuring organic free-range eggs from Two Wash Ranch and locally grown produce from Steadfast Farm in Mesa.

Garage-East

3000 E. Ray Rd. · Gilbert
480-493-7151 · Garage-East.com

f garage.east.az · @ garage.east

The farm winery is part of the Barnone collective at Agritopia. Wine lovers can enjoy wines on tap and try the newest craze, breakfast wine, featuring seasonal fruits from Agritopia's organic farm. Ask for the signature charcuterie board featuring all local purveyors.

Intentional Foods

1837 W. Guadalupe Rd. · Mesa
480-264-7002 · IntentionalFoods.org

f@intentionalfoods

Allergen-conscious diners are guaranteed to find something they love at Intentional Foods. Home to a diverse menu with each ingredient free from the top 9 allergens, foodies can enjoy an inclusive dining experience with meals ranging from the Mexican-inspired Hacienda Hash Bowl with local grass-fed beef, to the delectable gluten, dairy, egg-free B.L.A.T. sandwich. Complete your meal with Mama Lisa's mouthwatering vegan desserts like the legume-free organic berry frosted sugar cookies or the warm cinnamon roll donuts.

Joyride Taco House

302 N. Gilbert Rd. · Gilbert
480-632-8226 · JoyrideTacoHouse.com

@joyridetacohouse **f** joyrideeast

Foodies know that some of the best flavor combinations come from south of the border. Arizona's own La Sonorense Tortilla Factory prepares the flour tortillas, corn masa and cochitos fresh daily. This Arizona-made specialty is also featured in Joyride's chilaquiles and nachos. Fresh slaws and assorted ceviches spice up the happy hour selections and make great pairings with their fresh and colorful agua frescas.

Liberty Market

230 N. Gilbert Rd. · Gilbert
480-892-1900 · LibertyMarket.com

f@libertymarket

Liberty Market has been grounded in the local community since 1935 with its historic building and name. Today, find a rotating array of locally grown produce from the The Farm Store at Agritopia as well as local greens and herbs from True Garden Urban Farm. Offerings vary with the season, so be sure to take a moment to read over the local specials when you stop by for breakfast, lunch or dinner.



Main Street Harvest

121 W. Main St. · Mesa
480-428-8305 · MainStHarvest.com

f@ mainstharvest

The Mesa area is home to local farmers, ranchers, growers, bakers, artisans and makers. Main Street Harvest brings some of the best together. Eat better and support these local trades at our store throughout the week. This downtown Mesa grocer provides the freshest seasonal product, fresh-baked bread daily from neighbor Proof Bread, artisan cheeses, baked goods and more. And, they provide options from outside the state, too. Try California berries, mushrooms and herbs, as well as Washington apples, Idaho potatoes and Utah stone fruit.

Myke's Pizza

31 S. Robson · Mesa
480-687-8526 · MykesPizza.com

f@ mykespizza

As part of Cider Corps' expansion, guests can enjoy the culinary stylings of Myke's Pizza, a renowned pizza maker and local baker. Often regarded as some of the best pizza in the Grand Canyon State, Myke's focus is on quality ingredients sourced locally and from regional farmers markets.

Source

3150 E. Ray Rd. · Gilbert
EatAtSource.com

f@ eatatsource

A new addition to Epicenter at Agritopia – Source, an Ultra Fine Mediterranean Kitchen is host to meticulously selected ingredients sourced locally. Find Mediterranean inspired dishes like the Farro di Monteleone bowl with farm fresh cabbage and broccoli from McClendon's Farm. Or try the famous Salciccia pizza featuring Italian sausage fresh from Arcadia Meat Market.

The Uprooted Kitchen

3000 E. Ray Rd. · Gilbert
480-459-9625 · TheUprootedKitchen.com

f@ uprootedkitchen

Started in 2012 as a family-run vegetarian food truck, The Uprooted Kitchen has transformed plant-based dining. This vegan-friendly eatery, located at Barnone, is truly home-grown with much of their produce sourced from their backyard farm in Agritopia. Other local products enhance the menu with fresh Old World artisan sourdough from Proof Bread and authentic tortillas from Benny Blanco, featuring olive oil from the Queen Creek Olive Mill and Sonora Blend flour from Hayden Flour Mills.

What's Crackin' Cafe

6663 E. McDowell Rd. · Mesa
480-264-6832 · WhatsCrackinCafe.com

f@ whatscrackincafe

Sourcing local helps What's Crackin' Cafe bring the freshest taste to the table. They feature fresh tortillas from Mama Lola's for their popular and tasty burritos, tacos, stacked enchiladas and chilequilles. Be sure to ask for their variety of hot sauces from AZ Gunslinger made right here in Mesa.

Worth Takeaway

218 W. Main St. · Mesa
480-833-2180 · WorthTakeaway.com

f@ worthtakeaway

With a focus on hyper-local ingredients – every item on Worth Takeaway's menu tells a story. Foodies will appreciate several Arizona standouts including Provision Coffee, Danzeisen Dairy, Noble Bread and Steadfast Farm. Worth Takeaway also offers its guests alcoholic beverages to try, sourced from local breweries like Wren House and The Shop. Other drinks and cocktails from Iconic Cocktail are also available. End any meal with the goat's milk buttery caramels from The Simple Farm.

FOOD TRUCKS

MESA FESTIVAL

Location Varies · 480-599-0207

AzFeastivals.com

f @ azfeastivals

Hours: Sat, 5:30 PM – 9 PM

Year-Round

MESA FOOD TRUCK FRIDAYS

Location Varies · 480-357-8780

f mesafoodiefridays

Date Varies, Check Facebook
for current schedule

QUEEN CREEK FESTIVAL

21802 S. Ellsworth Rd. · Queen Creek

480-729-3214

AzFeastivals.com

f @ azfeastivals

Hours: Fri, 5:30 PM – 9 PM

Year-round

FOOD TRUCKS & LIVE MUSIC

1140 W. Butte Ave. · Florence

520-858-6050

TheWindmillWinery.com

f thewindmillwinery

@ windmillwinery

Hours: Thurs & Sat, 5 PM – 9 PM

Seasonal



FOODIE EVENTS

FEBRUARY

Arizona Beer Week · Arizona Craft Brewers Guild

U-Pick Citrus · Agritopia

APRIL

Olive Blossom Festival · Queen Creek Olive Mill

MAY

U-Pick Peaches · Schnepf Farms

U-Pick Peaches · Vertuccio Farm

U-Pick Peaches · Agritopia

JUNE

Corn Roast · Queen Creek Olive Mill

Sweet Corn & Watermelon Harvest ·

Freeman Farms Corn Patch

SEPTEMBER

Garlic Festival · Queen Creek Olive Mill

OCTOBER

Pumpkin & Chili Party · Schnepf Farms

NOVEMBER

Downtown Mesa BBQ Classic · Downtown Mesa

Olivepalooza · Queen Creek Olive Mill

Dates are subject to change.

Search visitmesa.com for more information.



IN SEASON

A seasonal guide to specialty crops available for U-Pick and purchase at local farm stands and farmers markets throughout City Limitless®.



OCTOBER - DECEMBER

Olives
Garlic
Squashes
Green beans
Black eyed peas
Kale

Medjool dates
Collard greens
Swiss chard
Turnips
Pumpkins



NOVEMBER - JANUARY

Navel oranges
Rio Red grapefruit
Lisbon lemons

Ponderosa lemons
Tangerines / Tangelos
Blood oranges



JANUARY - MARCH

Winter squash
(variety)
Lettuces
Broccoli
Cauliflower
Beets
Turnips

Cabbage
Green onions
Carrots
Spinach
Snap peas
Radishes



APRIL - JUNE

Summer squash
(variety)
Artichokes
Eggplant
Peaches
Apricots
Plums

Tomatoes
Potatoes
Sweet onions
Blackberries
Grapes
Apples
Sweet corn

For more information on Arizona's \$23.3 billion agriculture industry, contact the Arizona Farm Bureau, 325 S. Higley Rd., Gilbert 480-635-3600 · azfb.org

FRESH FOODIE TRAIL® GEOTOUR

TAKE THE ULTIMATE ROAD TRIP

Visit Mesa has partnered with the experts at geocaching HQ to bring visitors an incredible hide-and-seek travel quest throughout city limitless®.

To access on mobile, download the free Geocaching® app available in your app store. Search under GeoTours **GT49A**.

Visit Mesa has placed 12 geocaches at the doorstep to some of the most charming farms and agritourism attractions in Mesa City Limitless®. Head out on the hunt and come hungry while your foodie road trip winds you through peach orchards, citrus groves and farm stands where you can shop for organic greens, ripe veggies, fresh breads, olive oils and so much more. After a fun day of hunting and logging your finds, you'll be in the perfect spot to enjoy incredible gourmet cuisine on the trail. Along your way, collect exclusive stickers celebrating the region's agricultural heritage. To reward you for your hunt, find and log at least 10 caches and Visit Mesa will send you a Fresh Foodie Trail® cutting board - on top of earning your official digital souvenir badge!





ON TAP

ARIZONA CRAFT BREWING

Experience Arizona's craft beer scene on the Fresh Foodie Trail® with stops in Mesa and Queen Creek. Arizona has catapulted itself into the national spotlight with new breweries opening across the region and even more local restaurants featuring home grown brews on tap.

According to Phoenix Magazine, Downtown Mesa has emerged as arguably the crown jewel of the Valley's craft beer scene.

Main Street is now home to one of Arizona's largest collections of breweries, tap rooms and other craft beverage businesses and soon the area will be host to one of the state's largest pub crawls.

CITY LIMITLESS® BEERS & BREWS TOUR

Whether your scene is in pour overs or pints, a digital passport from Visit Mesa is helping locals and visitors discover the many craft breweries and specialty coffee shops in the city.

The City Limitless® Beers & Brews Tour serves as a self-guided tour to breweries, taprooms and cafes in Mesa and beyond. After signing up for the free program on the Visit Mesa website, visitors can find and preview nearby spots and check in for seasonal offers and discounts.

The program is designed to support local businesses and highlight Mesa's growing craft beverage scene.

Use the hashtag **#VisitMesaBeersBrews** to share your new finds on social media or consider the extra challenge of checking in at all Beers & Brews locations for bragging rights.



**DRINK UP NOW AT
VISITMESA.COM/PASSES**



12 West Brewing Tap Room & Restaurant

12 W. Main St. · Mesa
480-508-7018
12WestBrewing.com
f @ downtown_12_west

Barnone - 12 West Brewing Co.

3000 E. Ray Rd. · Gilbert
480-404-9699
12WestBrewing.com
f @ 12westbrewing

The Beer Research Institute

641 S. Stapley Dr. · Mesa
480-892-2020
TheBeerResearchInstitute.com
f @ thebeerresearchinstitute

B.R.I. Taproom & Arcade

213 W. Main St. · Mesa
TheBeerResearchInstitute.com
f @ britaproom

Chupacabra Taproom

14 N. Robson · Mesa
480-751-5566
ChupacabraTaproom.com
f @ chupacabrataproom

Cider Corps

31 S. Robson · Mesa
480-993-3164
CiderCorpsAZ.com
f @ cidercorps

The Eatery at Queen Creek Olive Mill

25062 S. Meridian Rd. · Queen Creek
480-888-9290
QueenCreekOliveMill.com
f @ queencreekolivemill

Lochiel Brewing

7143 E. Southern Ave. · Mesa
480-666-0915
LochielBrewing.com
f @ lochielbrewing

Old Ellsworth Brewing Company

22005 S. Ellsworth Rd. · Queen Creek
480-935-2796
OldEllsworthBrewing.com
f @ oldellsworthbrewing

Oro Brewing Company

210 W. Main St. · Mesa
480-398-8247
OroBrewing.com
f @ orobrewingcompany

Papago Brewing Company

1033 N. Dobson Rd. · Mesa
480-219-9922
PapagoBrew.com
f @ papagobrewing



Arizona Craft Brewers Guild chooseazbrews.com

The Arizona Craft Brewers Guild was established in 1998 to unite the Arizona independent beer-brewing community and educate and encourage people everywhere to recognize and insist on the uncompromising quality and exceptional variety of the Grand Canyon State's locally crafted beers. The Guild organizes beer festivals and related events all year long across Arizona. Check out Arizona Beer Week held every February.





GREAT GRAPES

ARIZONA'S WINE SCENE

Few know that Arizona offers up fertile ground for winemaking in the Southwest. In fact, each year more and more Arizona wines are earning national acclaim. The state now has 120 licensed wineries and tasting rooms located in the 3 federally designated AVA regions across the state producing great grapes from the soil-rich desert plains south of Tucson to the high desert hilltops outside Sedona. Sommeliers and oenophiles are taking notice of Arizona wines! The state's burgeoning wine industry has already been touted by the Associated Press, Wine Spectator, Food & Wine and other notable national outlets. The attention on the Southwest is helping cement the message that Arizona is indeed producing palate-pleasing wines - with several Arizona wines having been served at the White House and around the globe. Tasting rooms are taking off in several regions around the state and Mesa visitors seeking out a taste of the 'grape' stuff can find it close by at area wine bars.



The Arizona Wine Trail Passport is a free mobile-exclusive digital pass that allows visitors and locals to easily access information on Arizona wineries, tasting rooms and vineyards statewide in a mobile-friendly way. Plan your visit now at ArizonaWines.com.

Cork Crush

9241 E. Cadence Pkwy. · Mesa
CorkCrushAZ.com
 @corkcrushaz

il Vinaio

270 W. Main St. · Mesa
 480-649-6476
ilVinaio.net
 @ilvinaioonmain

D'Vine Bistro & Wine Bar

2837 N. Power Rd. · Mesa
 480-654-4171
DvineBistroMesa101.com
 @dvinebistros

Postino East

302 N. Gilbert Rd. · Gilbert
 480-632-6363
PostinoWineCafe.com
 @postinowinecafe

Flights Wine & Taproom

2613 N. Thunderbird Cir. · Mesa
 480-508-4967
flightswineandtaproom
 @flightsaz

Pour Wine & Taproom

2905 S. Ellsworth Rd. · Mesa
 480-354-7687
PourWineAndTaproom.com
 @pourwineandtaproom

Garage-East

3000 E. Ray Rd. · Gilbert
 480-493-7151
Garage-East.com
 @garage.east

