



# ARIZONA'S

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## Fresh Foodie Trail®

AGRITOURISM GUIDE



120 North Center \ Mesa, Arizona 85201  
480-827-4700 \ visitmesa.com



ARIZONA  
GRAND CANYON STATE



**We had a FOOD NETWORK  
before there was  
a Food Network.™**



In Mesa, Arizona, our bountiful harvest is one that we proudly share with our visitors throughout the year. Here, fresh experiences and a treasured heritage of family farms and long-standing festivals make for lasting memories. Serving as the culinary gateway to Greater Phoenix, the neighboring farms and Agritourism attractions in and around Mesa provide a continuous bounty of seasonal goods for visitors to enjoy. These popular foodie-driven experiences keep visitors coming back for more and can only be found in City Limitless.®



# ARIZONA'S Fresh Foodie Trail®

ROUTES TO ROOTS

The Fresh Foodie Trail® Agritourism Guide is published by Visit Mesa. Every effort has been made to make this guide as accurate as possible. Visit Mesa will assume no responsibility for errors, changes or omissions. All information was current at time of printing. Call ahead for current hours of operation and admission costs. All rights reserved. Reproduction without permission is strictly prohibited. 12,000 - 2/17

- The Orange Patch
- True Garden Urban Farm
- Mesa Urban Garden
- Superstition Dairy Farms
- Vertuccio Farms
- Jalapeno Buck's
- Queen Creek Olive Mill
- Schnepf Farms
- Hayden Flour Mills at Sossaman Farms
- Agritopia
- The Windmill Winery

#### ALSO INSIDE:

- Farmers Markets
- Food Trucks
- Farm Fresh Dining
- In Season: U-Pick Produce
- Foodie Events
- Arizona Craft Brewing

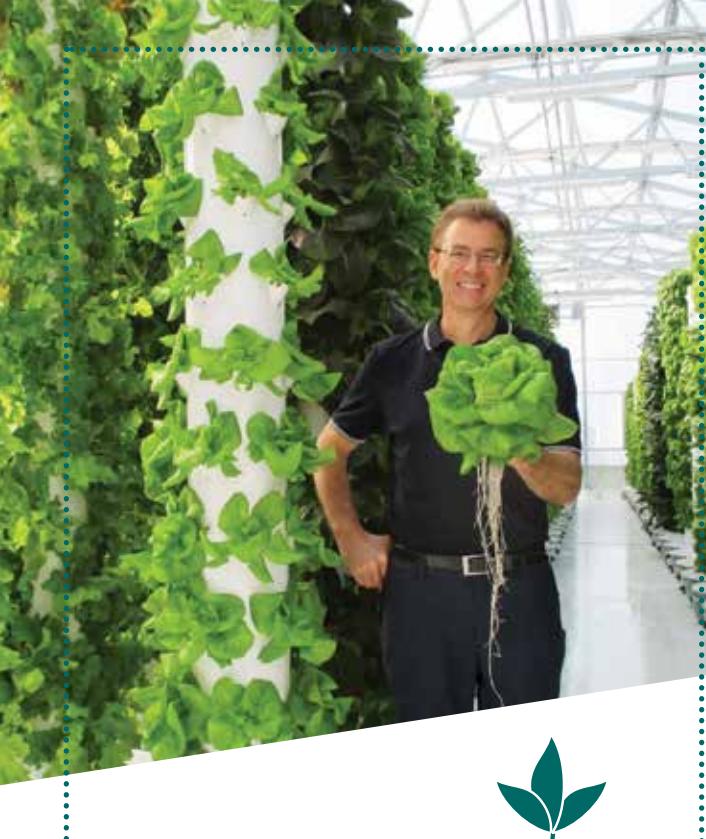




## THE ORANGE PATCH

2600 E. Lehi Rd.  
Mesa • 480-962-4490  
[OrangePatch.com](http://OrangePatch.com)

Arizona has deep roots in the citrus industry when explorers brought the curious fruit with them to the "New World." In Mesa, farmers began planting citrus crops in the late 1800s as Arizona's climate was admired for its minimal frost, low humidity and of course, sunshine. You can still experience the joys of the harvest at The Orange Patch, where you can taste, shop and tour the farm stand while taking in the fragrant orange blossoms each winter. Seasonal operation, tours available.



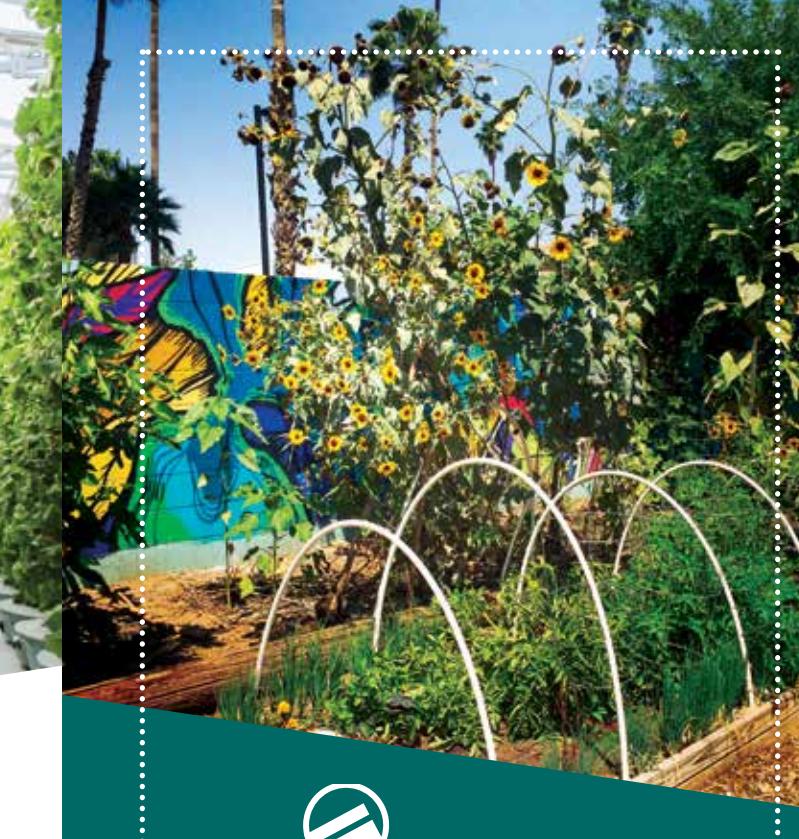
## TRUE GARDEN URBAN FARM



5949 E. University Dr.  
Mesa • 480-305-8985  
[TrueGarden.com](http://TrueGarden.com)

This 5,000-square-foot vertical urban farm is a center for education and sharing knowledge on how to produce healthy and nutritious food using no soil. Visitors to True Garden can learn about organic growing practices, nutrition, overall health and wellness and enjoy their weekly farmers markets featuring living produce.

Call ahead for a list of current events and educational seminars. Private tours available for groups of 10 or more.



## MESA URBAN GARDEN



212 E. 1st Ave. • Mesa  
[MesaUrbanGarden.com](http://MesaUrbanGarden.com)

This community garden features stunning murals by local artists bringing vibrant life to the walls of the garden. Signature events include free yoga classes, salsa nights (featuring their produce) and harvest festivals. Popular annual events including the Great Mesa Potluck and Picnic in the Garden.



## SUPERSTITION DAIRY FARM



3440 S. Hawes Rd.  
Mesa • 602-432-6865  
[SuperstitionFarm.com](http://SuperstitionFarm.com)

Visitors to Mesa can roll up their sleeves and get a taste of life on the farm. Tours are aimed at demonstrating the daily life on a working "agritourist" family farm. In addition to learning about modern dairy operation and how farmers work to be environmentally conscious, guests also discover the dedication given to the care and comfort of every healthy animal.

Also on site is a petting zoo, Milk & Ice Cream Bar, and Mooster's Moo-tique - a fully-stocked boutique featuring toys, novelty items, games, candy, fresh eggs, cheeses, and local jams and honey.



## VERTUCCIO FARMS

4011 S. Power Rd.  
Mesa • 480-882-1482  
[VertuccioFarms.com](http://VertuccioFarms.com)

Enjoy seasonal u-pick produce and 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 (Spring), Peaches N' Play (May), and more. Call ahead for dates and hours of operation.



## JALAPEÑO BUCK'S FEATURING B&B CITRUS FARMS



3434 N. Val Vista Dr.  
Mesa 480-459-3050  
[BBCitrusFarms.com](http://BBCitrusFarms.com)  
[JalapenoBucks.com](http://JalapenoBucks.com)

B&B Citrus Farms is one of Mesa's original groves that dates back to 1915. Generations of Mesa visitors have made a stop here part of their travels to load up on local citrus and to ship cases of fruit back to friends and family in colder climates. Hungry diners also time their visit to a meal and cross the parking lot to enjoy Jalapeño Bucks! This BBQ-meets-Southwest roadside diner with spacious outdoor seating packs them in and people come from all over to fill up on brisket and pulled pork. The flavor profiles here are rich and tasty and can best be 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.

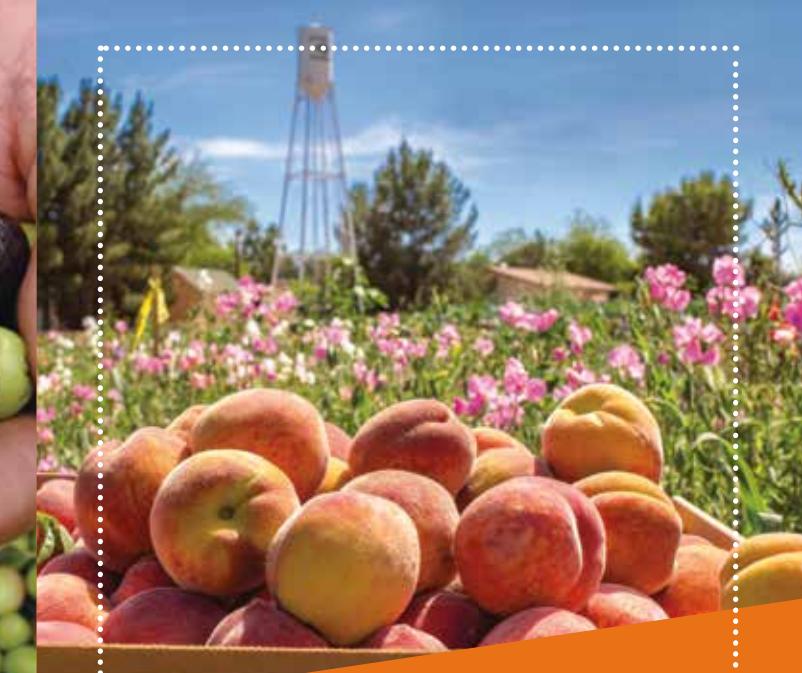


## QUEEN CREEK OLIVE MILL

25062 S. Meridian Rd.  
Queen Creek • 480-888-9290  
[QueenCreekOliveMill.com](http://QueenCreekOliveMill.com)

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 (offered hourly) and enjoy complimentary tastings of oils, olives, vinegars and more.

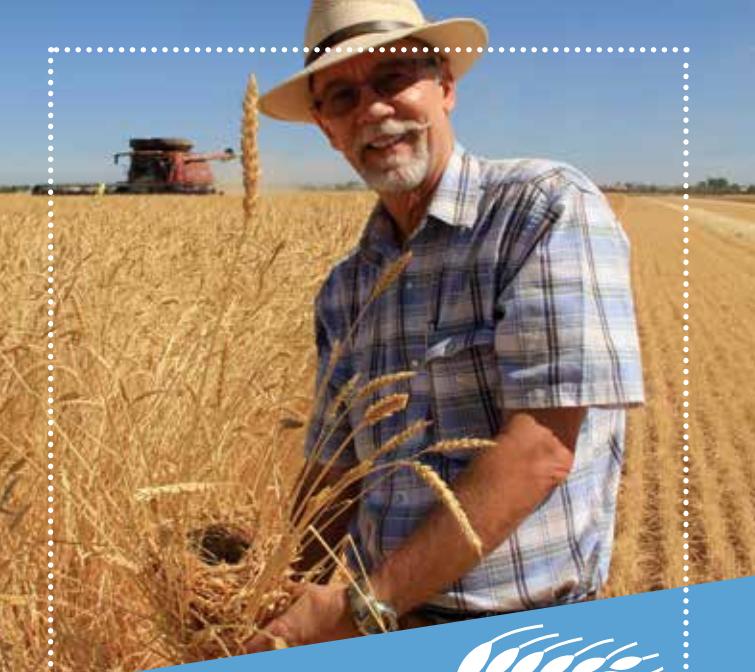
Visitors are invited to dine at the Mill's Tuscan-inspired eatery featuring fresh gourmet sandwiches, soups, salads, gelato and fresh roasted espresso from Superstition Coffee. Relax in the olive grove at "The Pit," which features specialties from the grill and local craft brews. Don't miss live music and happy hour on Friday and Saturday evenings, all year long.



## SCHNEPF FARMS

24610 S. Rittenhouse Rd.  
Queen Creek • 480-987-3100  
[SchnepfFarms.com](http://SchnepfFarms.com)

This fourth-generation working family farm hosts seasonal events year-round including the Pumpkin & Chili Party (October), the Peach Blossom Festival (February) and the Peach Festival (May), 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 for exquisite farm-to-table experiences including Dinners Down the Orchard. Be sure to stop at the Country Store Bakery & Café and indulge in fresh baked caramel apple pecan pies and cinnamon rolls and shop for local goods. Call ahead for hours of operation.



## HAYDEN FLOUR MILLS AT SOSSAMAN FARMS

**22100 S. Sossaman Rd.**  
Queen Creek • **480-557-0031**  
[HaydenFlourMills.com](http://HaydenFlourMills.com)

Taste Arizona history at this family-owned flour mill focused on growing hand-cultivated, heritage grains with minimal processing. Hayden Flour Mills in Queen Creek offers a full-sensory culinary experience that starts with a tour of their milling operation.

The surrounding fields at Sossaman Farms have been growing wheat for more than 100 years. Learn about this flavorful grain and its importance to the American diet as it is used in everything from artisan breads, pasta and wheat berries to bourbon, craft brews, grain-based oils and more. Retail inside. Call ahead for advance tour reservations and hours of operation.



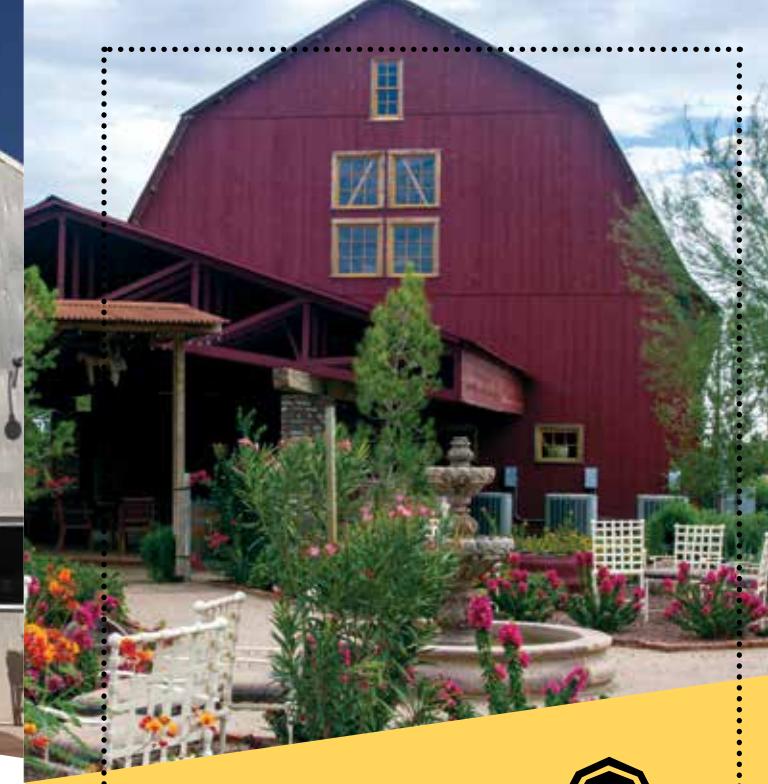
## AGRITOPIA: BARNONE & JOE'S FARM GRILL



**3000 E. Ray Rd.**  
**Gilbert • 480-563-4745**

[Agritopia.com](http://Agritopia.com) • [JoesFarmGrill.com](http://JoesFarmGrill.com)

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.



## THE WINDMILL WINERY



**1140 W. Butte Ave.**  
**Florence • 520-858-6050**

[TheWindmillWinery.com](http://TheWindmillWinery.com)

The 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. Every Thursday, The Windmill Winery hosts food trucks, live music and painting classes. Visit their website for more details and hours of operation.

## FARMERS MARKETS

### SUPER FARM MARKET

Mesa • **3440 S. Hawes Rd.**  
**HOURS:** Thursdays, 4:30 PM - 7:30 PM

### POWER ROAD FARMERS MARKET

Mesa • **4011 S. Power Rd.**  
**HOURS:** Daily, 9 AM - 6 PM  
Sundays, 9 AM - 4 PM

### AGRITOPIA FARM STORE

Gilbert • **3000 E. Ray Rd.**  
**HOURS:** Daily, 7:00 AM - 5 PM  
year-round

## FOOD TRUCKS

### MESA FEASTIVAL FOREST

Pioneer Park • **526 E. Main St.**  
**HOURS:** Saturdays, 5:30 PM - 9 PM  
year-round

### MESA FOOD TRUCK FRIDAYS

Boulder Mountain Park • **3250 N. Red Mtn.**  
**HOURS:** Select Fridays, 5 PM - 9 PM  
Fall and Spring, seasonal

### QUEEN CREEK FEASTIVAL

AT THE QUEEN CREEK LIBRARY  
**21802 S. Ellsworth Rd.**  
**HOURS:** Fridays, 5:30 PM - 9 PM  
year-round

### FARM FUN & FOOD TRUCKS AT VERTUCCIO FARMS

Mesa • **4011 S. Power Rd.**  
**HOURS:** Saturdays, 5 PM - 9 PM  
February through May





## DINE WITH THE LOCALS

FARM FRESH DINING  
IN CITY LIMITLESS®

### Board & Batten

**4012 E. Palm St. • Mesa  
480-641-4148 • bbdining.com**

Board & Batten prides itself on using the best ingredients possible when preparing their cuisine. That being said, they have paired with True Garden Urban Farm in Mesa, which provides high quality aeroponic herbs grown less than a half mile away from the restaurant.

### Jalapeño Buck's

**3434 N. Val Vista Dr. • Mesa  
480-459-3050 • JalapenoBucks.com**

Open year-round, this destination restaurant is a must stop for some of the best BBQ and burritos in the state. Located in the middle of Mesa's oldest citrus orchards, features include made-from-scratch salsas with locally-grown ingredients and signature sauces.

### Joyride Taco House

**302 N. Gilbert Rd. • Gilbert  
480-632-8226 • JoyrideTacoHouse.com**

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**

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 and fresh duck eggs from the Farmstand 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.



### Mad Greens located at Dana Park

**1940 S. Val Vista Rd., Ste. 101 • Mesa  
623-215-0622 • MadGreens.com**

This new offering in the fast casual food movement is being quickly embraced in Arizona. The motto at Mad Greens is simple: "Eat Better." The Mesa location is a showcase for local sourcing with an ever-changing selection of produce from fourth-generation Arizona growers, Duncan Family Farms. Standouts include Arizona-grown kale, baby greens, spinach and romaine lettuce.

### Postino East Wine Café

**302 N. Gilbert Rd. • Gilbert  
480-632-6363 • PostinoWineCafe.com**

An ever-changing wine list is the star here, but don't overlook the many local ingredients that also shine on the menu. The popular bruschetta board features artisan bread crafted exclusively for Postino's by MJ Breads. Toppings are varied and standouts include Cotton Country Farms' delightful tomato and fig jams.

### T.C. Eggington's

**1660 S. Alma School Rd. • Mesa  
480-345-9288 • TCEgg.com**

All menu offerings are created from scratch each morning using fresh, local ingredients. Serving over 8,000 eggs weekly from Arizona's own Hickmans Family Farms, this favorite brunch spot keeps breakfast fresh with locally-sourced ingredients including artisan cinnamon bread loaves for a local french toast by MJ Breads.

### the uprooted kitchen inside Barnone at Agritopia

**300 E. Ray Rd. • Gilbert  
480-332-2104 • theuprootedkitchen.com**

This plant-based eatery focuses on nourishing food. Signature dishes are created using produce from Agritopia's organic farm. Menus change weekly and highlight both 'sweet' and 'savory' vegetarian and vegan options. Kids menu available. Open for breakfast and lunch.

### Worth Takeaway

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

With a focus on hyper-local ingredients - every item on Worths Takeaway's menu tells a story. Foodies will appreciate several Arizona standouts including Provision Coffee, Danzeisen Dairy and Mesa's own Proof Bread. Produce is sourced from Crooked Sky Farms and be sure to end your meal with the goat's milk buttery caramels from The Simple Farm.

## 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	Medjool dates
Garlic	Collard greens
Squashes	Swiss chard
Green beans	Turnips
Black eyed peas	Pumpkins
Kale	



### NOVEMBER - JANUARY

Navel oranges	Ponderosa lemons
Rio Red grapefruit	Tangerines / Tangelos
Lisbon lemons	Blood oranges



### JANUARY - MARCH

Winter squash (variety)	Cabbage
Lettuces	Green onions
Broccoli	Carrots
Cauliflower	Spinach
Beets	Snap peas
Turnips	Radishes



### APRIL - JUNE

Summer squash (variety)	Tomatoes
Artichokes	Potatoes
Eggplant	Sweet onions
Peaches	Blackberries
Apricots	Grapes
Plums	Apples
	Sweet corn

For more information on Arizona's \$17.1 billion agriculture industry, contact the Arizona Farm Bureau  
325 S. Higley Rd., Gilbert  
480-635-3600 • azfb.org

## FOODIE EVENTS

### FEBRUARY

PEACH BLOSSOM FESTIVAL • Schnepf Farms  
FESTIVAL OF THE NEW OIL • Queen Creek Olive Mill  
ARIZONA BEER WEEK • Arizona Craft Brewers Guild

### MARCH

DINNER DOWN THE ORCHARD • Schnepf Farms  
BREWFEST • Downtown Mesa  
S'MORE SWEETS FESTIVAL  
Queen Creek Town Center

### APRIL

OLIVE BLOSSOM BASH • Queen Creek Olive Mill

### MAY

PEACHES N' PLAY • Vertuccio Farms  
PEACH FESTIVAL • Schnepf Farms  
LEMONADE DAYS • Queen Creek Town Center

### JUNE

CORN ROAST • Queen Creek Olive Mill

### JUNE/JULY/AUGUST

CHILL AT THE MILL • QUEEN CREEK OLIVE MILL  
(Live music, Happy Hour Friday & Saturday)

### SEPTEMBER

GARLIC FESTIVAL • Queen Creek Olive Mill

### OCTOBER

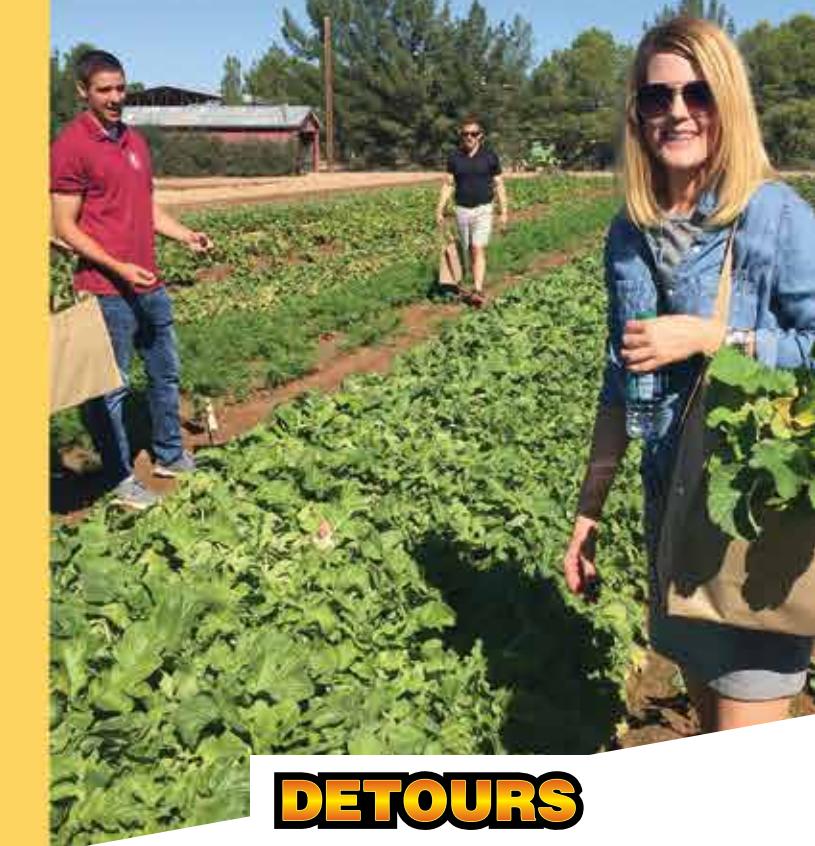
OUTSTANDING IN THE FIELD • Agritopia  
PUMPKIN & CHILI PARTY • Schnepf Farms  
WINGSTOCK • Downtown Mesa

### NOVEMBER

OLIVE HARVEST FESTIVAL • Queen Creek Olive Mill  
BACON BLUES AND BREWS FESTIVAL  
Queen Creek Town Center

Dates are subject to change.  
Search [visitmesa.com](http://visitmesa.com) for more information.

## GUIDED TOURS



## DETOURS

**DETOURSoftheWest.com • 866-438-6877**

Offering hotel pick-ups throughout Greater Phoenix, DETOURS of Arizona invites visitors to hop aboard the ultimate foodie road trip. This guided tour will include a minimum of three stops on the Fresh Foodie Trail® and includes educational insight, complimentary tastings and behind-the-scenes tours of Arizona's popular agritourism attractions. Call ahead for a list of participating locations. Allow up to six hours for the full-day experience.

**Reserve your spot:** starting from \$179 per person, price includes transportation, all fees and taxes, a yummy meal, sweet treats and memories for a lifetime. Tour itinerary and terms are subject to change and based on availability. Tour requires a minimum number of guests to operate.

## ON TAP

ARIZONA CRAFT BREWING  
IN CITY LIMITLESS®

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

For those focused on the complex flavors found in a Belgian ale, head over to the **Beer Research Institute**. At B.R.I. their polished ales are paired

with tasty Southwestern-inspired eats, making it the perfect place to sample the unique tastes of Arizona. Those interested in hyper-local breweries will want to head to Downtown Mesa and belly up to the bar at **Desert Eagle Brewing**. With a rotating menu featuring everything from a German Dunkelweizen to the Main Street Blonde Ale, this newcomer to Arizona's craft brewing community packs loads of flavor into its closely-guarded recipes.



**480-382-HOPS**  
(480-382-4677)  
[azbrew.com](http://azbrew.com)

Let the experts take the wheel and pick you up! Whether you are on vacation, at a conference, or a long-time resident with a craving to experience new beer, a HOP-ON **Arizona Brewery Tours** is a great way to discover the local craft-brew scene. Knowledgeable and engaging **Arizona Brewery Tours** crew members will take you behind the scenes at the breweries, where you'll enjoy beer tasting "flights" at each brewery. These tailored tours can also include food and beer pairings.

**The Beer Research Institute**  
**641 S. Stapley Dr.**  
**Mesa • 480-892-2020**  
[TheBeerResearchInstitute.com](http://TheBeerResearchInstitute.com)

**The Cellar Pub**  
**234 N Country Club Dr.**  
**Mesa • 480-834-5050**  
(Inside Sun Devil Liquor)  
[www.facebook.com/sundevilliquors](http://www.facebook.com/sundevilliquors)

**Desert Eagle Brewing Company**  
**150 W. Main St. (1st location)**  
**2613 N. Thunderbird Circle (2nd location)**  
**Mesa • 480-656-2662, 480-699-8781**  
[DesertEagleBrewing.com](http://DesertEagleBrewing.com)

**The Eatery at Queen Creek Olive Mill**  
**Featuring Arizona beers on tap**  
**25062 S. Meridian Rd.**  
**Queen Creek • 480-888-9290**  
[QueenCreekOliveMill.com](http://QueenCreekOliveMill.com)

**The Harp Pub • Village at Dana Park**  
**1744 S. Val Vista Dr.**  
**Mesa • 480-507-7827**  
[TheHarpAZ.com](http://TheHarpAZ.com)

**Lochiel Brewing**  
**7143 S. Southern Ave.**  
**Mesa • 480-666-0915**  
[LochielBrewing.com](http://LochielBrewing.com)

**Old Ellsworth Brewing Company**  
**22005 S. Ellsworth Rd.**  
**Queen Creek • 480-935-2796**  
[oldellsworthbrewing.com](http://oldellsworthbrewing.com)

**I2 West Brewing inside Barnone at Agritopia**  
**3000 E. Ray Rd.**  
**Gilbert • 480-404-9699**  
[I2WestBrewing.com](http://I2WestBrewing.com)