

ARIZONA'S Fresh Foodie Trail®

AGRITOURISM GUIDE



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

ARIZONA
GRAND CANYON STATE



**We don't consider eating
under a roof DINING OUT.**



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. 10,000 - 3/19



The Orange Patch



True Garden Urban Farm



**Steadfast Farm
at Eastmark**



Superstition Dairy Farms



Vertuccio Farms



Jalapeño Buck's



Queen Creek Olive Mill



Schnepf Farms



**Hayden Flour Mills
at Sossaman Farms**



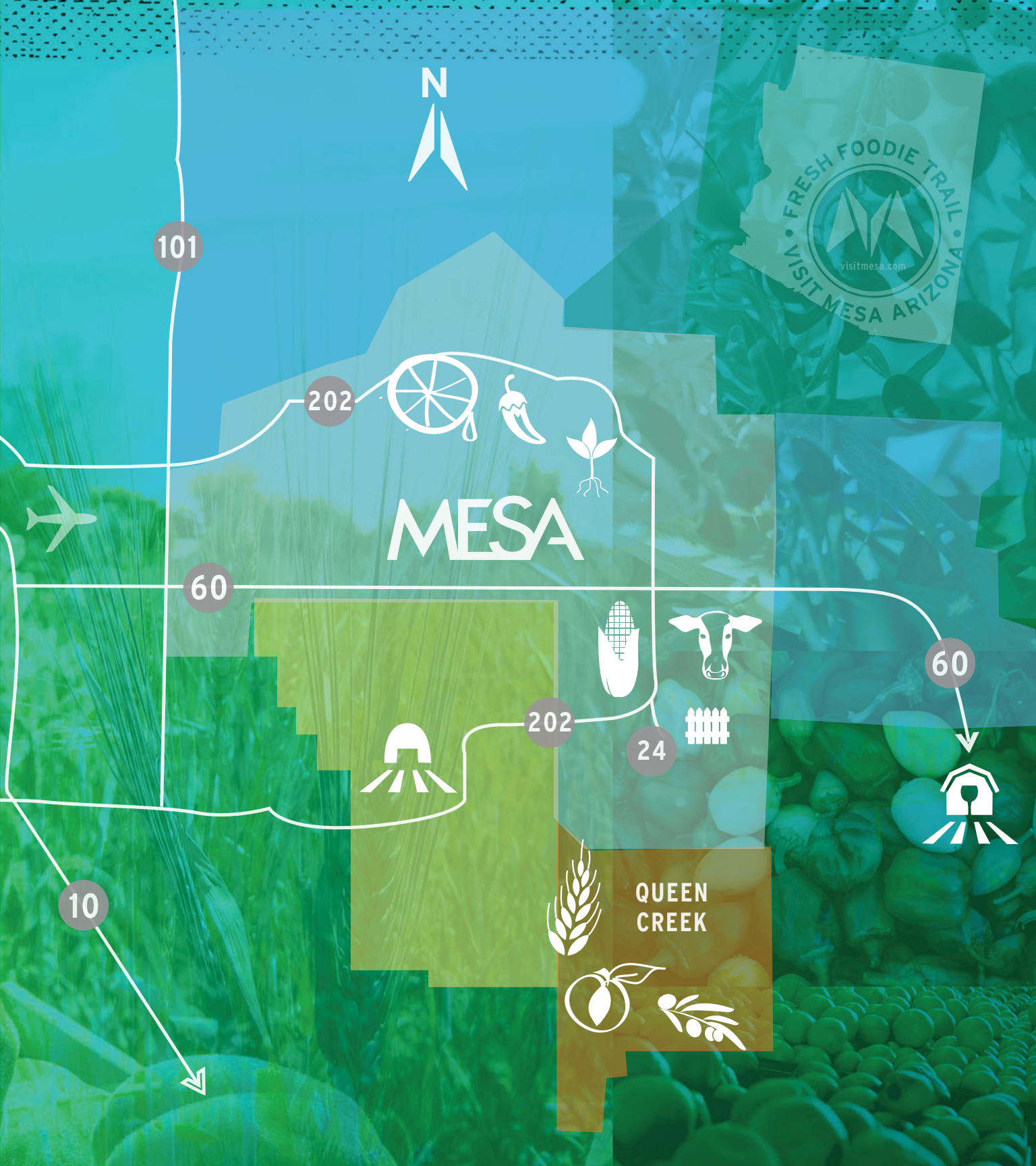
Agritopia



The Windmill Winery

ALSO INSIDE:

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



101

202



MESA

60



202



24



60



10



QUEEN
CREEK





THE ORANGE PATCH

**2600 E. Lehi Rd.
Mesa • 480-962-4490
OrangePatch.com
f @ theorangepatch**

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 (November - March), tours available by request only.



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 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 AND overall health and wellness. Enjoy their weekly farmers markets on Wednesdays and Saturdays from 8 AM - Noon.

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



STEADFAST FARM AT EASTMARK

5149 S. Inspirian Pkwy.

Mesa • 480-466-4446

Steadfast-Farm.com

f steadfastfarmaz @ steadfastfarm

Located at Eastmark, Steadfast Farm is Mesa's newest addition to the Fresh Foodie Trail®. This two-acre bio-intensive market farm grows fruits, vegetables and flowers, and raises pastured poultry for eggs year-round. The farm prides itself in focusing on honest organic farming practices. Steadfast Farm has been featured as a destination for Outstanding in the Field and their produce and flowers can be found at area farmers markets and local restaurants. Call for a list of community events and gatherings at the farm.



SUPERSTITION DAIRY FARM



3440 S. Hawes Rd.

Mesa • 602-432-6865

SuperstitionFarm.com

f @ superstitionfarm

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 with candy, fresh eggs, cheeses, and local jams and honey.





VERTUCCIO FARMS

**4011 S. Power Rd.
Mesa • 480-882-1482
VertuccioFarms.com
f @ vertucciofarms**

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), peach picking season (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
JalapenoBucks.com**

f jalepenobuck @ jalepenobucks

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
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 (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.



SCHNEPF FARMS FEATURING THE COZY PEACH

**24610 S. Rittenhouse Rd.
Queen Creek • 480-987-3100
SchnepfFarms.com
f schnepffarms @ schnepf_farms**

This fourth-generation working family farm hosts seasonal events year-round including the Pumpkin & Chili Party (October), the Peach Blossom Festival (February) and peach picking season (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 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 indulge in fresh baked caramel apple pecan pies and cinnamon rolls and shop for local goods. Call ahead for hours of operation.

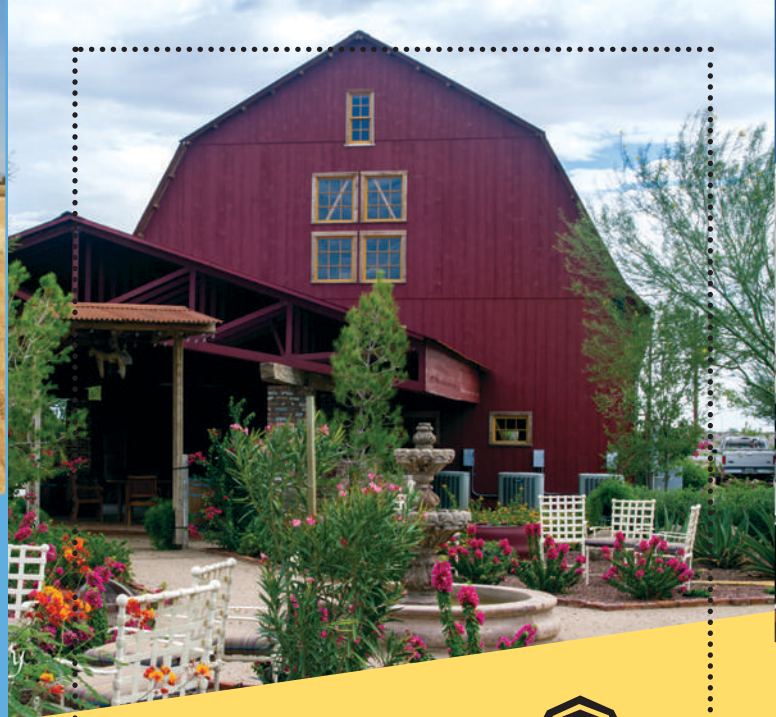


HAYDEN FLOUR MILLS AT SOSSAMAN FARMS

**22100 S. Sossaman Rd.
Queen Creek • 480-557-0031
HaydenFlourMills.com
f @ haydenflourmills**

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.



THE WINDMILL WINERY



**1140 W. Butte Ave.
Florence • 520-858-6050
TheWindmillWinery.com
f thewindmillwinery @ windmillwinery**

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 and live music. Visit their website for more details and hours of operation.



AGRITOPIA: BARNONE & JOE'S FARM GRILL



3000 E. Ray Rd.

Gilbert • 480-563-4745

Agritopia.com • JoesFarmGrill.com

f thefarmatagritopia @ 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.

FARMERS MARKETS

MESA FARMERS MARKET AND FLEA

Pioneer Park • 526 E. Main St. • Mesa

mesafarmersmarketandflea.com

f @ mesafarmersmarket

HOURS: Sat, 8 AM - 1 PM
Seasonal

POWER ROAD FARMERS MARKET

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

powerrdfarmersmarket.com

f powerrdfarmersmarket

@ power.road.farmers.market

HOURS: Daily, 9 AM
Year-Round

RED MOUNTAIN FARMERS MARKET

7110 E. McKellips Rd. • Mesa • 480-654-7766

redmountainfarmersmarket.com

f redmountainfarmersmarket

HOURS: Sat, 8 AM - 1 PM
Seasonal

TRUE GARDEN MARKET

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

truegarden.com

f @ truegardenaz

HOURS: Wed & Sat, 8 AM - Noon
Year-Round

FARMER'S MARKET AT AGRITOPIA

3000 E. Ray Rd. • Gilbert • 480-988-1238

thefarmatagritopia.com/farmers-market

f thefarmatagritopia

@ agritopiafarm

HOURS: Wed, 5 PM - 8 PM
Seasonal



DINE WITH THE LOCALS

FARM FRESH DINING
IN CITY LIMITLESS®

Board & Batten

4012 E. Palm St. • Mesa

480-641-4148 • bbdining.com

[Facebook](#) boardandbattenaz • [Instagram](#) boardandbatten_az

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

Garage-East

3000 E. Ray Rd. • Gilbert

480-493-7151 • garage-east.com

[Facebook](#) garage.east.az • [Instagram](#) garage.east

This farm winery is part of the Barnone collective at Agritopia. Featuring the award-winning blends of Arizona winemakers Todd and Kelly Bostock, wine lovers can enjoy wines on tap, have fun doing their own on-site blending of wines, and even try the newest craze, breakfast wine, featuring seasonal fruits from Agritopia's organic farm.

Joyride Taco House

302 N. Gilbert Rd. • Gilbert

480-632-8226 • JoyrideTacoHouse.com

[Facebook](#) @joyridetacohouse

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

[Facebook](#) @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 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 Village Square at Dana Park
1940 S. Val Vista Rd., Ste. 101 • Mesa
623-215-0622 • MadGreens.com
Facebook madgreensmesaatdanapark

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.

Myke's Pizza at Cider Corps

31 S. Robson • Mesa
cidercorpsaz.com
@ 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.

Postino East Wine Café

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

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
Facebook @ tceggingtons

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.

What's Crackin Café

6663 E. McDowell Rd. Ste. 101 • Mesa
480-264-6832 • whatscrackincafe.com
Facebook @ whatscrackincafe

Sourcing local helps What's Crackin Cafe bring the freshest taste to the table. They feature local roaster Cartel Coffee and fresh tortillas from La Canasta and My Nana'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
Facebook @ 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 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.

FOOD TRUCKS

MESA FEASTIVAL FOREST

Pioneer Park • 526 E. Main St. • Mesa
480-729-3214

azfestivals.com/mesafeastivalforest

[Facebook](#) [Instagram](#) [mesafeastivalforest](#)

HOURS: Sat, 5:30 PM - 9 PM
Year-Round

MESA FOOD TRUCK FRIDAYS

Location Varies • 480-568-8680

korproperties.com/mesa-food-truck-fridays

[Facebook](#) [mesafoodiefridays](#)

HOURS: First Fridays, 5 PM - 9 PM
Seasonal

QUEEN CREEK FEASTIVAL

AT THE QUEEN CREEK LIBRARY

21802 S. Ellsworth Rd. • 480-729-3214

azfestivals.com/qcfeastival

[Facebook](#) [queencreekfeastival](#)

HOURS: Fri, 5:30 PM - 9 PM
year-round

FOOD TRUCKS & LIVE MUSIC

Windmill Winery • 1140 W Butte Ave. • Florence

520-858-6050

thewindmillwinery.com

[Facebook](#) [thewindmillwinery](#)

[Instagram](#) [windmillwinery](#)

HOURS: Thurs & Sat, 5 PM - 9 PM
Seasonal

FOODIE EVENTS

FEBRUARY

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

MARCH

DINNER DOWN THE ORCHARD • Schnepf Farms
BREWFEST • Downtown Mesa

APRIL

OLIVE BLOSSOM BASH • Queen Creek Olive Mill
CLOTH & FLAME COMMUNITY DINNER
Superstition Wilderness

MAY

U-PICK PEACHES • Schnepf Farms
LEMONADE DAYS • Queen Creek Town Center
U-PICK PEACHES • Vertuccio Farm
SWEET CORN & WATERMELON HARVEST • Orange Patch

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

PUMPKIN & CHILI PARTY • Schnepf Farms
CLOTH & FLAME COMMUNITY DINNER
Superstition Wilderness

NOVEMBER

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

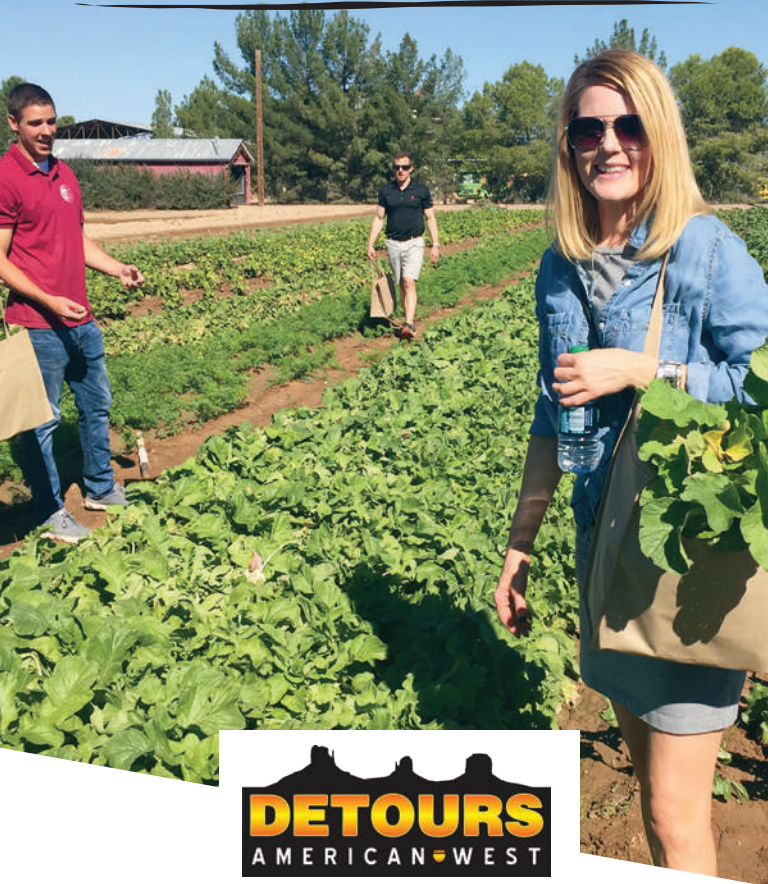
Summer squash (variety)	Tomatoes
Artichokes	Potatoes
Eggplant	Sweet onions
Peaches	Blackberries
Apricots	Grapes
Plums	Apples
	Sweet corn

For more information on Arizona's \$23.3 billion agriculture industry, contact the Arizona Farm Bureau

325 S. Higley Rd., Gilbert
480-635-3600 • azfb.org



GUIDED TOURS



detoursamericanwest.com • 866-438-6877

Offering hotel pick-ups throughout Greater Phoenix, **DETOURS American West** 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 \$185 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®



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 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 mainstay leader in Arizona's craft brewing community packs loads of flavor into its closely-guarded recipes.

Cider Corps, Arizona's first cidery is owned and operated by the Duren brothers, Jason and Josh. This Downtown Mesa tap room's name honors Jason's service in the military. Here, guests can experience ciders in a dozen seasonally-inspired flavors.



480-382-HOPS

(480-382-4677)

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

f @ thebeerresearchinstitute

The Cellar Pub

234 N Country Club Dr.

Mesa • 480-834-5050

(Inside Sun Devil Liquor)

www.facebook.com/sundevilliquors

f sundevilliquors

Cider Corps

31 S. Robson • Mesa

cidercorpsaz.com

f @ cidercorps

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

f deserteaglebrewingcompany

@ deserteaglebrew

The Eatery at Queen Creek Olive Mill

Featuring Arizona beers on tap

25062 S. Meridian Rd.

Queen Creek • 480-888-9290

QueenCreekOliveMill.com

f @ queencreekolivemill

The Harp Pub Village Square at Dana Park

1744 S. Val Vista Dr.

Mesa • 480-507-7827

TheHarpAZ.com

f @ theharpaz

Old Ellsworth Brewing Company

22005 S. Ellsworth Rd.

Queen Creek • 480-935-2796

oldellsworthbrewing.com

f oldellsworth • @ oldellsworthbrewing