Palo Verde
Restaurant & Lounge

IN THE KNOW



Tuesday (9/22)	Lunch Special | **Chicago Italian Beef Sandwich** | $13
Wednesday (9/23)	Chef's Special | **Mannicotti** | $20 6:00pm | **Backdoor Funk**
Thursday (9/24)	4:00pm | **Pasta Station** | $20 5:00pm | **Cheryl Thurston**
Friday (9/25)	4:00pm | Cocktail Corner Buffet | **Broiled Flounder** 4:00pm | Friday **Fish Fry**
Saturday (9/26)	4:00pm | **The Velvet Lounge:** Cocktail Dinner Reservations Required | Sold Out 5:00pm | **Summer Breeze**
Sunday (9/27)	All Day | Happy Hour 10:00am - 1:30pm | **Brunch Buffet** | $19
Monday (9/28)	1:00pm - 4:00pm | Happy Hour

Featured Drink Special

SEPT 18 - 24

Dirty Shirley

Vodka
Sprite
Grenadine

Reservations or
Curbside Pickup
(480) 895-1981

Happy Hour
Mon – Sat | 1pm–4pm
Sunday | All Day

Last Call
Sun - Tue | 6:45pm
Wed - Sat | 8:45pm

Palo Verde Restaurant & Lounge

Weekly

COCKTAIL SPECIAL

September 18 - September 24



DIRTY SHIRLEY

VODKA

SPRITE

GRENADINE

Palo Verde
RESTAURANT & LOUNGE

$13

Sep 22-25

STAFF SPOTLIGHT & WEEKLY LUNCH SPECIAL



THE DISH:
Chicago Italian Beef Sandwich

Slow Roasted, Thin Sliced Sirloin with Mild Giardiniera and Rich Au Ju on a Toasted Italian Roll | Add Melted Provolone Cheese +$1

Meet Davidson:

When Davidson isn't helping run the front of the house at Cottonwood or Palo Verde, he spends his time doing competitive paintballing around the valley.

Did you Know?

Eating a traditional "dipped" Italian beef created an official dining posture known as the "Italian Beef Stance" (or the "Chicago Lean"): standing at a counter, leaning forward at a 45-degree angle with your elbows resting on the counter, feet shoulder-width apart. This posture ensures that the dripping jus lands back on the wrapper or table rather than on your shirt or shoes.

*Available Tuesday 11:00am - 3:00pm & Wednesday - Friday 11:00am - 4:00pm


Live Music
Wednesday, September 23
6 - 9 pm
Backdoor Funk
Palo Verde
Restaurant & Lounge



$20

Wednesday

Sept. 23

Chef's Special

Manicotti

An Italian-American baked pasta dish featuring large, ridged tube pasta stuffed with a seasoned filling, smothered in sauce, and baked with melted cheese

Palo Verde
Restaurant & Lounge

Pasta Station

$20 per person

Indulge in all your favorite classic Italian dishes and custom creations at our pasta buffet, where every craving is catered to

4:00pm



Available the Last Thursday of the Month

Live Music

Thursday, September 24

5 - 8 pm

Cheryl Thurston



Palo Verde

Restaurant & Lounge

Learn More

Palo Verde

Friday Night Cocktail Corner

featuring

Broileal Flounder



Traditional Friday Fish Fry

- Full menu available
- Starts at 4:00pm
- Friday September 25, 2026



SOLD OUT



THE VELVET LOUNGE:

A 1960s Supper Club Experience

Step into the Golden Age of Cocktail Hour

Sip, savor, and swing back to 1962! Join us for an exclusive, high-society evening featuring chef-manned tasting stations, bespoke craft cocktails, and mid-century jazz vibes.

DATE
Saturday, September 26, 2026

TIME
4:00 PM – 7:00 PM

LOCATION
Palo Verde Restaurant & Lounge

ENTERTAINMENT
Summer Breeze

INCLUDES
4-Course Chef-Manned Stations + 4 Handcrafted Cocktail Pairings

PRICE
$65 per person
(An exclusive member value of over $120!)

Optional Attire: *Cocktail attire encouraged. Think crisp suits, vintage evening wear, and high-society glamour.*

Live Music

Saturday, September 26

5 - 8 pm



Summer Breeze

Palo Verde
Restaurant & Lounge

Palo Verde

Sunday Brunch Buffet

Back for the season

Just $19

Starting this Sunday 9/27

10:00am - 1:30pm



September 2026

Palo Verde
Restaurant & Lounge

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Lounge | 10am - 7pm	Lounge | 10am - 7pm	Lounge | 10am - 7pm Lunch | 11am -3pm	Lounge | 10am - 9pm Lunch | 11am - 4pm Dinner | 4-8pm	Lounge | 10am - 9pm Lunch | 11am - 4pm Dinner | 4-8pm	Lounge | 10am - 9pm Lunch | 11am - 4pm Dinner | 4-8pm	Lounge | 10am - 9pm Lunch | 11am - 4pm Dinner | 4-8pm
		1	2	3	4	5
		Weekly Lunch Special: **Traditional Shrimp Roll 13**	• Special: **Seared Ahi 30** • **Reign N Country 6-9pm**	• **Twilight Golf 4pm** • Special: **Seared Ahi 30** • **Rhonda Towns 5-8pm**	• Cocktail Corner Buffet 4-7pm: **Fried Chicken** • **Fish Fry**	• **Prime Rib** Special • **BYO Pizza**
6	7	8	9	10	11	12
• All Day **Happy Hour**		Weekly Lunch Special: **Avocado & Turkey Croissant 13**	• Special: **Chicken Saltimbocca 27** • **Golf Flag Tournament & Lunch at PV 6am** • **Johnny K & Kompany 6-9pm**	• **Twilight Golf** 4pm • Special: **Chicken Saltimbocca 27** • **Cheryl Thurston 5-8pm**	• Cocktail Corner Buffet 4-7pm: **Meatloaf with Mushroom Gravy** • **Fish Fry**	• **Prime Rib** Special • **BYO Pizza**
13	14	15	16	17	18	19
• All Day **Happy Hour**		Weekly Lunch Special: **Meatball Sandwich 13**	• Special: **Beef Wellington 35** • **Viva Lost Wages 6-9pm**	• Special: **Beef Wellington 35** • **Cheryl Thurston 5-8pm**	• Cocktail Corner Buffet 4-7pm: **Baby Back Ribs** • **Fish Fry**	• **Prime Rib** Special • **BYO Pizza**
20	21	22	23	24	25	26
• All Day **Happy Hour**		Weekly Lunch Special: **Italian Beef Sandwich 13**	• Special: **Manicotti 20** • **Backdoor Funk 6-9pm**	• **Pasta Buffet** • **Cheryl Thurston 5-8pm**	• Cocktail Corner Buffet 4-7pm: **Broiled Flounder** • **Fish Fry**	• **Cocktail Dinner 4pm** ◦ **No lunch Service** • **Summer Breeze 4-7pm**
27	28	29	30			
• All Day **Happy Hour** • **Brunch 10am-1:30pm**		Weekly Lunch Special: **Cold Trio Salad 13**	• Special: **Halbut 37** • **Splash 6-9pm**			

PALO VERDE COUNTRY CLUB

OKTOBERFEST

celebration

SATURDAY
OCTOBER 3RD

4PM - 7PM

BUFFET STYLE DINNER SERVICE

PRETZEL BITES WITH WHOLE GRAIN MUSTARD & BEER CHEESE SAUCE

GERMAN CUCUMBER SALAD & FULL SALAD BAR

PORK JAGERSCHNITZEL WITH WILD MUSHROOM GRAVY & PURPLE CABBAGE

SAUERBRATEN

ROASTED VEGETABLES IN DILL BUTTER

CARAWAY ROASTED RED POTATOES

BEER BRAISED BRATWURST & SAUERKRAUT

RHUBARB APRICOT CRISP & GERMAN CHOCOLATE CAKE



$35

PLUS TAX AND GRATUITY

FOR RESERVATIONS CALL
480-895-1981

OCTOBER WINE DINNER

10.17.2026

4pm-7pm

Palo Verde Restaurant & Lounge

For reservations call 480-895-1981

$65 per person
+ tax & gratuity

RECEPTION | CHAMPAGNE

COURSE ONE | PHANTOM SHRIMP COCKTAIL

Roasted shrimp cocktail with a horseradish and lemon aioli and pickled asparagus

FERRARI CHARDONNAY

COURSE TWO | HARVEST MOON GNOCCHI

Pumpkin gnocchi with a sage butter sauce, roasted butternut squash, apple and gouda sausage, pumpkin seeds and lemon mascarpone

THE LINDCOURT PINOT

COURSE THREE | GRAVEYARD SMOKED BRISKET

Smoked beef brisket over a parsnip puree with pickled purple onion, garlic confit, crème fraiche and chive

CLINE ZIN

COURSE FOUR | MIDNIGHT INDULGENCE

NY style cheesecake with a graham cracker crust, lemon zest and a blueberry compote

ST. MICHELLE RIESLING

*Maricopa County Health Environmental Service Department warns that the consumption of raw or undercooked meats, chicken, seafood and eggs increase the risk of food borne illness. Not a gluten free kitchen