



Pasto invites you to share our vision of an exquisite dining experience. We believe that only the best food and drink creates a fine meal. Toward that end we are committed to finding quality ingredients at peak season from top artisans worldwide as well as local producers. Our wines are selected to suit the flavors of the menu and vary according to seasonality and limited vintner production. Our hope is that our friendly staff, contemporary setting, and tempting menu unite to satisfy your expectations.

Pasto proudly features artisan foods from the following producers:

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| <i>~Mountain Meadow Farms</i> | <i>Flagstaff, AZ</i> |
| <i>~Oak Creek Orchards</i> | <i>Sedona, AZ</i> |
| <i>~Summer Place Farms</i> | <i>Camp Verde, AZ</i> |
| <i>~Blue Sky Farms</i> | <i>Litchfield, AZ</i> |
| <i>~Black Mesa Ranch</i> | <i>Snowflake, AZ</i> |
| <i>~Sunizona Farms</i> | <i>Wilcox, AZ</i> |
| <i>~Village Baker</i> | <i>Flagstaff, AZ</i> |
| <i>~Anson Mills (organic heirloom grains)</i> | <i>South Carolina</i> |
| <i>~Red Bird Farms (all natural chicken)</i> | <i>Colorado</i> |
| <i>~Salmon Creek Farms (all natural pork)</i> | <i>Idaho</i> |

***Pasto believes that good food starts from scratch.
We take the time to grind meat, make sausage, cure
meat and make pasta in house.***

Member of Slow Food International Association

Pasto is a green friendly restaurant