

Phoenix 73°

Tucson 71°

Flagstaff 55°

[Traffic](#) | [Weather](#)
[News](#) | [Sports](#) | [Money](#) | [Entertainment](#) | [Families](#) | [Health](#) | [Food/Home](#) | [Yes](#) | [Travel](#) | [Photo/Video](#) | [Español](#)

GO

powered by

marketplace

- » JOBS
- » AUTOS
- » REAL ESTATE
- » RENTALS
- classified
- local shopping
- newspaper ads
- coupons

entertainment

Specials

- ASU Insider
- Holiday Survival
- Haunted Arizona

Arts & Museums

Calendar

- Tickets
- Submit an event
- Venues

Casino (AZ)

- Las Vegas

Celebrities & Gossip

Columns

Comics & Fun

Dating

dining

[» Print This](#) [» Email This](#) [» Most Popular](#) [» Larger Type](#) [» Smaller Type](#) [» Subscribe to The Republic](#)

Yard House

Howard Seftel

The Arizona Republic

Dec. 14, 2005 12:00 AM

Can Arizonans find happiness in a place that brings together high-decibel baby boomer rock, flat-screen televisions tuned to sports, an expansive menu that includes moo shu egg rolls, turkey pot pie and Hawaiian-style poke - and an astonishing 110 beers on tap?

You bet they can.

The place is called Yard House, a California operation that recently planted its 10th unit (and first in Arizona) at Desert Ridge Marketplace. The name is derived from the "yard," a 3-foot-tall beer glass used centuries ago in England and the Colonies.


[+ enlarge this image](#)

The sleekly industrial-looking bar at the Yard House chain brewpub and restaurant in Phoenix claims to have the "world's largest selection of draft beer."

[related](#)


1-888
POWER
DEAL

- 52 Great Dates
- Personals

Day of the Dead

Dining

Games

Horoscopes

Movies

- Trailers & Clips

Music

- Concert Reviews
- AZ MP3

Nightlife

Photo Gallery

Pop Culture

Psychic Talk

Rep's Best 2005

TV & Radio

Video Games

En Español

- Escena
- Diversión

advertisement

Valley Saturn Retailers
People first:
THE NEW DRIVER
Car Control
CLINIC
In fact, we will pay your teen's tuition to the New Driver Car Control clinic.
[Click here](#) for more information

ruthlessly swift. Why the speed? Because on most nights, people are milling about, buzzers in hand, waiting for a table. At prime dining hours, the wait can hit an hour.

You can use part of that hour to look over the restaurant. In a glass-enclosed room at the back, you'll see rows of kegs, high-tech gauges and a tangle of plastic tubing, which sends the suds flowing through gleaming pipes that run along the ceiling to the bar. After you've admired the setup, you can peer into the open kitchen and watch the cooks working like mad, or try to decipher the semi-abstract art on the walls.

You might also take a few minutes to inspect the beer list. Among the glories are several terrific Belgian brews, including exquisite Chimay Cinq Cents, a malty, fruity ale; Lindemans Framboise, a flowery, raspberry-infused beer; and Hoegaarden White, a wonderfully refreshing wheat beer. Naturally, the list showcases Old World standards like Pilsner Urquell, Kronenbourg 1664 and Stella Artois (the Yard House's bestseller). For the terminally hopeless, there's Bud Light. (Don't laugh - the servers say it's almost as popular as the Stella.)

But what also sets Yard House apart is the food. There's plenty to choose from: 20 appetizers; eight starter salads; seven entree salads; six burgers; 10 sandwiches; six pizzas; 12 house specialties; 12 seafood dishes; eight steaks, ribs and chops; nine desserts; and, believe it or not, a kids menu.

Yard House is not where you want to come for a quiet, relaxing dinner for two. If you're older than 40, the noise level may seem to approach Geneva Convention limits. (Despite the oldies music, which is personally programmed by the company's 40-something CEO, the crowd is skewed young.) Service is friendly, efficient and

Yard House

When: Lunch and dinner, 11 a.m. to midnight
Sundays through Thursdays; 11 a.m. to 2 a.m. Fridays and Saturdays.

Where: 21001 N. Tatum Blvd. (Desert Ridge Marketplace), Phoenix.

Phone: (480) 563-9273

Rating: ★★★★★

Price: \$\$

What the symbols mean:

Stars based on food, service, ambience

Five stars - Excellent

Four stars - Very Good

Three stars - Good

Two stars - Fair

One star - Poor

Cost of a three-course meal, without beverage, tax or tip, per person.

\$ - Under \$20

\$\$ - \$20 to \$40

\$\$\$ - \$40 to \$60

\$\$\$\$ - Over \$60

But it's not only quantity, it's quality. To be sure, with a menu this large there are going to be misses as well as hits. (And there are almost as many misses, and near-misses, as hits.) Still, Yard House deserves a salute: Unlike many brewpub kitchens, this one isn't merely going through the motions.

The starters give you an inkling of the kitchen's scope and ability. Of course, there are the usual crunchy munchies, two of which - fried calamari (\$9.25) and Jamaican chicken wings (\$9.75) - don't rise above routine. But shrimp lettuce wraps (\$11.95), though no bargain, are undeniably tasty, especially after a dip in the sweet chile, spicy ginger or peanut sauces. Mango papaya chutney delivers the same sort of kick to a pair of plump crab cakes (\$9.95). There's also grilled artichoke (\$8.75), impressively accompanied by beer-friendly, homemade potato chips.

A couple of Asian-accented appetizers stand out. Moo shu egg rolls (\$8.65), packed with chicken, veggies and chile cream cheese, provide the rich, crispy jolt our brains are hard-wired to enjoy. The Hawaiian poke (\$9.95) is exceptional: buttery morsels of ahi stacked on wonton wafers. The Korean barbecue beef (\$10.95) also stands out, but for the wrong reason: The meat is way too gristly.

Usually, bad things happen when brewpub chefs try to work outside the nachos-burger comfort zone. Not here. I'm pretty sure several of the main dishes would have impressed me even if I'd been drinking nothing stronger than Phoenix tap water.

Take the miso-glazed Chilean sea bass (\$24.95), perfectly cooked, served with edamame jasmine rice and bok choy.

"This is our best dish," our server said, as she set it down, and it's hard to argue with her judgment.

But four others come pretty close. The ordinary scallops in the orzo scallops (\$21.95) certainly didn't just jump off a day boat. But they get a mighty boost from the side of orzo studded with shiitake, oyster and cremini mushrooms in tomato pesto sauce. Morsels of lobster, shrimp and crab energize garlic noodles (\$19.95). At this time of year, you may be weary of turkey. But you won't be weary of the sage-scented turkey pot pie (\$13.95), a soothing mix of white meat, carrots, celery and leeks under a flaky canopy of puff pastry. Vodka shrimp pasta (\$15.95), meanwhile, doesn't stint on the shrimp, and the well-balanced vodka cream sauce is neither too heavy nor too overwhelming.

featured

Rep's Best 2005



- Dining Out
- Eating In

- Amano Pizza Bistro
- Arcadia Farms
- Bell'Italia
- Brio Ristorante Italiano
- Café LaBella
- Camus
- Carolina's
- Dad's Deli
- Farrelli's Cinema Supper Club
- Gecko Grill
- House of Hong
- Humphrey's Pacific Rim
- Korean BBQ
- La Grocerié Bistro
- La Vigna Ristorante
- Latino Mixed Grill
- Mini Mercado Oaxaca
- Nix Supper Club
- Osha
- Pho AZ
- Restaurant 28
- Sierra Bonita Grill
- T. Cook's
- Terroir Wine Pub
- Wahsun

email alerts

Enter your email address to get **Valley Restaurant Inspections (weekly)** newsletters.

What to avoid? You'll get jaw ache trying to tear the meat from the bones of the tough baby back ribs (\$22.95). If you're going to spend \$28.95 on a pepper-crusted filet, you can do much better elsewhere. The jerk chicken with shrimp stack (\$16.45) is an idea gone haywire, an unsightly mishmash of weakly spiced "Jamaican" chicken breast with mango and shrimp enchiladas coated with cheese and red chile sauce. And even a half-yard (32 ounces) of Belgian beer doesn't improve the pepperoni and mushroom pizza (\$10.95), which tastes like something out of a supermarket freezer box.

What is good, however, is the Cuban pork roast dip (\$11.65), stuffed full of sliced pork loin, ham, jack cheese, tomato and pickle, served on grilled bread pungently smeared with mustard and garlic mayo.

Dessert? If you've ordered right, you'd have to be a lumberjack to be hungry at this point. But the wicked crème brûlée with chocolate and caramelized bananas (\$7.95), homey peach apple cobbler (\$6.95) and rich macadamia cheesecake (\$6.50) are deftly done. However, the 15-minute wait for the fresh-baked brownies (\$7.45) is a waste of time. These dry, lifeless brownies need a recipe overhaul.

Two more Yard Houses are coming to the Valley: January 2006 at Scottsdale Fashion Square, and in October at the Westgate Center in Glendale. For folks who want simultaneously to enjoy draft beer, Lou Reed, ESPN and Chilean sea bass, it promises to be a very good year.

Reach Seftel at (602) 444-8533.

Subscribe today and get 3 months of the The Arizona Republic for the price of 2!

top jobs

POWERED BY
REPUBLIC
careerbuilder

ADMINISTRATIVE ASSISTANT
AHERN and ASSOCIATES

Front Office Position
PARADISE VALLEY EYE SPECIALIST

Sales Service Rep
Pavestone

SUPERVISOR-INSTALLED SERVICES
CLOSET WORLD

Delivery, Stockers, & Part Pickers
ONE SOURCE AUTO PARTS

[All Top Jobs](#)
[About Top Jobs](#)

SITE MAP [azcentral.com](#) | [main](#) | [news](#) | [sports](#) | [money](#) | [entertainment](#) | [families](#) | [health](#) | [food & home](#) | [photo/video](#) | [shopping](#) | [español](#) | [weather](#) | [classified](#) | [jobs](#) | [autos](#) | [real estate](#)

CUSTOMER SERVICE | [terms of service](#) | [contact The Republic](#) | [subscribe to The Republic](#) | [Newspapers in Education](#) | [The Republic in your community](#) | [about The Republic](#) | [jobs at The Republic](#) | [jobs at KPNX-TV](#) | [about KPNX-TV](#)

PARTNERS | [USA Today](#) | [Gannett Co. Inc.](#) | [Jobs: CareerBuilder.com](#) | [Cars: cars.com](#) | [Apartments: apartments.com](#) | [Shopping: ShopLocal.com](#) | [REAL Cities](#) Network Member

Copyright © 2005, [azcentral.com](#). All rights reserved.