

PANTRY STAPLES

WHIPPED YOGURT PARFAIT **VG** 12
greek yogurt, flax cracker, vanilla–almond granola, fresh berries

FRUIT PLATE **V GF &** 15
seasonal fruit, late–harvest berries, agave

CHIA SEED PUDDING **V &** 14
coconut milk, agave, lime, vanilla–almond granola, shaved apple, dried fruit

MUESLI **V &** 13
oat milk, strawberry, pistachio, dark chocolate, mint

APPLE-CINNAMON OATS **V** 13
arizona oats, graham crumble, apple jam, almond milk pudding

CHOCOLATE BRIOCHE DONUTS **VG** 17
dark chocolate bread pudding, spiced cocoa sugar, orange zest, salted caramel, house preserves

AVOCADO TOAST **V GF+ &** 20
rocket lettuce, fresh avocado, marinated hot house tomato, watermelon radish, preserved lemon, herb pesto, noble sourdough

CITRUS PEAR TOAST **GF+** 19
shaved prosciutto, mascarpone, house citrus marmalade, dates, pistachio, pear, noble sourdough

SMOKED SALMON TOAST **GF+** 21
lemon cream cheese, piquillo pepper, caper, scallion, hard boiled egg, everything spice, whole grain noble toast

HANDCRAFTED FAVORITES

FARM BREAKFAST* **GF*** 20
pasture–raised farm eggs, schreiner’s sausage or sugar cured bacon, crispy yukon potato, noble toast
⋮ *sourdough, white, multigrain, english muffin, rye bread*

IRONWOOD SAMMY **GF+** 18
pasture–raised scrambled eggs, sharp cheddar, local canadian bacon, arugula, tomato, sambal aioli, toasted noble bun, crispy yukon potato

LOCAL OMELET **GF*** 19
chorizo, poblano pepper, caramelized onion, pico de gallo, cheddar cheese, cilantro chimichurri, crispy yukon potato

FIELD OMELET **VG GF &** 17
pasture–raised egg whites, butternut squash, piquillo pepper, red incan quinoa, black kale, crow's dairy goat cheese, fresh fruit

APPLE SMOKED PORK BURRITO 18
pasture–raised farm scrambled eggs, jalapeño hot sauce, jack cheese, sour cream, charred tomato salsa, crispy yukon potato

SHORT RIB BENEDICT* 22
poached pasture–raised farm eggs, red wine braised beef, buttermilk fried onions, rosemary hollandaise, noble english muffin, crispy yukon potato



BREAKFAST DELIVERY

SERVED 6AM–11AM DAILY

brought to you by:



Press the “In-Room Dining” button located on your hotel phone or dial 480.419.3000 ext. 2694

A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

COMFORT FOOD

HOUSE PANCAKE **VG GF+** 17
buttermilk batter, late–harvest berries, powdered sugar dust, maple syrup

ANCIENT GRAIN WAFFLE **V** 19
einkorn, roasted quince, puffed cereal, toasted pepitas, dried fruit, vanilla–coconut drizzle

BANANA BREAD FRENCH TOAST **VG** 18
vanilla battered, salted caramel, cinnamon meringue, toasted hazelnuts, maple syrup

CAST IRON PURPLE BARLEY PANCAKE **VG** 19
hayden flour mill's barley, late–harvest berries, smoked almond, vanilla–whipped cream, barrel–aged maple syrup

DIETARY GUIDE

V VEGAN

VG VEGETARIAN

DF DAIRY-FREE

GF GLUTEN-FREE

GF* GLUTEN FREE. CELIAC CROSS-CONTAMINATION ALERT

GF+ EASILY MODIFIED/OMITTED TO BE GF

& WELL & BEING
designed to balance culinary flavor + premium fuel

MILK ALTERNATIVES

ALMOND MILK | SOY MILK | OAT MILK | COCONUT MILK

KIDS BREAKFAST

OATMEAL **VG &** 5

MINI PARFAIT **VG &** 6

SHORT STACK **VG** 13

JR. FARM* **DF GF*** 13
one farm egg, bacon or sausage, crispy yukon potato, choice of toast

EGG & CHEESE OMELET **VG** 12

12 YEARS & UNDER ONLY
entrées include a child's beverage

BEVERAGES

SELECTION OF LOT 35 TEAS 6
english breakfast, jasmine, earl grey, berry, chamomile, peppermint, green

JUICE 7
orange, grapefruit, apple, pineapple, tomato

COFFEE 6
proudly partnered with PRESS COFFEE ROASTERS

SPECIALTY COFFEE 8
latte, cappuccino, mocha, americano, matcha latte

COLD BREW COFFEE 7
Press Coffee 7
Shift Caffeine 8

HEALTH-ADE KOMBUCHA 12
ask server for available flavors

MIMOSA 12
house sparkling wine, fresh pressed orange or grapefruit juice

MIMOSA FLIGHT 25
orange juice, grapefruit juice, 24 karat juice, kale tonic juice

BLOODY MARY 12
vodka, crafted mix, seasonal vegetables

SONORAN SPRITZ 12
aperol, house sparkling wine, orange

COLD BREW MARTINI 14
vodka, local cold brew, kahlúa, vanilla syrup



JUICES + SMOOTHIES

KALE TONIC 9
kale, cucumber, green apple, ginger, lemon

24 KARAT 9
carrot, fuji apple, pineapple, turmeric, orange

PEAR-FECTION 9
pear, pomegranate, fuji apple, orange, celery

ORANGE or GRAPEFRUIT 9
squeezed fresh daily

SMOOTHIES 10
green kale or very berry

SIDES

BACON	6	HEIRLOOM TOMATO	7
SCHREINER'S PORK SAUSAGE	8	CUP OR BOWL OF FRUIT	5 / 9
SMOKED SALMON	10	CUP OR BOWL OF BERRIES	8 / 14
CHICKEN SAUSAGE	8	ONE PASTURE-RAISED EGG*	4
TURKEY BACON	6	NOBLE TOAST	6
AVOCADO	7	⋮ <i>sourdough, white, multigrain, english muffin, rye bread</i>	

* THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

BETTER TOGETHER

WARM NOBLE BREAD VG	12
thick cut country loaf, garlic butter, flaked salt, marinated olives, house pickles	
make it a charcuterie board	
ARTISAN MEATS DF	10
chorizo, prosciutto, genoa salami	
FARMSTEAD CHEESES VG	9
barely buzzed cheddar, gouda, smoked blue	
PIMENTO CHEESE DIP	14
house-made hot sauce, piquillo pepper jam, scallion, house-made potato chips	
GARLIC HUMMUS V GF+ &	16
crispy chickpeas, preserved vegetables, olives, house-made stone bread	
HARISSA CHARRED CAULIFLOWER VG	17
labneh, smoked almonds, preserved lemon, harissa aioli, chili crunch, picked herbs	
ACORN SQUASH VG GF &	16
hearth-roasted, crow's dairy feta, pepita, citrus-pomegranate glaze, aleppo chile	

PANTRY STAPLES

proteins: herb-grilled chicken 7 | sustainable shrimp 12* | sustainable salmon 10*
black garlic glazed tempeh 9 | prime sirloin 12*

CHICKEN NOODLE SOUP DF	12
chicken broth, hearty vegetables, fine herbs, house-made pasta	
POTATO SOUP V	12
yukon gold potato, cashew cream, potato dumpling, roasted garlic, rosemary	
AZ FARMER V GF &	19
baby steadfast farm lettuce, quinoa, watermelon radish, heirloom carrot, roasted beets, nooch-dusted popcorn, green goddess dressing	
BLACK KALE CAESAR &	17
black kale, shaved fennel, cannellini bean, parmesan, charred noble bread, house caesar dressing	
THE WEDGE GF	18
iceberg lettuce, sugar cured bacon, sundried tomato, shaved carrot, radish, chives, smoked blue cheese dressing	
HARVEST CHOP GF &	18
arugula, shaved pear, toasted hazelnuts, celery, pecorino, wild rice, cranberries, apple cider vinaigrette	

STONE HEARTH FLATBREADS

FONTINA + MOZZARELLA VG	18
san marzano tomato, parmesan, dried oregano	
CHARRED EGGPLANT + BASIL PESTO VG	19
pecorino, cashew cream, roasted garlic, basil, peppadew peppers	
HOT SAUCE + PORK BELLY	20
smoked blue cheese, mozzarella, hot sauce, red onion, scallion	
CHICKEN + BUTTERNUT SQUASH &	21
roasted squash, sage, feta cheese, onion jam, charred kale, truffle oil	
PROSCIUTTO + CITRUS	22
burrata, pistachio, parmesan, house citrus marmalade, aleppo pepper	

SIDES

FRESH FRUIT CUP V &	HOUSE CHIPS VG
CLASSIC CAESAR	ranch dusted
romaine lettuce, parmesan, noble breadcrumbs, house caesar dressing	KENNEBEC FRIES V
	herbs, sea salt
HARISSA CHICKPEA SALAD V GF &	GARLIC-WHIPPED POTATO VG GF
harissa aioli, dill	cultured cream, chive

Fairmont
SCOTTSDALE PRINCESS

ALL DAY
DELIVERY

SERVED 11AM-10PM DAILY

brought to you by:

IRONWOOD
AMERICAN KITCHEN

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HANDCRAFTED FAVORITES

served with house-made pickles and choice of side (for sandwiches only)

NOBLE GRILLED CHEESE VG GF+	19
ripe tomato, three-cheese blend, garlic aioli, noble country sourdough	
BLT GF+	21
sugar-cured bacon, fresh mozzarella, heirloom tomato, arugula, pesto aioli, house-made hearth bread	
MUFFALETTA GF+	22
smoked turkey, genoa salami, prosciutto, tomato, giardiniera, red onion, crisp lettuce, provolone, oregano vinagrette, house-made hearth bread	

ROASTED CHICKEN CLUB GF+ &	21
sugar-cured bacon, avocado, cheddar, sliced tomato, garlic aioli, noble multigrain toast	

DOUBLE STACK BURGER*	24
brisket chuck blend, cheddar, tomato, onion, lettuce, dill pickle aioli, noble bun add bacon +2	

EINKORN SUCCOTASH V &	24
acorn squash, roasted corn, fingerling potatoes, cannellini beans, hayden flour mills einkorn, sunflower shoots, charred piquillo pepper sauce	

SHRIMP SCAMPI	29
sonoran pasta co. purple barley bucatini, sustainable selva shrimp, garlic, heirloom tomato, parmesan, white wine, chive	

CEDAR SMOKED SALMON* GF	32
charred tomato, harissa-braised chickpeas, spinach, roasted cauliflower, labneh	

BRAISED SHORT RIB GF	35
garlic whipped potato, braised kale, roasted roots, natural jus	

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ENTRÉES

(only available after 5PM)

LAMB OSSO BUCCO GF	36
cheddar grits, mustard greens, pistachio gremolata, natural jus	
TAGLIATELLE BOLOGNESE	29
house-made pasta, slow-braised beef, san marzano tomato, garlic, basil, parmesan, toasted noble breadcrumb	
BUTTERMILK FRIED CHICKEN	27
all-natural chicken breast, butter-whipped potato, honey-glazed carrots, chicken gravy	

BEEF RIBEYE* GF	48
12 oz angus ribeye, root vegetable gratin, brussels sprouts, garlic butter, mustard jus	

KIDS

12 YEARS & UNDER ONLY

entrées include a child's beverage

JR. HUMMUS

V GF &

hummus, carrot, celery

7

JR. CAESAR

6

romaine lettuce, parmesan, garlic breadcrumbs

serviced with kennebec fries or fruit

JR. CHEESEBURGER

american cheese, soft bun

15

CHICKEN TENDERS

breaded tenders, ketchup, ranch

15

GRILLED CHEESE

VG GF+

butter-toasted white bread, american cheese

13

CHICKEN BREAST

GF &

6 oz all-natural chicken breast

15

TURKEY WRAP

&

spinach tortilla, turkey, cheddar cheese

13

DRINKS + COCKTAILS

SPARKLING & WHITE WINES

MICHELLE BRUT	Columbia Valley, WA	11 / 55
MOILLARD SPARKLING	Burgundy, FRA	17 / 68
DR. LOOSEN REISLING	Mosel, GER	15 / 60
WAI WAI SAUVIGNON BLANC	Marlborough, NZL	15 / 60
CANYON ROAD CHARDONNAY	California, USA	11 / 44
SONOMA-CUTRER CHARDONNAY	Sonoma Coast, CA	18 / 72

RED WINE

VINO ROSÉ	Columbia Valley, WA	13 / 52
CANYON ROAD PINOT NOIR	California, USA	11 / 44
FABLE PINOT NOIR	California, USA	16 / 64
CANYON ROAD CABERNET	California, USA	11 / 44
KIND STRANGER CABERNET	Washington, USA	17 / 65

INFUSED & COCKTAILS

SONORAN SPRITZ	aperol, sparkling wine, orange	12
MOSCOW MULE	vodka, ginger beer, lime	13
DEATH & CO AURORA HIGHBALL	vodka, pear brandy, sake, green tea, mint	15
DEATH & CO RANGER BUCK	bourbon, amaro, ginger, birch	15
DEATH & CO MOONSAIL FIZZ	gin, passion fruit, vanilla, lime	15
MARGARITA	blanco tequilla, lime juice, agave	14
WHITE CLAW	assorted flavors	8

LOCAL BEERS

SCOTTSDALE BLONDE (12 oz)	8	SPELLBINDER HAZY IPA (16 oz)	9
Huss Brewing Company	4.8%	Wren House Brewing Company	6.7%
PAPAGO		DRAGOON IPA (16 oz)	9
ORANGE BLOSSOM (12 oz)	8	Dragoon Brewing Company	7.3%
Huss Brewing Company	5.3%	WREN HOUSE	9
CRISPY LAGER (16 oz)	9	SEASONAL OFFERING ask your server	
The Shop Beer Co.	5.5%		
BOYSENBERRY SOUR (16 oz)	9		
Helton Brewing Company	6.0%		

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designed to balance culinary flavor + premium fuel

DESSERT

VANILLA-ALMOND CRANBERRY CAKE 10

flakey pie crust, mesquite-cranberry chutney,
toasted almond ice cream

CONTAINS: NUTS, DAIRY, GLUTEN

CARROT CHEESECAKE 10

carrot caramel, carrot chips, cake crumb crisp

CONTAINS: GLUTEN, DAIRY

PUMPKIN BREAD PUDDING 11

spiced custard, cinnamon-poached apples, apple caramel,
“oatchata” ice cream

VEGAN, GLUTEN-FREE, NUT-FREE

DARK CHOCOLATE BLACKOUT CAKE 12

praline crunch, roasted hazelnuts, coffee anglaise

CONTAINS: NUTS, DAIRY, GLUTEN



{ ORGANIC + SUSTAINABLE + LOCAL }

LATE
NIGHT

DELIVERY

SERVED 10PM-6AM

BETTER TOGETHER

GARLIC HUMMUS **VG &** 16
crispy chickpeas, preserved vegetables, olives, house stone bread

CITRUS HONEY-HOT WINGS 19
sesame, scallion, puffed rice, gochujang, local honey

PANTRY STAPLES

proteins: herb-grilled chicken 7 | sustainable shrimp 12* | sustainable salmon 10*
black garlic glazed tempeh 9 | prime sirloin 12*

CHICKEN NOODLE SOUP **DF** 12
chicken broth, hearty vegetables, fine herbs, house made pasta

AZ FARMER **V GF &** 19
baby steadfast farm lettuce, quinoa, watermelon radish, heirloom carrot,
roasted beets, nooch-dusted popcorn, green goddess dressing

HANDCRAFTED FAVORITES

GRILLED CHICKEN CLUB **&** 21
bacon, avocado, cheddar, sliced tomato, garlic aioli, multi-grain,
seasoned kennebec fries

DOUBLE STACK BURGER* 24
brisket chuck blend, cheddar, tomato, onion, lettuce, dill pickle aioli,
noble bun, seasoned kennebec fries **add bacon +2**

TAGLIATELLE BOLOGNESE 29
house-made pasta, slow-braised beef, san marzano tomato, garlic, basil,
parmesan, toasted noble breadcrumb

DESSERTS

DARK CHOCOLATE BLACKOUT CAKE 12
praline crunch, roasted hazelnuts, coffee anglaise

ICE CREAM OR SORBET 16
pint of vanilla, chocolate or sorbet