

PANTRY STAPLES

FRUIT PLATE **V GF &** 15
seasonal fruit, fresh berries, agave

ARIZONA OATS **VG GF &** 13
hemp seed, quinoa, blueberry, matcha pudding, raw cashew, black sesame

CHIA SEED PUDDING **V &** 14
coconut milk, agave, lime, vanilla almond granola, crispy fruit

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

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

AVOCADO TOAST **V &** 19
arugula, shaved heirloom carrot, watermelon radish, preserved lemon, english pea pesto

TOMATO TOAST **VG** 17
heirloom tomato, honey-cured bacon dust, nooch, marinated zucchini, sunny-up farm egg, coriander aioli

SMOKED SALMON TOAST 21
lemon cream cheese, piquillo pepper, caper, scallion, HB farm egg, everything spice, whole grain toast

HANDCRAFTED FAVORITES

FARM BREAKFAST* **GF*** 20
pasture-raised farm eggs, schreiner's sausage or sugar cured bacon, crispy yukon potatoes, noble bread
... *sourdough, white, multigrain, english muffin, rye bread*

IRONWOOD SAMMY 17
scrambled egg, sharp cheddar, shaved local canadian bacon, arugula, tomato, sambal aioli, toasted noble bun

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

FIELD OMELET **VG GF &** 17
pastured egg whites, grilled vegetables, piquillo pepper, red incan quinoa, black kale, crows dairy goat cheese, fresh fruit

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

PASTRAMI BENEDICT* 22
smoked brisket, charred cabbage, caraway hollandaise, toasted 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

WHOLE GRAIN FRENCH TOAST **VG** 17
vanilla battered whole grain bread, dried fruit, pepitas, banana, maple syrup

HOUSE PANCAKE **VG** 17
buttermilk batter, fresh berries, powdered sugar dust, maple syrup

PURPLE BARLEY WAFFLE **V** 18
hayden mills' purple barley, smoked almonds, fresh berries, shaved coconut, caramel sauce, coconut butter

LEMON POPPY PANCAKE **VG** 18
lemon curd, crispy strawberry, meringue, poppy seed, vanilla butter syrup

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** 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 12 sm / 18 lg

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

COLD BREW COFFEE
Press Coffee 7
Shift Caffeine 8

HEALTH-ADE KOMBUCHA 12

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, sparkling water, orange

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



JUICES + SMOOTHIES

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

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

VEGIT8 9
tomato, strawberry, spinach, cucumber, basil, cayenne, celery

ORANGE or GRAPEFRUIT 9
squeezed fresh daily

SMOOTHIES 10
green kale or very berry

SIDES

BACON 6 HEIRLOOM TOMATO 7

SCHREINER'S PORK LINK 6 CUP OR BOWL OF FRUIT 5 / 9

SMOKED SALMON 9 CUP OR BOWL OF BERRIES 8 / 14

HOUSE CHICKEN SAUSAGE 7 ONE CAGE FREE EGG* 4

TURKEY BACON 6 NOBLE TOAST 6

AVOCADO 7 ... *sourdough, white, multigrain, english muffin, rye bread*

* 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	
<i>make it a charcuterie board</i>	
ARTISAN MEATS DF	10
chorizo, prosciutto, genoa salami	
FARMSTEAD CHEESES VG	8
barely buzzed, humboldt fog, smoked bleu	
PIMENTO CHEESE DIP	14
house hot sauce, piquillo pepper jam, scallion, house potato chips	
GARLIC HUMMUS V GF &	16
crispy chickpeas, preserved vegetables, olives, house stone bread	
PURPLE BARLEY FRITTERS VG	14
hayden flour mill's purple barley, pickled corn relish, english peas, herb-whipped crow's dairy feta	
HEARTH ROASTED CAULIFLOWER V GF &	17
crispy chickpeas, preserved vegetables, olives, house stone bread	

PANTRY STAPLES

proteins: herb-grilled chicken 6 | sustainable shrimp 12 | sustainable salmon 8*
black garlic glazed tempeh 9 | prime sirloin 12*

CHICKEN NOODLE SOUP DF	12
chicken broth, hearty vegetables, fine herbs, house-made pasta	
TOMATO SOUP VG	12
cheesy crouton, olive oil, chive	
FARM GREENS V GF &	16
quinoa, watermelon radish, heirloom carrot, pickled and grilled vegetables, nooch dusted popcorn, green goddess	
ROASTED HEIRLOOM BEETS VG GF &	17
english peas, tendrils, dill quark, crisp apple, puffed rice	
THE WEDGE	18
iceberg, bacon, oven-dried tomatoes, sharp cheddar, fried shallots, chives, smoked blue cheese dressing	

STONE HEARTH FLATBREADS

FOUR CHEESE FLATBREAD VG	18
marinara, ricotta, mozzarella, fontina, parmesan	
ARTICHOKE DIP FLATBREAD VG	20
mozzarella, chili flake, blistered spinach, marinated olives, crispy onion	
TOMATO FLATBREAD VG &	19
pesto, oven-dried tomatoes, fresh mozzarella, arugula, parmesan	
ARTISAN MEAT FLATBREAD	21
mozzarella, marinara, local sausage, canadian bacon, prosciutto, oregano	

S	RAINBOW CHARD V GF &	HARISSA-BRAISED CHICKPEA SALAD V &
F	sautéed caramelized onion, chili flake, garlic, lemon	grilled vegetables, feta, dill yogurt
E	WAFFLE FRIES V DF	CLASSIC CAESAR SIDE SALAD
D	herbs, garlic oil	romaine, parmesan, noble breadcrumbs, house-made caesar dressing
I	HOUSE CHIPS VG	GARLIC WHIPPED POTATO V GF
S	ranch dusted	cultured cream, chive
6	FRESH FRUIT CUP V &	



ALL DAY DELIVERY

SERVED 11AM-10PM DAILY

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HANDCRAFTED FAVORITES

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

NOBLE GRILLED CHEESE VG	19
ripe tomato, three-cheese blend, garlic aioli, noble country loaf	
BLT	22
sugar-cured bacon, fresh mozzarella, heirloom tomato, pesto aioli, house-made stone bread	
GRINDER WRAP	21
smoked turkey, genoa, prosciutto, tomato, pepperoncini, red onion, crisp lettuce, provolone, oregano vinagrette, herbed flatbread	
ROASTED CHICKEN CLUB &	21
bacon, avocado, cheddar, sliced tomato, garlic aioli, multi-grain	
PESTO CHICKEN TRATOLE	26
basil and spring onion pesto, shredded chicken, oven dried tomato, parmesan, pine nut gremolata	
DOUBLE STACK BURGER*	24
brisket chuck blend, cheddar, tomato, onion, lettuce, dill pickle aioli, buttered bun <i>add bacon +2</i>	
ZA'ATAR CRUSTED SALMON GF	32
charred tomato, harissa chickpeas, roasted garlic herb tahini, labneh, cilantro	
BRAISED SHORT RIB GF	32
garlic whipped potato, swiss chard, heirloom carrot, natural jus	
EINKORN SUCCATASH V &	21
summer squash, heirloom tomatoes, fingerling potatoes, green garbanzo beans, hayden flour mills einkorn, roasted corn, charred piquillo pepper sauce	

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DRINKS + COCKTAILS

SPARKLING & WHITE WINES glass / bottle

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

RED WINE glass / bottle

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

INFUSED & COCKTAILS

SONORAN SPRITZ aperol, sparkling wine, sparkling water, 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 tequila, lime juice, agave	14
WHITE CLAW assorted flavors	8

LOCAL BEERS

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

DIETARY GUIDE

V VEGAN

VG VEGETARIAN

DF DAIRY FREE

GF GLUTEN FREE

GF* GLUTEN FREE. CELIAC CROSS-CONTAMINATION ALERT

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DESSERT

WARM CAMPFIRE COOKIE 14

dark chocolate chips, cocoa nibs, malted milk ice cream

VANILLA BEAN CHEESECAKE 10

pretzel crust, strawberry rhubarb compote, whipped crème fraîche

DARK CHOCOLATE BLACKOUT CAKE 12

praline crunch, roasted hazelnuts, coffee anglaise

ARIZONA CITRUS PAVLOVA ^{GF} 10

coconut meringue, lime curd, pineapple buttermilk sherbert

brought to you by:



{ 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 6 | sustainable shrimp 12 | sustainable salmon 8*
black garlic glazed tempeh 9 | prime sirloin 12*

CHICKEN NOODLE SOUP ^{DF} 12
chicken broth, hearty vegetables, fine herbs, house made pasta

FARM GREENS ^{V GF &} 16
quinoa, watermelon radish, heirloom carrot, pickled and grilled vegetables, nooch-dusted popcorn, green goddess

HANDCRAFTED FAVORITES

GRILLED CHICKEN CLUB [&] 21
bacon, avocado, cheddar, sliced tomato, garlic aioli, multi-grain, seasoned waffle fries

CLASSIC BURGER ^{*} 24
brisket chuck blend, cheddar, tomato, onion, lettuce, dill pickle aioli, buttered bun, seasoned waffle fries

PESTO CHICKEN TRATTOLE 26
basil and spring onion pesto, shredded chicken, oven dried tomato, parmesan, pine nut gremolata

DESSERTS

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

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