



# LUNCH

## STARTERS

- CRISPY CORN TORTILLAS & TOMATO FRESCA** V, GF, DF **10**  
Smashed avocado, fresh lime, fresh cilantro
- POZOLE** GF, V **9**  
Smoked sweet potato stock, hominy, cilantro, pickled radish, jalapeño
- TODAY'S SOUP** **8**  
Ask your server for today's creation
- SWEET POTATO TOTS** VEG **8.5**  
Chipotle ketchup, brown sugar barbeque for dunking

## FROM NATURE

ALL PRODUCE IS SOURCED FROM OUR GARDEN AND LOCAL PARTNERS

- HEIRLOOM TOMATO & BURRATA CHEESE SALAD** GF, VEG **14**  
Spiced arugula, fresh basil, ginger-soaked white currants, Arizona grown pistachios, EVOO
- CAESAR** GF, VEG **10**  
Dressed tableside, resort grown lemon, cotija cheese, cracked pepper and garlic emulsion
- ARIZONA COBB** GF **17**  
Achiote grilled chicken, smoked applewood bacon, avocado, heirloom tomatoes, egg, olives, aged blue cheese, green goddess dressing
- ADD UPS: 8**  
Basil Grilled Free Range Chicken or Rocky Point Shrimp

## ABOVE LAND

Your Call for a Side...Terracotta Potted Green Salad Or Smoke Sea Salted Fries

- SMOKED CORNED BEEF ON RYE** **18**  
House dressing, salt and vinegar slaw
- "OPEN FACED" TURKEY SANDWICH** **16**  
Soft white bread, whipped potatoes, fried onions, pan gravy
- GRASS FED BURGER\*** **19**  
LTO, housemade pickles, smoked sea salted fries, with or without American cheese
- BARBEQUED SHRIMP TOSTADA** GF **19**  
Ranch style beans, pickled corn, radish, Oaxaca cheese, fresh cilantro
- RED LENTIL BURGER** VEG **16**  
Crisp cabbage slaw, pickled cucumber, sheep's milk yogurt
- BARBEQUED CHICKEN "BLT" WRAP** DF **17**  
Crisp iceberg lettuce, applewood bacon, heirloom tomato

\*Consuming raw and undercooked food may be hazardous to your health. | Prices are exclusive of tax and gratuity  
DF - DAIRY-FREE | GF - GLUTEN FREE | V - VEGAN | VEG- VEGETARIAN



## BEER

### **DRAFT** 10

Barrio Blonde  
Barrio Rojo  
Dragoon IPA  
Dos XX Lager  
San Tan Amber  
Miller Light 8

### **BOTTLES** 7

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Corona  
Stella Artois

### **CAN** 10

Toole IPA  
Dragoon Pilsner  
San Tan Juicy Jack

## DRINKS

### **SODA** 6

Sierra Mist,  
Diet Pepsi or Pepsi

### **COFFEE POT** 9

### **TEA POT** 7

### **ICED TEA** 6

Prickly Pear or Country

### **VOSS BOTTLED WATER** 8

Still or Sparkling

## WINE

### **SPARKLING**

Ruffino 7 | 35 B  
Faire La Fete Cremant Brut 14 | 48 B  
Nicolas Feuillatte "Gastronom Reserve" 88 B  
Heidsieck "Monopole" 105 B  
Perrier Jouet Grand Brut 150 B

### **WHITE**

Jacob's Creek, Pinot Grigio, Australia 9 | 36 B  
Jacob's Creek, Chardonnay, Australia 9 | 36 B  
Imagery, Chardonnay, California 10 | 38 B  
Terlato "Friuli", Pinot Grigio, Italy 12 | 46 B  
Laetitia, Chardonnay, Arroyo Grande Valley 14 | 54 B  
Saracina, Sauvignon Blanc, Mendocino County 15 | 58 B  
Jordan Chardonnay 95 B  
Stone Street, Chardonnay, Alexander Valley 110 B

### **RED**

Jacob's Creek, Cabernet, Australia 9 | 36 B  
Jacob's Creek, Merlot, Australia 9 | 36 B  
Tribute, Pinot Noir, Monterey County 10 | 38 B  
Chateau St. Michelle, Merlot, Indian Wells 11 | 42 B  
Qupe, Syrah, Central Coast 13 | 48 B  
Cambria "Julia's Vineyard", Pinot Noir 15 | 58 B  
Details, Cabernet, Sonoma County 15 | 58 B  
Austin Hope, Cabernet, California 90 B  
Patz & Hall Pinot Noir 100 B  
Faust, Cabernet, Napa Valley 110 B  
Prisoner Red Blend 115 B

## WESTWARD LOOK HISTORY

The property was built in 1912, just after Arizona became a state. By the 1940s, it became a thriving dude ranch, and by the 1960s, it was well on its way to becoming the 244-room property it is today.

In 1972, Westward Look named its premier restaurant The Gold Room, and began a 25 year tradition of tuxedoed waiters preparing tableside Continental dishes on linen covered tables.

In 1996, The Gold Room evolved to GOLD, still serving fine cuisine but in a more casually elegant setting. The menu focused on the Southwest and Sonoran ingredients so prevalent in Southern Arizona.

Today, under the direction of Executive Chef Todd Sicolo, GOLD guests will enjoy a menu that was thoughtfully based on the freshest ingredients that are currently available.