



IN-ROOM DINING



BREAKFAST 6:30 AM - 11:00 AM | ALL-DAY DINING 11:00 AM - 10:00 PM

All egg dishes served with choice of fresh fruit or breakfast potatoes, and artisanal toast

BREAKFAST

OMEGA THREE (gf, df) Seasonal fruits, Greek yogurt parfait and golden honey	14
STEEL -CUT OATMEAL OR CEREAL Choice of berries or sliced bananas to your cereal or oatmeal	10
BREAKFAST QUESADILLA* Farm fresh scrambled egg, pepper jack cheese, pico, smashed avocado and sour cream	14
GRANDE BREAKFAST BURRITO Choice of housemade chorizo, bacon or black beans Scrambled eggs, pepper jack cheese, bell peppers, red onions, flour tortilla, guacamole, sour cream, fire-roasted salsa	14
BIG DAY (gf)* Cage-free whole eggs, egg whites or egg beaters Includes breakfast potatoes, toast, choice of meat: bacon, chicken apple sausage or pork sausage	16
OMELETTE Cage-free whole eggs, egg whites or egg beaters Choose 4 items: applewood smoked bacon, sausage, chorizo, ham, spiniach, peppers, onions, tomatoes, mushrooms, jalapeños, cheddar, mozzarella, feta	17
TRADITIONAL EGGS BENEDICT Two poaches eggs, Canadian bacon, English muffins and traditional hollandaise sauce	16
BUTTERMILK OR GLUTEN-FREE PANCAKES, FRENCH TOAST Choice of chocolate chips, bananas, berries or pecans	15
EXTRAS	7
CHICKEN APPLE SAUSAGE	
PORK SAUSAGE	
APPLEWOOD SMOKED BACON (gf)	
BREAKFAST POTATOES	
LOCAL FRUIT	

ALL-DAY DINING

CRISPY CORN TORTILLAS (v, veg, gf, df) Smashed avocado, tomato fresca, fresh lime, fresh cilantro	10
BBMH (gf, df) Baby beet, Medjool date, toasted hemp oats, charred orange, local greens	11
GREEN APPLE + SPINACH (gf, veg) Sun soaked raisins, salted - toasted cashews, Queen Creek goat cheese, citrus vinaigrette	13
ORANGE ROASTED TURKEY Arizona fig jam, smoked gouda on cranberry walnut bread	17
VEGETARIAN BRATWURST (veg) Pretzel bread, hot mustard-lavender cheese sauce, caramelized onions	15
WAGYU BURGER (straight up burger available) Braised Duroc pork belly, fig jam, smoked corn casserole, pickled vegetables, duck fat fries	18
FARMED SALMON Truffle parsnip confit & pureed, smoked corn salad, crispy leeks, orange butter reduction	27
CHEESE MAC & THE CHICKEN Buttermilk fried free range chicken, white cheddar mac and cheese, bacon crunch, red eye aioli	26
CHARRED-SIRLOIN STEAK Creamed onions, garlic wilted spinach, cabernet mushrooms, smoked rosemary butter	32
SPAGHETTI SQUASH POMODORO (veg, gf) Roasted forked and baked like baked ziti – but vegetarian in style without the gluten!	14

SUGAR

PUMPKIN BRÛLÉE (gf, veg) Goat milk cream cheese, brandied cherries, wild huckleberries	8
ROOT BEER FLOAT (gf, veg) Salted caramel ice cream, vanilla sugar rim	8
WILLCOX APPLE DOUGHNUT (veg) Vanilla bean ice cream, turbinado sugar crunch, sun dried cranberries	7

DRINKS

SODA (Pepsi Products) Mountain Dew, Sierra Mist, Diet Pepsi or Pepsi	6
POT OF COFFEE	10
POT OF TEA (Assorted flavors)	7
PRICKLY PEAR OR COUNTRY ICE TEA	6
VOSS BOTTLED WATER (Still or Sparkling)	10
BOTTLED WATER	7
JUICE Apple, Cranberry, or Pineapple	7

PLEASE CALL EXTENSION 422 FOR SERVICE

May contain raw or under cooked ingredients. Consuming Raw and undercooked food may be hazardous to your health. Prices are exclusive of tax and gratuity. Regarding the safety of these items, written information is available upon request. All room service checks will include 20% service charge, a \$4.00 delivery fee, and applicable tax.

*** SERVED ALL-DAY**

DRAFT BEER \$10

Barrio Blonde, Tucson, AZ

Barrio Rojo, Tucson, AZ

Dragoon IPA, Tucson, AZ

San Tan Hefeweizen, Phoenix, AZ

The Shop, Coffee Nut Brown, Phoenix, AZ

Domestic (currently Miller Lite) \$5

BY THE GLASS

Sparkling Wine

Belstar, Veneto, IT, N/V Prosecco

J.P. Chenet, France, N/V Rosé

White

Giocato, Primorska, SL, 2017 Pinot Grigio

Gazela, Portugal, N/V Vinho Verde

Walnut Block, Marlborough, NZ, 2018 Sauvignon Blanc

Gryphon Crest, Mosel, GR, 2017 Riesling

Louis Latour, Ardèche, FR 2017

Kendall Jackson, California, 2017 Chardonnay

Farm, Napa Valley, CA 2018 Chardonnay

Red

Mont Gravet, South of France, 2018 Rosé

Le Charmel, South of France, 2017 Pinot Noir

Erath, Dundee, OR, 2017 Pinot Noir

Gerard Bertrand, Languedoc, FR, 2015 Syrah/Grenache

Drumheller, Columbia Valley, WA 2016 Merlot

Kendall Jackson, Sonoma County, CA, 2017 Cabernet

Martin Ray, Napa Valley, CA, 2017 Cabernet

Flying Leap "Down Range Red", Mendoza, AR, 2017 Malbec

G/B

9/34

9/34

9/36

8/32

11/44

10/40

10/40

10/40

14/56

9/36

10/40

13/52

11/44

10/40

12/48

15/60

10/40

BY THE BOTTLE

Champagne

Taittinger "Brut La Francaise", Champagne, FR, N/V, 375ml

Piper Heidsieck, Champagne, FR, N/V

Pierre Gimmonet, Champagne, FR, 1er cru, N/V

White Bottles (from Light and Fruity to Round and Rich)

Kendall - Jackson, California, 2017 Sauvignon Blanc

Rodney Strong, California, 2016 Sauvignon Blanc

Frank Family, Blanc de Blancs, CA, 2013

Joseph Drouhin, Mâcon-Villages, FR 2018

Domaine Du Roc, Pouilly-Fuisse, FR, 2017

Rodney Strong "Chalk Hill", Sonoma County, CA, 2016 Chardonnay

Jordan, Russian River Valley, CA, 2014 Chardonnay

Luminus, Russian River Valley, CA 2015 Chardonnay

Heitz, Napa Valley, CA, 2016 Chardonnay

Cakebread, Napa Valley, CA, 2018 Chardonnay

Red Bottles (from Cherries to Blackberries)

Xavier Munnot, Bourgogne, FR, 2017 Pinot Noir

Rodney Strong, Sonoma, CA, 2014 Pinot Noir

MacMurray, Central Coast, CA, 2013 Pinot Noir

Etude "Grace Benoist Ranch", Carneros, CA, 2016 Pinot Noir

Condado De Haza, Ribera Del Douro, SP, 2014 Tempranillo

Clos La Coutale, Cahors, FR, 2016, Malbec

Truchard, Carneros, CA, 2014 Merlot

Ravenswood, California, 2015 Cabernet

Beringer "Knights Valley", Sonoma County, CA, 2015 Cabernet

Neyers "Left Bank Red" Napa Valley, CA, 2016, Cab/Merlot

Ruffino "Modus", Bolgheri, IT, 2010 Cab/Merlot

Rodney Strong "Symmetry", Sonoma County, CA, 2014

Farmstead "LMR", Napa Valley, CA, 2018 Cabernet

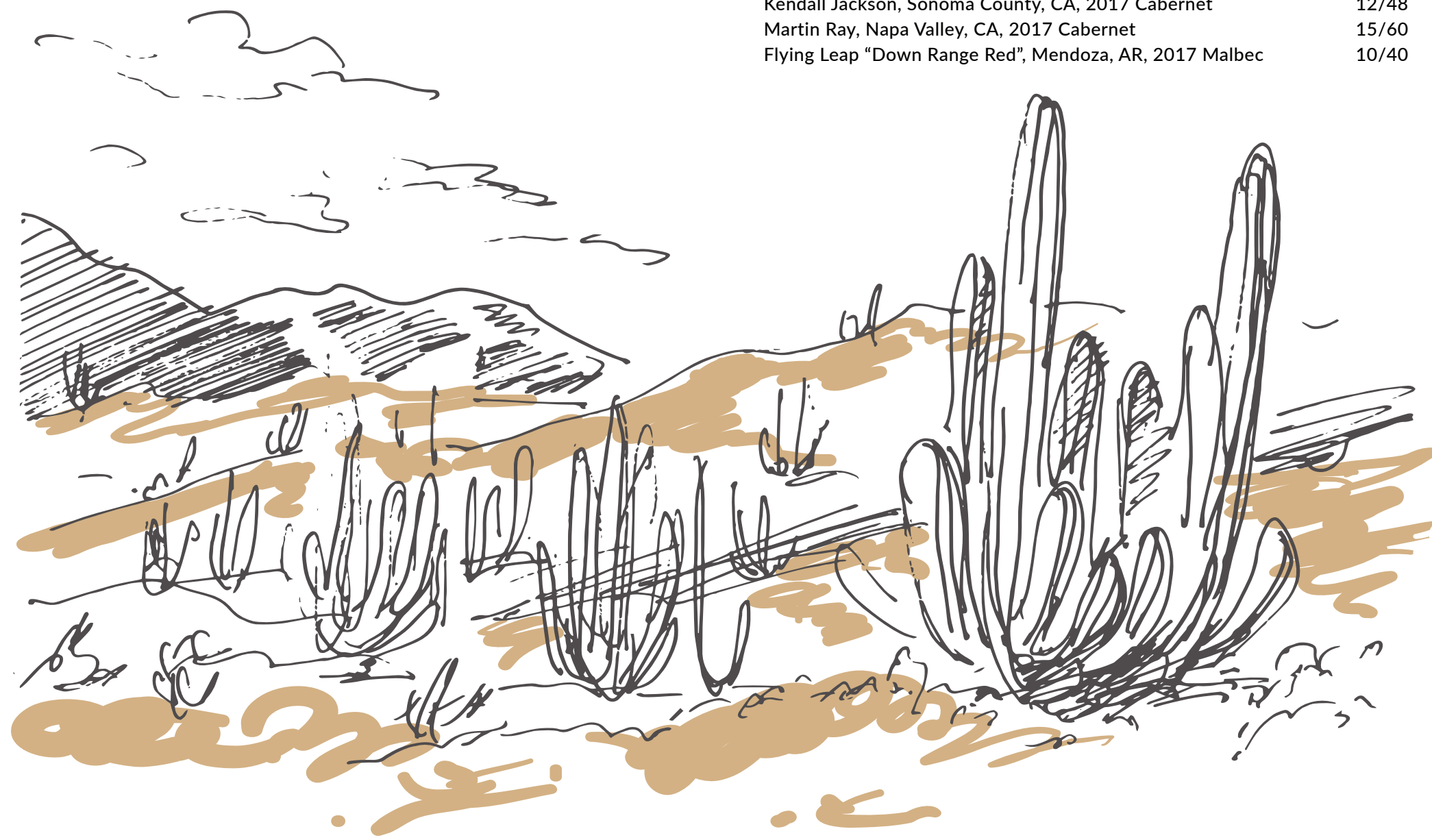
Double Canyon, Horse Heaven Hills, WA, 2015 Cabernet

Rodney Strong "Rockaway", Alexander Valley, CA, 2014 Cabernet

Groth, Napa Valley, CA, 2014 Cabernet

Frank Family, Napa Valley, CA, 2015 Cabernet

Frank Family "Reserve", Napa Valley, CA, 2014 Cabernet



WESTWARD LOOK

WYNDHAM GRAND RESORT & SPA

The Soul of the Southwest