

IN-ROOM DINING

SERVED 7:00 AM - 9:00 PM

BREAKFAST

PARFAIT ^{GF, VEG} 11
Sheep's milk yogurt, fresh cubed melons, pineapple, strawberries, homemade granola

GREEN APPLE & QUINOA PORRIDGE ^{DF, GF, VEG} 9
Green tea infused quinoa, almond milk, dried cranberries, sun-soaked apricots

JUST FRUIT... ^{DF, GF, VEG} 10
Honeydew, cantaloupe, orange, pineapple, strawberries, resort grown mint

AVOCADO TOAST ^{VEG} 17
Smashed, fresh herbs, cotija cheese, toasted pumpkin seeds on multigrain bread

OMELETTE* 18
Choice of:
Eggs: Cage Free | Egg Whites | Egg Beaters

Hormone-Free Proteins: Country Ham | Applewood Bacon | Chicken Apple Sausage

Churned Cheeses: Tillamook Cheddar | Gruyère | American

Veggies: Spinach | Vine Ripe Tomatoes | Onion | Sweet Peppers | Mushrooms

EGGS YOUR WAY...* 15
Locally sourced brown farm eggs, duck fat poached fingerling potatoes, farmer toast
Choice of protein: applewood bacon or chicken apple sausage

CORNED BEEF HASH & EGGS* 17
Eggs your way, homemade corned beef, peppers onions, fresh thyme, hollandaise sauce

FROM NATURE

ALL OF OUR PRODUCE IS SOURCED FROM OUR GARDEN AND LOCAL PARTNERS

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

GRASS FED BURGER* 19
LTO, housemade pickles, smoked sea salted fries, with or without american cheese

SMOKED PACIFIC SALMON* ^{GF, DF} 27
Chickpea hummus, garlic wilted spinach, basil lemon aioli

SMOKED SHORT RIB STROGANOFF 24
Pappardelle egg noodles, farmers mushroom, sour cream, veal stock reduction

GRILLED CAULIFLOWER STEAK ^{V, GF, DF} 21
Lemon dressed arugula salad, sugared white raisins, cracked peppers, toasted pine nuts

SNACKS

VEGGIES + HUMMUS ^{GF, V, DF} 6
In terracotta pot, smoked salt, EVOO

CHEESE FONDUE 10
Fresh cut strawberries, artisanal bread, veggies

CHIPS & SALSA ^{GF, V} 10
Fresh tomato fresca, cilantro

FRIED CHEESE CURDS ^{VEG} 10
Oaxaca cheese dusting, hibiscus-jalapeño mint jelly

CLASSIC SHRIMP COCKTAIL ^{GF, DF} 11
Resort-grown citrus, wasabi style cocktail sauce, fresh grated horseradish

FLAT BREADS

HEIRLOOM TOMATO & ARUGULA ^{VEG} 14
Basil pesto, shaved reggiano cheese, EVOO

CURRY VEGETABLE ^V 14
Red lentil hummus, pickled cauliflower, carrot fattoush

POMODORO ^{VEG} 14
Smoked garlic, heirloom tomato, fresh mozzarella

Add Ups: 2
Garlic Pepperoni or Fennel Sausage

STREET FOOD

SMOKED TOMATO SOUP ^{VEG} 13
Griddled "Mac and Cheese" sandwich for dipping

CHICKEN QUESADILLA 13
Jack, Oaxaca cheese, epazote, tomato fresca, avocado, roasted pico

CHICKEN TOSTADA ^{GF} 13
Ancho smoked shredded chicken, crispy tortilla, pico, avocado, fresh cilantro

SUGAR

FLOATS 7
Root Beer or Hibiscus-Strawberry

PEANUT BUTTER FRENCH TOAST ^{VEG} 9
Concord grape jelly sorbetto, milk chocolate sauce

FLOURLESS CHOCOLATE CAKE JUBILEE ^{GF, VEG} 9
Bing cherry gelato, red cherry compote, cherry boba

STRAWBERRY & CREAM BRÛLÉE ^{GF, VEG} 8
Ginger-blueberry preserves, candied sugar crust

DF - DAIRY-FREE | GF - GLUTEN FREE | V - VEGAN | VEG- VEGETARIAN

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 \$5.00 delivery fee, and applicable tax.



WESTWARD LOOK

WYNDHAM GRAND RESORT & SPA

The Soul of the Southwest

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

