

# IN-ROOM DINING MENU

TO PLACE AN ORDER, PLEASE DIAL "0"

Pick up your order at Weft & Warp Art Bar + Kitchen or have it delivered to your bungalow for a \$5.00 delivery fee and 22% service charge. Please note we are a cashless resort.

AVAILABLE DAILY 7:00 AM - 1:30 PM

BEVERAGES We proudly serve Village Coffee, a women-owned local small business.

## SEASONAL FAVORITES

- Iced Primavera Latte** espresso, housemade lavender syrup, topped with lavender cold foam 10
- Horchata Iced Cold Brew** cold brew, horchata, milk, cinnamon 12
- Iced Honey Nut Cheerios Latte** half and half infused espresso, cinnamon 10
- Sonoran Coffee** cinnamon, orange peel, piloncillo 8
- Latte/Cappuccino** milk substitutes: almond, oat, coconut / flavors: hazelnut, vanilla, caramel 8
- Mocha** housemade chocolate sauce 8
- Cold Brew** local roastery 8
- Activated Charcoal Prickly Pear Lemonade** 8
- Kombucha** 8
- Juice** grapefruit, orange, apple, cranberry, pineapple 6
- Iced Tea** daily selection 5

TEA POT Loose Leaf Tea Market - Phoenix, Arizona 10

- Jasmine Pearl** an artisanal hand-rolled green tea. Jasmine naturally uplifts the mood and instills inner peace
- Earl Grey** delightful bergamot flavored black tea
- English Breakfast** traditional bold morning brew
- Ti Quan Yin Oolong** floral-like orchid notes with a smooth haunting finish. Low in caffeine, high in antioxidant
- Daily Detox** organic caffeine-free blend of herbs that help your body do what it does naturally: detoxify itself
- Classic Chai** spicy with notes of cinnamon, heady cardamom, pungent clove, and sweet fennel

## ACCOMPANIMENTS

- Seasonal Fresh Berries** 12 GF/VE/V
- Fruit Salad** (try with our chili lime salt) 9 GF/VE/V
- Bacon or Turkey Sausage Patties** 9 GF
- Toast** choice of sourdough, multigrain, or gluten free 5 VE/V
- English Muffin** 5 VE/V
- Bagel** choice of butter or cream cheese 9 VE/V
- W&W Home Fries** 9 GF/VE/V

## HOUSE-MADE PASTRIES

- Brown Butter Blueberry Muffin** 9 GF
- Croissant** 9
- Noble Bakery Muffin** seasonal flavor 9
- Berry Scone** 9
- Pastry Board Sampler** fresh baked daily 18 V

## WEFT SUNRISE

- Avocado Toast** avocado mash, radish, confit tomato, chili oil, crispy shallots, multigrain bread, sea salt 21 VE/V
- Super Bowl** greek yogurt, roasted red grapes, figs, evoo, cardamom honey, granola, pistachio, coconut 17 GF/V
- Oatmeal** steel cut oats, coconut milk, chia seeds, raisins, pistachios, berries, brown sugar 16 GF/VE/V
- Buttermilk Pancakes** strawberries, whipped cream 23 V
- Arizona Hot Pastrami Hash\*** peppers, potatoes, onions, poached eggs, swiss cheese, hollandaise 26 GF
- Cowboy Eggs Benedict\*** beef brisket, poached eggs, avocado, english muffin, ancho chili hollandaise 26
- Chilaquiles\*** sunny side up egg, mashed avocado, corn tortilla chips, cotija cheese, verde sauce 20 GF/V  
+ slow braised pork 6 GF
- W&W Omelet\*** country ham, cheddar, sourdough toast 22 sub: egg whites 2
- Two Eggs Any Style\*** eggs your way, W&W home fries, sourdough toast, choice of turkey sausage patties or bacon 23
- The Continental** choice of brown butter blueberry muffin GF, croissant, Noble Bakery muffin (seasonal flavor), or raspberry scone, and choice of petite super bowl or fruit salad, served with choice of juice or brewed coffee 23 V

AVAILABLE DAILY 11:00 AM - 1:30 PM

## WEFT BRUNCH

- W&W Burger\*** cheese, secret sauce, pickle chips, caramelized onions, lettuce, tomato, sesame brioche bun 21
- Smoked Turkey Bacon Sandwich** arugula, tomato, avocado purée, toasted sourdough, chipotle mayonnaise 22
- Grilled Chicken Sandwich** harissa aioli, goat cheese, pepperoncini's, arugula 22
- Arugula Salad** tomatoes, parmesan shavings, toasted walnuts, balsamic drizzle, lemon, evoo 15 GF/VE/V
- Southwestern Cobb Salad** romaine, avocado, black beans, pico de gallo, queso fresco, corn, poblano green goddess 16 GF/V/VE  
+ grilled chicken 9, blackened shrimp 16, or grilled mahi fish 10

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DF dairy free GF gluten free VE vegan V vegetarian

BREAKFAST/BRUNCH

## BRUNCH LIBATIONS

- Andaz Bloody Mary** vodka, lime, bloody mary mix 16
- Sicilian Grapefruit** gin, thyme, lemon, grapefruit 18
- Permanent Vacation** sparkling rosé, italicus, elderflower tonic 16
- Grand Mimosa** champagne, oj, grand marnier 17
- Spro Mar** vodka, espresso, espresso liqueur 21

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## BITES

**Salsa & Guacamole** ranchero salsa, corn tortilla chips 17 GF/VE/V

**Market Fruit Plate** pineapple, melon, berries 15 GF/VE/V

**Classic Chickpea Hummus** crudite, pita 16 VE/V

**Truffle Fries** parmesan, garlic aioli 12 GF/V

**Halibut Ceviche\*** mango, pico de gallo, jalapeno, avocados, corn tortilla chips 25 GF

**Jumbo White Shrimp Cocktail\*** chill poached shrimp, atomic horseradish cocktail sauce 29 GF

## TACO

**Chicken Tinga** corn tortilla, cabbage, cilantro, onions, lime, salsa 17 GF

**Carne Asada** corn tortilla, cabbage, cilantro, onions, lime, salsa guajillo 19 GF

**Blackened Mahi Fish** corn tortilla, cabbage, cilantro, onions, lime, jalapeño, avocado, crema 21

## SALADS

**Southwestern Cobb Salad** romaine, avocado, black beans, pico de gallo, cotija cheese, corn, poblano green goddess 16 GF/V

**Arugula Salad** tomatoes, toasted walnuts, parmesan shavings, balsamic glaze, olive oil, fresh lemon 15 GF/V

**Traditional Caesar** chopped romaine, croutons, parmesan shavings, caesar dressing 16

**Add:** blackened shrimp 16, grilled chicken 9, grilled mahi fish 10

## SANDWICHES

all sandwiches are served with local green salad

upgrade to french fries +4

**Turquoise Burger\*** cheese, secret sauce, pickle chips, caramelized onion, lettuce, tomato, sesame brioche bun 21

**Smoked Turkey Bacon Club\*** arugula, tomato, avocado, purée, toasted sourdough, chipotle, mayo 22

**Grilled Chicken Sandwich\*** harissa aioli, goat cheese, pepperoncini's, arugula 22

**Grilled Jerk Mahi Fish Sandwich** mango coleslaw, grilled pineapple, jalapeños 25

## KIDS MENU

**Chicken Bites & Fries** 15

ranch dressing, ketchup

**Cheese Quesadilla** 12

add chicken 9, add steak 12

**Hamburger & Fries** 14

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LUNCH

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AVAILABLE SUNDAY - THURSDAY 5:00 PM - 9:00 PM

AVAILABLE FRIDAY & SATURDAY 5:00 PM - 9:30 PM

### MEZZE AND SALAD

#### **Olives & More 10** GF/V

olives, capers, pepper dew, cornichons, calabrian chili, orange zest, feta

#### **Chickpea Hummus & Laffa 16** DF/V/VE

za'atar pistachio laffa, roasted garlic, lemon, tahini, chili oil

#### **Mediterranean 19** GF/V

our take on an elevated side salad, crisp fava beans, green beans, onions, celery, olives, carrots, artichokes, red wine vinaigrette, smear of yogurt dip

#### **Harvest Kale 18** GF/V

sliced apples, grapes, toasted walnuts, manchego cheese, maple dijon dressing

#### **Watermelon 18** V

arugula, watermelon, feta, pine nuts, red onion, fresno chilis, white balsamic

### SHAREABLE

#### **Shrimp Curry 24**

fresno chili, coconut cream, cardamom, cilantro

#### **Harissa Lamb Meatballs 19**

braised tomato fennel sauce, mint, feta

#### **Falafel Sliders 16** V

smashed falafel, tomato, lettuce, pickle, turkish pepper, brioche roll, white garlic sauce

#### **Norwegian Salmon Crudo\* 26** GF

harissa, labneh, black sesame, freeze dried tangerines, fermented black garlic, shiso granita

#### **Artisanal Meat & Cheese 26**

whipped feta, camembert, humboldt fog, almonds, prosciutto, salami, honeycomb, olives

### MAIN

#### **Lebanese Organic Chicken Paillard 38** DF

fattoush salad, pomegranates, sumac dressing

#### **Copper State Reserve Skirt Steak\* 40** DF/GF

red chimichurri, spinach, shaved fennel salad, melted onions

#### **Pan Seared Halibut 44** GF

tomato salad, corn butter, basil oil

#### **Iberico Pork Chop 48**

milanese, salsa verde, endive parmesan salad

### PASTA all pasta is handmade in-house by our pastaio

#### **Pappardelle 35**

pork sugo, basil, calabrian chile, chives, stracciatella

#### **Rigatoni 37**

alla vodka, plum tomato sauce, cream, bacon, prosciutto chip, burrata, parmesan reggiano, basil

#### **Tagliatelle 36** V

sautéed forest mushrooms, truffle butter, white wine, mushroom broth, parmesan reggiano, chives

### SIDES

#### **Cauliflower 12** DF/GF/VE/V

zhoug, golden raisins, marcona almonds

#### **Patatas Bravas 12**

Spanish duck fried potatoes, salsa brava, saffron aioli

### SWEET TOOTH

#### **Nutty Delight 16** GF

peanut butter semifreddo, chocolate cake, chocolate cremeux, dulce de leche

#### **Lemon Lush 16**

olive oil cake, lemon curd, blackberry, white chocolate crème fraiche

#### **Strawberry Dream 16**

strawberry cheesecake, crème brulee, vanilla chiffon, macerated vanilla strawberries

#### **Cakespiration 2.0 20**

big enough...but too yummy to share

#### **House-Made Gelatos and Sorbets 12**

choice of Mediterranean mint chocolate chip gelato, vanilla gelato, and rotating seasonal sorbet flavors

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EXECUTIVE CHEF - SAMMY D.