

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

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

ABOUT

The name Weft & Warp is derived from the art form of weaving, where individual weft threads are loomed together with the tension holding warp threads to create a strong, colorful new creation. In this spirit, we have created a modern Mediterranean inspired menu in an environment that weaves together the conversation, experience, community and cultures that share the Mediterranean Sea.

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 pumpkin muffin **GF**, croissant, Noble Bakery muffin (*seasonal flavor*), or cranberry scone, and choice of petite super bowl or fruit salad, served with choice of juice or brewed coffee 23 **V**

HOUSE-MADE PASTRIES

- Pumpkin Muffin** 9 **GF**
- Croissant** 9
- Noble Bakery Muffin** seasonal flavor 9
- Cranberry Scone** 9
- Pastry Board Sampler** fresh baked daily 18 **V**

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**
- Fries** 8 **GF/VE/V**

WEFT BRUNCH AVAILABLE 11 A.M. - 1:30 P.M.

- 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

EXECUTIVE CHEF Chef SammyD.

V vegetarian **VE** vegan **GF** gluten free

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Split charge \$3. Please note our restaurant is a cash-free environment.