

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

Pumpkin Muffin 9 GF

Croissant 9

Noble Bakery Muffin seasonal flavor 9

Cranberry 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 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

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

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AVAILABLE DAILY 11:00 AM - 5:00 PM

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, 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 GF/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 fraîche

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.