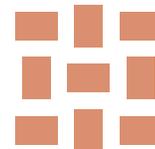


IN ROOM DINING

DINNER

TEXT 480-568-2704 TO ORDER



cocktails

Smoke Signals	amaras mezcal, maraschino, grapefruit	20
Dot-Dot-Dash	plantation rum, falernum, allspice liqueur	20
Old Fashioned	elijah craig, demerara, bitters	18
Margarita	maestro dobel tequila, orange liqueur, lime	18
Cosmopolatin	titos vodka, orange liqueur, cranberry, lime	18

wine by the glass

Sparkling	raventos SP	17	domaine careros USA	24
Rose	agenais FR	16		
White	wai wai, sauv. blanc NZ	17	truchard, chardonnay USA	19
Red	violet hill, pinot noir USA	17	teeter-totter, cabernet USA	24

beer 9

Draft blonde, lager, mexican lager, ipa

wine by the bottle

Sparkling

piper heidsieck cuvee 1785 FR	125
veuve cliquot FR	145

White

clos du val, sauvignon blanc CA	85
pichler, gruner veltliner AT	73
post & beam, chardonnay CA	80
paul nicolle, chablis FR	75

Red

resonance, pinot noir OR	85
silver oak, cabernet sauvignon CA	165
chateau pavie, cabernet FR	75
azelia, nebbiolo IT	120

small plates

Olives & More 11 ^{GF, V}

olives, pepper dew, chili
orange zest, feta

Hummus & Laffa 16 ^V

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

Shrimp Curry 24

fresno chili, coconut cream
cardamom, cilantro

Harissa Lamb Meatballs 23

tomato fennel sauce, feta

salads

Mediterranean Salad 19 ^{GF, V}

fava beans, green beans
artichokes, yogurt, red wine vinaigrette

Harvest Kale Salad 18 ^{GF, V}

apples, grapes, walnuts, manchego
maple dijon dressing

pasta

Pappardelle 36

pork sugo, basil, calabrian chile
chives, stracciatella

Rigatoni 38

alla vodka sauce, cream, bacon
prosciutto chip, burrata, basil

Gramigna 37 ^V

sautéed mushrooms, white wine
mushroom broth, parmigiano

sides

Cauliflower 12 ^{GF, VE}

zhoug, golden raisins
marcona almonds

Heirloom Carrots 12 ^{GF, V}

roasted artichoke, muhammara
goat cheese, tahini vinaigrette

Patatas Bravas 12

spanish duck fat potatoes, salsa
brava, saffron aioli

Forest Mushrooms 14 ^{GF, V}

sautéed mushrooms, herbs

main

Mary's Chicken Thigh Marsala 30 ^{GF}

forest mushrooms, marsala cream

add house-made pasta +15

add black summer truffle +15

Grilled Nordic Salmon 34 ^{GF}

yogurt sauce, harissa, radish, cucumber
mint salad

Pan Roasted Halibut Piperade 34 ^{GF}

stewed tomatoes, onions, peppers
fennel, garlic, piment d'Espelette

Copper State Skirt Steak* 48 ^{GF}

red chimichurri, spinach, onions
shaved fennel salad

dessert

Golden Chai 16 ^{GF}

chai poached pears, chai cream, pecan
cake, marscapone, crumbled pecan

Coco Amour 16

roasted pineapple mousse, pomegranate
cremeux, coconut cake, chocolate

Cakespiration 20

rotating cake flavor

hours of operation

breakfast + lunch 7:00 am - 1:30pm **dinner** 5:00 pm - 10:00pm

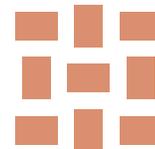
*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 22% service and delivery charge is added to all in-room-dining orders

EXECUTIVE CHEF Chef Sammy D
GF gluten free V vegetarian VE vegan

IN ROOM DINING

BRUNCH

TEXT 480-568-2704 TO ORDER



coffee

Pumpkin Spice Latte	16
pumpkin spice, vanilla-nutmeg foam	
Lavender Latte	16
espresso, lavender-honey syrup	
Matcha Latte	14
milk, matcha	
Horchata Iced Cold Brew	12
cold brew, horchata, milk, cinnamon	
Latte / Cappuccino / Mocha	8
milk: whole, almond, oat, coconut	
syrup: hazelnut, vanilla, caramel	
Johnny's Cold Brew	10
Pressed Juicery	10
daily selections	
Iced Tea	5
Hot Tea	10
oolong, daily detox	

cocktails

Andaz Bloody Mary	16
ohb vodka, lime, bloody mary mix	
Sicilian Grapefruit	18
ohb gin, thyme, lemon, grapefruit	
Permanent Vacation	16
sparkling rose, italicus, elderflower tonic	
Spro-Mar	21
ohb vodka, espresso, borghetti	
Palo Verde	20
tequila, chartreuse, kiwi, lime	

beer

ipa, lager, blonde, mexican lager	9
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wine

Sparkling Spain 17 US 21	
White sauv blanc, NZ 17 chardonnay, US 21	
Red pinot noir, US 21 cabernet, US 30	

pastries

Croissant	9
Noble Muffin	9
Scone	9
Pastry Board Sampler	18

sides

Seasonal Berries	12
Fruit Salad	9
Bacon	9
Chicken Apple Sausage Links	9
Toast	5
sourdough, multigrain, gluten free or english muffin	
Plain Bagel cream cheese	9
French Fries or Home Fries	9

breakfast 7 A.M. - 1:30 P.M.

- Avocado Toast** avocado mash, radish, confit tomato, chili oil, crispy shallots, multigrain bread ^{V/VE} 21
- Super Bowl** greek yogurt, red grapes, figs, evoo, cardamom honey, granola, pistachio, coconut ^{GF/V} 17
- Oatmeal** steel cut oats, coconut milk, chia seeds, raisins, pistachios, berries, brown sugar ^{GF/V/VE} 16
- Buttermilk Pancakes** strawberries, whipped cream ^V 23
- Arizona Hot Pastrami Hash*** peppers, potatoes, onions, poached eggs, swiss cheese, ancho chili hollandaise ^{GF} 26
- Cowboy Eggs Benedict*** beef brisket, poached eggs, avocado, english muffin, ancho chili hollandaise 26
- Chilaquiles*** sunny side up eggs, avocado, tortilla chips, cotija, verde sauce 20 ^{GF/V} + slow braised pork ^{GF} 6
- W&W Omelet*** country ham, cheddar, sourdough toast 22 substitute egg whites + 2
- Two Eggs Any Style*** eggs your way, home fries, sourdough toast, choice of bacon or chicken apple sausage links 23
- The Continental** the start of your day with three easy choices 23
 - choice of pumpkin muffin, ^{GF} croissant, **or** seasonal scone
 - choice of petite super bowl **or** fruit salad
 - choice of juice **or** brewed coffee

lunch AVAILABLE 11 A.M. - 1:30 P.M.

- W&WBurger*** 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
- Chicken Sandwich** harissa aioli, goat cheese, arugula, pepperoncini 22
- Arugula Salad** tomatoes, parmesan shavings, toasted walnuts, balsamic drizzle, lemon, evoo ^{GF/V/VE} 15
- Southwestern Cobb Salad** romaine, avocado, beans, pico de gallo, queso fresco, corn, poblano green goddess ^{GF/VE} 16
 - + grilled chicken 9 + blackened shrimp 16 + grilled mahi fish 10

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