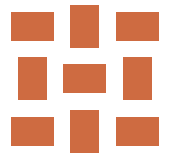


IN ROOM DINING - DINNER



 TEXT 480-568-2704 TO ORDER

cocktails 18

- Old Fashioned** elijah craig, demerara, bitters
Margarita maestro dobel tequila, orange liqueur, lime
Cosmopolitan titos vodka, orange liqueur, cranberry, lime
Aperol Spritz aperol, sparkling wine, club soda

wine by the glass

- | | | | | |
|------------------|-----------------------------|----|-----------------------------|----|
| Sparkling | raventos SP | 17 | | |
| 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

- | | |
|----------------------|-----|
| domaine carneros USA | 87 |
| veuve cliquot FR | 145 |

White

- | | |
|---------------------------------|----|
| clos du val, sauvignon blanc CA | 85 |
| post & beam, chardonnay CA | 80 |
| domaine naudet, sancerre FR | 75 |

Red

- | | |
|-----------------------------------|-----|
| crossbarn, pinot noir CA | 75 |
| silver oak, cabernet sauvignon CA | 165 |
| chateau pavie, cabernet FR | 75 |
| azelia, nebbiolo IT | 120 |

small plates

Olives & More 12 ^{GF, V}

olives, pepper dew, chili orange zest, feta

Hummus & Laffa 18 ^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 18 ^{GF, V}

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

Traditional Greek 19 ^{GF, V}

tomato, cucumber, red onion, pepperoncini, feta, pita chip, red wine vinaigrette

pasta

Mafaldine 41

beef short rib ragu, san marzano tomato, whipped ricotta, parmigiano reggiano

Rigatoni 38

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

Pappardelle 37 ^V

sautéed mushrooms, white wine mushroom broth, parmigiano reggiano

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

main

Mary's Chicken Oreganata 35 ^{GF}

braised chicken thighs, white wine, lemon garlic, arugula artichoke salad, parmigiano reggiano

Pan Roasted Nordic Salmon 37 ^{GF}

yogurt sauce, harissa, radish, cucumber mint salad

Lamb Moussaka 38

layers of braised lamb, potato, eggplant bechamel

Grilled K-4 Skirt Steak* 52 ^{GF}

red chimichurri, spanish potato salad

dessert

Limoncello Tiramisu 16

lady fingers, meyer lemon curd, fresh red berries

A Taste of Sunshine 16 ^{DF, GF}

mango passionfruit cremeux, vanilla cake, mango fluid gel, white chocolate shell

Midnight in Dubai 16

chocolate mousse, pistachio kunafa cream, chocolate ganache, sable cookie

House-Made Gelatos & Sorbets 12

vanilla bean gelato, pistachio gelato, rotating seasonal sorbet flavors

Cakespiration 20

rotating daily cake slice

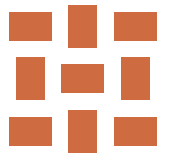
hours of operation

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
DF dairy free GF gluten free V vegetarian VE vegan

IN ROOM DINING - BRUNCH



O! TEXT 480-568-2704 TO ORDER

coffee

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	20
ohb vodka, espresso, borghetti	

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	24

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}	22
Super Bowl	greek yogurt, red grapes, figs, evoo, cardamom honey, granola, pistachio, coconut ^{GF/V}	18
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 ^{GF/V} add slow braised pork ^{GF} + 6	21
W&W Omelet*	country ham, cheddar, sourdough toast ²² substitute egg whites + 2	22
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 ²⁴ choice of muffin, ^{GF} croissant, or seasonal scone choice of petite super bowl or fruit salad choice of juice or brewed coffee	24

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} + grilled chicken 9 + blackened shrimp 16	16

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