



KITCHEN & WINE BAR

LIFESTYLE SELECTIONS*

STRAWBERRY-BANANA SMOOTHIE^{gf}	8
MIXED BERRIES^{gf}	9
PINK GRAPEFRUIT BRULEE^{gf} cottage cheese	9
SEASONAL FRUIT & BERRIES PLATE agave yogurt/banana bread	14
STEEL CUT IRISH OATMEAL^{gf} brown sugar/raisins	10
BAKED MUFFIN assorted variety	5
BLT ON WHEAT TOAST egg/pecan wood smoked bacon/bibb lettuce/grilled tomato	14
EGG WHITE FRITTATA^{gf} spinach/mushroom/tomato/onion/peppers/avocado	17
SMOKED SALMON BAGEL tomato/red onion/cream cheese/capers	19

SIDES 6 each

- CHICKEN SAUSAGE
- PORK SAUSAGE
- PECAN WOOD SMOKED BACON
- HASH BROWNS
- CHEDDAR GRITS
- MIXED FRUIT
- MIXED BERRIES

MORNING BEVERAGES

- ESPRESSO 4
- CAPPUCCINO/CAFÉ LATTE 6.5
- FRENCH PRESS 9
- HOT CHOCOLATE 4
- HOT TEA 5
- JUICE 6

ADULT BEVERAGES

- BACON BLOODY MARY 14
- ARIZONA PALOMA 14
- MIMOSA 14
- UNLIMITED MIMOSAS 24**

^{gf} indicates gluten free options * indicates lifestyle selections
 consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses
 especially if you have certain medical conditions



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BUFFET

CONTINENTAL 18
assorted pastries/yogurt/sliced fruit & berries/cold cuts/smoked salmon
juice/coffee/tea

AMERICAN 29
includes our continental and all hot items from our buffet and omelet station

CORE FEATURES

BUTTERMILK PANCAKES 14
add blueberries/chocolate chips/bananas 3
gluten free available upon request

BELGIAN WAFFLE OR BRIOCHE FRENCH TOAST ^{gf} 14
berry compote/whipped cream/vermont maple syrup
gluten free available upon request

WHOLE WHEAT PANCAKE OR BELGIAN WAFFLE * 14
vermont maple syrup

BREAKFAST BURRITO * 16
scrambled eggs/bacon/onions/tomatoes/avocado
hash brown potatoes/salsa verde/pepper jack

CHILAQUILES ^{gf} 17
pepper jack cheese/pico de gallo/corn tortillas/avocado/chorizo

HUEVOS RANCHEROS ^{gf} 18
borracho beans/queso fresco/avocado/corn tortillas/pico de gallo/chorizo

BRAISED SHORT RIBS & POTATO HASH ^{gf} 20
fried egg/mushrooms/chives/onions/peppers/queso fresco

TWO FARM FRESH EGGS ^{gf} 16
prepared any style

TRADITIONAL EGGS BENEDICT 20
canadian bacon/roasted tomato/chili pepper hollandaise

THREE EGG OMELET ^{gf} 19
choice of:
tomato/mushroom/peppers/onion/spinach
ham/sausage/chorizo/bacon
cheddar/swiss/mozzarella/goat cheese

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STARTERS

LEEK SOUP 9

pea purée | caviar

SOUTHWESTERN FRIED LOBSTER 15

corn | chayote | peppers | chipotle ranch

AHI TUNA POKE 16

smoked soy | sudachi citrus | chickpea flakes

BRAISED KABOCHA PORK BELLY TOSTADA 15

mole | black bean | pickled onion | cotija

gf

AVOCADO TARTARE 14

organic avocado | wasabi | wonton crisp

LOCAL HEIRLOOM TOMATO 14

basil sorbet | queen creek olive oil

gf

LOCALLY GROWN BABY GREEN LEAVES 13

cucumber | asian pear | watermelon | tomato dressing

gf

WARM SKILLET CORN BREAD 5

We share a deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, farmers and sustainable purveyors to deliver authentic True American cuisine.

Our Partners: Black Mesa Ranch | Farmer Richard Starkey | Maggie's Farm Aquaponics

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ENTREES

CRISPY SKINNED RAINBOW TROUT 29  gf
summer corn coulis | succotash | frisée

SEARED SOCKEYE SALMON 30 gf
creamed fennel | spicy mushroom | shaved green asparagus

PAN-SEARED BARRAMUNDI 32 gf
patrón barbeque | heirloom vegetables

CAST IRON JAMBALAYA 39 gf
day boat scallops | shrimp | andouille sausage
mussels | fire rice | smoked paprika pulled chicken

ORGANIC OVEN ROASTED HALF CHICKEN 29 gf
russian fingerlings | heirloom carrots | pearl onion | pan jus

GRILLED PORK CHOP 32  gf
frijoles | avocado crema | cotija cheese

ALL NATURAL BEEF FILET 39
forest mushroom puree | fondant potato | brussels sprouts

ALL NATURAL GRILLED BEEF RIB EYE 43 gf
broccolini | tomato | bourbon sauce

COLORADO RACK OF LAMB 42 gf
grilled polenta | fava beans | spring onion | coriander jus

CASARECCIA PASTA 26
black trumpet mushroom | arugula | oven-dried tomato | truffles
..... add shrimp or day boat scallop +10

SIDES 7

GRILLED ASPARAGUS gf

FRIED CAULIFLOWER gf

SAUTÉED WILD MUSHROOMS gf

ROASTED GARLIC POTATO PUREE gf

SMOKED GOUDA MAC N CHEESE

CHIPOTLE CREAM CORN gf

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COFFEE & DOUGHNUTS 9

Cold Brew Coffee Ice Cream/Caramel Paste
Warm Beignets

SWEET TACOS 9

Cannoli Taco Shell/Strawberry-Ricotta Filling
Strawberry-Vanilla Sorbet

VANILLA CRÈME BRÛLÉE 9_{CF}

Blackberry Macaroons

STICKY TOFFEE PUDDING 10

Brown Sugar Toffee Sauce/Lace Cookie Crunch
Vanilla Ice Cream

THE CAKE 10

Chocolate Pudding Layer Cake
Coconut Sorbet

ALL THINGS RASPBERRY 10

Raspberry Mousse Pillow/Raspberry Meringue
Raspberry Lime Sorbet

ICE CREAM OR SORBET SELECTIONS _{CF}

Vanilla/Chocolate/Coffee

Strawberry-Vanilla/Coconut/Raspberry-Lime

Single Scoop **5** Double Scoop **7** Triple Scoop **9**