

COFFEE & TEA

french press coffee pot 10

french press tea pot 10

please ask about our selections of fairmont loose teas

SPECIALTY COFFEES

café latte 7

cappuccino 7

espresso 6

additional flavor 1

chocolate, caramel or vanilla

BREAKFAST SMOOTHIES

green detox 10

kale, almond milk, banana, ginger, flax seed & cinnamon

orange lazarus 10

orange juice, vanilla whey protein, greek yogurt & mandarin

very berry 10

strawberry, blueberry, blackberry, vanilla yogurt & mint

RECOVERY BEVERAGES

bloody mary 12

vodka, tomato juice and our special blend of herbs and spices

mimosa 12

sparkling wine with a splash of orange juice

energizers 7

red bull, red bull sugar free

DAIRY

glass 4 / carafe 14

whole, 2%, skim, chocolate, soy, almond

JUICE

glass 7 / carafe 24

orange, grapefruit, apple, cranberry, pineapple, tomato, v8

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

OVER EASY

the ultimate sandwich * 18

two fresh eggs, black forest ham, applewood bacon
pork sausage, & aged cheddar served with a croissant
served with herbed potatoes

american breakfast * 19

two fresh eggs any style & herbed potatoes
sausage, applewood bacon, or chicken apple sausage
served with cracked wheat, country white, sourdough
nine grain or rye

breakfast burrito * 18

eggs, chorizo, cotija cheese, tomatillo avocado sauce in a flour tortilla
served with herbed potatoes

braised short rib benedict * 19

two poached eggs, hollandaise, beef short rib & english muffin
served with herbed potatoes

huevos rancheros * 18

two fresh eggs any style, rice, beans,
ranchero sauce, cheddar, cotija & corn tortillas

omelet your way * 19

three fresh eggs, served with herbed potatoes & served with
cracked wheat, country white, sourdough, nine grain or rye
choice of three fillings: bacon, sausage, chorizo, ham, onion, spinach,
green pepper, tomato, mushroom, jalapeno, swiss, american,
aged cheddar or pepper jack cheeses
each additional filling \$.75

egg white frittata * 19

spinach, broccolini, mushroom, tomato, & mozzarella
served with cracked wheat, country white, sourdough, nine grain
or rye bread

BREAKFAST SIDES

chicken apple sausage 5
pork sausage 5
herbed potatoes 5
applewood bacon 5
canadian bacon 5
cup of fruit or berries 7
one egg *5

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

GRIDDLED

buttermilk pancakes 15

served with whipped butter, vermont maple syrup
& choice of bananas or berries

belgian style waffle 15

choice of classic or red velvet, with whipped butter &
butter pecan maple syrup

vanilla brioche french toast 15

served with whipped butter, vermont maple syrup
& choice of bananas or berries

FRUIT & GRAIN

local fresh sliced fruit plate 15

seasonal

miniature pastries 14

croissant, muffin & danish

steel-cut oatmeal 10

raisins & brown sugar
served with choice of milk

breakfast cereals 8

bran flakes, cheerios, corn flakes, raisin bran, rice krispies,
special k, fruit loops, frosted flakes, shredded wheat
served with choice of milk

berry and granola parfait 10

vanilla yogurt, house made granola & berries

toast 5

cracked wheat, country white,
sourdough, nine grain or rye bread

CHILDREN'S BREAKFAST

entrées include a child's beverage

silver dollar pancakes 14

whipped butter & vermont maple syrup

healthy start 14

cereal with milk & seasonal fresh fruit cup

all american jr. 14

scrambled eggs, bacon, herbed potatoes & toast

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

WELL & BEING

tuscan kale tonnato caesar salad 15

croutons, parmigiano-reggiano, strawberries & pomegranate seeds

gf, p, e, pa | calories 442 | fat 19.5g | carbs 54.5g | protein 21.2g

three quinoa crab cakes 15

papaya-avocado relish & cilantro-lime vinaigrette

gf, p | calories 538 | fat 28.6g | carbs 41.6g | protein 31.0g

king salmon & quinoa super food * 22

edamame puree, radish sprouts, red quinoa salad, kimchi relish & sweet chili glaze

gf, p | calories 681 | fat 42.9g | carbs 27.4g | protein 49.2g

roasted baby beet salad 14

wild baby arugula, shaved fennel, apple & citrus chia seed vinaigrette

gf, v | calories 391 | fat 20.8g | carbs 49.9g | protein 7.2g

signature chicken breast lettuce wraps 15

raisins, green apples & butter lettuce

calories 493 | fat 9.6g | carbs 43.2g | protein 58.7g

grilled shrimp & edamame succotash 20

romesco sauce, edamame, sweet corn, fingerling potato, pickled onion & cilantro-lime yogurt

gf, p | calories 353 | fat 17.6g | carbs 20.7g | protein 29.6g

black bean, vegetable & quinoa burger 16

panko, bell pepper, onion, mushrooms, chimichurri, vegetable slaw served on a whole wheat bun

calories 650 | fat 38.9g | carbs 64.7g | protein 12.7g

grilled chicken breast cobb salad 18

mixed greens, avocado, blue cheese, bacon, grape tomatoes, hard-boiled egg & herb vinaigrette

gf | calories 697 | fat 48.9g | carbs 17.9g | protein 47.5g

gf= gluten free p=pescatarian e=eggless pa=paleo v=vegan

*consuming raw or uncooked food can increase your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

APPETIZERS

handrolled sushi

each roll contains eight pieces, served with wasabi & soy sauce

dragon roll * 16 shrimp tempura, unagi, avocado, scallion, shoyu

california roll * 14 crab, cucumber, avocado

salmon poke roll * 15 salmon, avocado, ginger, scallion

spicy tuna roll * 15 spicy tuna, cucumber

chicken wings or tenders 14

choice of buffalo or bbq sauce

choice of blue cheese or ranch dressing

served with carrots & celery

spinach artichoke dip 12

fresh spinach, artichokes, water chestnuts & cream cheese

served with fresh tortilla chips

spicy turkey lettuce wraps 16

roasted turkey, butter lettuce, water chestnuts, peanuts, mint & cilantro

mac & cheese fritters 14

all american mac & cheese, panko crust

served with a sweet paprika aioli

chips & dips 14

fire roasted salsa, guacamole & pimento cheese

served with house made tortilla chips

ENTRÉE SALADS

caesar 12

crisp romaine, parmesan cheese, caesar dressing & garlic croutons

baby greens salad 12

fresh greens, cucumber ribbons, grape tomato, carrots
& herbal vinaigrette

add protein 10

grilled chicken *

grilled steak *

seared salmon *

grilled shrimp *

asian chicken salad 17

grilled chicken, romaine lettuce, napa cabbage, peppers,
cashews, radish sprouts, mandarin oranges, crispy wontons &
sesame soy vinaigrette

chicken waldorf salad 16

roasted chicken breast, mayonnaise, grapes, apples,
walnuts, celery & butter lettuce

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

SOUP

seasonal soup 8

ask order taker for daily selection

chicken tortilla soup 8

roasted chicken, charred poblano, crema & corn tortilla strips

BURGER BAR

build your own custom burger

served with pickle, tomato, lettuce, red onions & french fries

choose meat:

ranchers beef * 19

house blend of short rib, prime, & brisket

black bean 16

black bean, bell pepper, onion, mushrooms & quinoa

turkey 17

ground turkey, panko, chimichurri

choose cheese:

cheddar, swiss, jack cheese, american, smoked provolone

each topping 2:

bacon, avocado, roasted peppers, sautéed mushrooms, fried egg, grilled onions, pineapple or candied pork belly

SANDWICHES

includes chips, potato salad, or coleslaw.
substitute french fries 2

hot pesto chicken sandwich 16

chicken breast, roasted red peppers, smoked provolone, pesto aioli & served on a brioche roll

italian grinder 14

salami, sopressata, black forest ham, lettuce, tomato, red onion, provolone, peppercini, red wine vinaigrette & served on italian bread

meatball sub 18

house made meatballs, mozzarella & pomodoro sauce, served on italian bread

turkey club 16

turkey breast, avocado, crisp lettuce, tomato, bacon & pesto aioli served on toasted country bread

duck confit bahn mi 18

shredded duck confit, pickled chayote daikon slaw, jalapeno, cilantro, served on a toasted roll

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

PASTA

roasted chicken & cavatappi pasta 21

chicken breast, mushrooms, english peas & creamy parmesan sauce

spaghetti with pomodoro 18

san marzano tomatoes, garlic, basil & olive oil
add house made meatballs 10

homemade ricotta gnocchi 20

prosciutto, roasted mushroom, pickled shallot, arugula pesto & parmesan reggiano

STONE OVEN PIZZAS

white pizza 20

ricotta, mozzarella, fontina, parmesan, artichoke, tomatoes & olive oil

chef's signature pizza 21

buffalo mozzarella, smoked fennel sausage, caramelized onions & roasted yellow peppers

build your own classic cheese pizza 18

classic marinara sauce, mozzarella, fontina & parmesan

each additional topping: 2

roasted peppers, roasted garlic, black olives, mushrooms, onions, pineapple, pepperoni, sausage, meatball, bbq chicken, or canadian bacon

ENTRÉES

12oz boneless ribeye steak * 29

mashed yukon gold potatoes, glazed root vegetables & maitre d'hotel butter

hoisin glazed beef shortrib 28

sweet potatoes, garlic snap peas & natural jus

organic free range chicken 22

fingerling potatoes, roasted seasonal vegetables & rosemary jus

pan seared salmon * 22

cauliflower, brown butter zucchini, capers, toasted almonds, golden raisins & aged balsamic

SIDES

french fries 7

mashed potatoes 8

sautéed spinach 8

caesar salad 9

broccolini 8

rice 8

asparagus 8

baby greens salad 9

*consuming raw or uncooked food can increase your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

CHILDREN'S ENTRÉES

entrées include a child's beverage & a choice of french fries, broccoli or fresh seasonal fruit cup

chicken parmesan penne 15

chicken tenders 14

grilled cheese 12

mac & cheese 13

hot dog 14

cheese pizza 13

little burger 14

little ice cream 5

fresh fruit cup 5

DESSERTS

double chocolate cake 10

served with a mango & raspberry sauce

vanilla creme brulee 10

pastry cream with caramelized sugar crust & berry compote

new york style cheesecake 10

served with a berry compote

house made four warm cookies 12

chocolate chip, oatmeal raisin, peanut butter & double chocolate chunk

sorbet 9

choose from mango, strawberry or passion fruit

ben & jerry's ice cream 10

pint in assorted flavors

old fashioned ice cream shake 9

vanilla or chocolate

*consuming raw or uncooked food can increase your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

BREAKFAST

american breakfast * 19

two fresh eggs any style & herbed potatoes
sausage, applewood bacon, or chicken apple sausage
served with cracked wheat, country white, sourdough, nine
grain or rye bread

omelet your way * 19

three fresh eggs, served with herbed potatoes & served with
cracked wheat, white, sourdough, nine grain, or rye
choice of three fillings: bacon, sausage, chorizo, ham, onion,
spinach, green pepper, tomato, mushroom, jalapeno, swiss,
american, aged cheddar or pepper jack cheeses
each additional filling \$.75

the ultimate sandwich * 18

two fresh eggs, black forest ham, applewood bacon,
pork sausage, & aged cheddar with a croissant
served with herbed potatoes

buttermilk pancakes 15

served with whipped butter, vermont maple syrup,
& choice of bananas or berries

STARTERS

seasonal soup 8

ask order taker for daily selection

spicy turkey wraps 16

roasted turkey, butter lettuce, water chestnuts, peanuts, mint
& cilantro

chicken wings or tenders 14

served with carrots & celery
choice of buffalo or bbq sauce
choice of blue cheese or ranch dressing

spinach artichoke dip 12

fresh spinach, artichokes, water chestnuts & cream cheese
served with fresh tortilla chips

mac & cheese fritters 14

all american mac & cheese, panko crust
served with a sweet paprika aioli

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

available 11pm-5am

SANDWICHES

includes chips, potato salad, or coleslaw.
substitute french fries 2

hot pesto chicken sandwich 16

chicken breast, roasted red peppers, smoked provolone,
pesto aioli & served on a brioche roll

turkey club 16

turkey breast, avocado, crisp lettuce, tomato, bacon & pesto aioli
served on toasted country bread

BURGER BAR

build your own custom burger
served with pickle, tomato, lettuce, red onions & french fries

choose meat:

ranchers beef * 19

house blend of short rib, prime, & brisket

black bean 16

black bean, bell pepper, onion, mushrooms & quinoa

turkey 17

ground turkey, panko, chimichurri

choose cheese:

cheddar, swiss, jack cheese, american, smoked provolone

each topping 2:

bacon, avocado, roasted peppers, sautéed mushrooms,
fried egg, grilled onions, pineapple or candied pork belly

DESSERTS

house made four warm cookies 12

chocolate chip, oatmeal raisin, peanut butter
& double chocolate chunk

ben & jerry's ice cream 10

pint in assorted flavors

double chocolate cake 10

served with a mango and raspberry sauce

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

HOPS

domestic beers 7

bud light, st. louis, mo
budweiser, st. louis, mo
miller lite, milwaukee, wi
blue moon, golden, co
fat tire, fort collins, co

imported beers 8

heineken, netherlands
amstel light, netherlands
stella artois, belgium
corona, mexico

local craft 8

kiltlifter scottish ale, tempe, az
hop knot ipa, tempe, az

cider 7

woodchuck, middlebury, vt

bucket of six domestic 36

bucket of six imported/craft/cider 42

COCKTAILS

cactus margarita 13

tequila, triple sec, agave nectar, prickly pear syrup
& fresh-squeezed lime juice

blueberry mojito 12

rum, fresh muddled mint, blueberries, agave nectar
fresh-squeezed lime juice & soda

classic cosmo 15

vodka, cointreau, fresh-squeezed lime juice &
splash of cranberry juice

mexican mule 13

tequila, ginger beer & fresh-squeezed lime juice

arizona fire and ice 12

vodka, lemonade, prickly pear syrup & jalapeno

cocktail of the day

ask your order taker for details

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

MASON MOCKTAILS

non-alcoholic

scottsdale shirley 8

sprite, grenadine & maraschino cherries

arizona sunset 8

freshly squeezed orange juice, pineapple juice, grenadine & soda

ironwood american kitchen lemonade 8

ask your order taker for the daily flavor

SHAKEN OR STIRRED

created by you, expertly shaken by us

choose your liquor:

deluxe vodka or gin 16

premium vodka or gin 19

choose your accompaniment:

dry vermouth, triple sec, sweet vermouth, lime or lemon juice, olive juice

choose your garnish:

cocktail onions, lemon twist, lime twist, olives, maraschino cherries

BEVERAGES

juice 7

orange, grapefruit, apple
pineapple, cranberry, tomato, v8

milk 4

whole, 2%, skim, chocolate, soy, almond

hot chocolate 5

served with whipped cream

soft drinks 5

coke, diet coke, coke zero, sprite, root beer, ginger ale

voss still water

350ml 6 / 800ml 7

voss sparkling water

350ml 6 / 800ml 7

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.

CELLAR

wines by the glass

simi, sonoma county, california, sauvignon blanc 13
canyon road, california, chardonnay 11
estancia, california, pinot noir 13
canyon road, california, cabernet sauvignon 11
michelle brut, washington, sparkling 11

champagne & sparkling wines

michelle brut, washington, 46
mumm brut, napa, california 68
moet & chandon, imperial, champagne, france 125
veuve clicquot, yellow label, champagne, france 145
dom perignon, champagne, france 399

white wines

simi, sonoma county, california, sauvignon blanc 61
kim crawford, new zealand, sauvignon blanc 66
clean slate, mosel, germany, reisling 52
zind humbrecht, alsace, france, riesling 72
antinori santa cristina, tuscan, pinot grigio 60
bottega vinaia, trentino, alto-adige, pinot grigio 75
canyon road, california, chardonnay 48
sonoma cutrer, russian river, california, chardonnay 68
domaine matrot bourgogne blanc, burgundy, france, chardonnay 75
arizona stronghold dala, arizona, chardonnay 62

red wines

canyon road, california, merlot 48
l'ecole no. 41, columbia valley, washington, merlot 70
estancia, california, pinot noir 54
chalone, monterey, california, pinot noir 68
bonterra, organic, mendocino, pinot noir 54
terre de trinci, umbria, italy, sangiovese 53
chateau lassegue les cadrans, saint emilion, bordeaux, france 82
canyon road, california, cabernet sauvignon 48
chateau smith, columbia valley, washington, cabernet sauvignon 75
hes allomi, napa valley, california, cabernet sauvignon 92
arizona stronghold nachise, arizona, rhone blend 65
yangarra, mclaren vale, australia, shiraz 64
cline ancient vines, contra costa county, california, zinfandel 66
opus one, napa valley, california 325

*consuming raw or uncooked food can increase
your chances of acquiring a foodborne illness

please touch the "in-room dining" button on your telephone for service.
A delivery charge of \$5 per order, applicable sales taxes,
plus a 22% service charge will be added to all checks.