



TURQUOISE POOL BAR
LUNCH MENU 11:00AM - 5:00PM

WEFT & WARP

ART BAR + KITCHEN

IN-ROOM DINING - BREAKFAST
7:00 AM - 11:00 AM

TEXT 480-568-2704 TO ORDER

HOUSEMADE PASTRIES

BUTTER
CROISSANT
9

NOBLE DOUBLE
CHOCOLATE MUFFIN
9

BANANA
MUFFIN
9 GF

MIXED BERRY
SCONE
9

PASTRY BOARD
SAMPLER
18

BREAKFAST

AVOCADO TOAST *V/VE* 22
avocado mash, radish, confit tomato,
chili oil, crispy shallots, multigrain bread
SUPER BOWL *GF/V* 18
greek yogurt, red grapes, figs,
evoo, cardamom honey, granola,
pistachio, coconut
OATMEAL *GF/V/VE* 16
steel cut oats, coconut milk, chia seeds,
raisins, pistachios, berries, brown sugar
BUTTERMILK PANCAKES *V* 23
strawberries, whipped cream
CHILAQUILES* *GF/V* 21
sunny side up eggs, avocado, tortilla
chips, cotija, verde sauce
Add slow braised pork +6

ARIZONA HOT PASTRAMI
HASH* 26
peppers, potatoes, onions, poached
eggs, swiss cheese, ancho chili
hollandaise
COWBOY EGGS BENEDICT* 26
beef brisket, poached eggs, avocado,
english muffin, ancho chili hollandaise
W&W OMELET* 22
country ham, cheddar, sourdough toast
Substitute egg whites +2
TWO EGGS ANY STYLE 23
eggs your way, home fries, sourdough
toast, choice of bacon or chicken apple
sausage links

THE CONTINENTAL 24
choice of
housemade pastry
petite super bowl // fruit salad
juice // brewed coffee

SIDES
seasonal berries 12
fruit salad 9
bacon // chicken apple sausage link 9
plain bagel - butter // cream cheese 9
french // home fries 6
toasted bread 5

BEVERAGES

LAVENDER LATTE 16
espresso, lavender
ORANGE CHAI BREVE 16
chai, orange
HORCHATA ICED COLD BREW 12
cold brew, horchata, milk, cinnamon
SONORAN COFFEE 10
espresso, cinnamon, piloncillo, orange peel
JOHNNY'S COLD BREW 10
PRESSED JUICERY 10
daily selection
TEA SERVICE 10
jasmine pearl, earl grey, english
breakfast, daily detox
LATTE // CAPPUCCINO// MOCHA 8
coconut, hazelnut, vanilla, caramel
milk: whole, almond, oat, coconut
ICED TEA 5

COCKTAILS

SPRO MAR 21
OHV vodka, espresso, espresso liqueur
LAVENDER BEE 20
suncliff gin, lavender honey syrup, lemon,
honeycomb tuile
SICILIAN GRAPEFRUIT 18
OHV gin, thyme, lemon, grapefruit
GRAND MIMOSA 17
champagne, orange juice, grand marnier
PERMANENT VACATION 16
sparkling rosé, italicus, elderflower tonic
ANDAZ BLOODY MARY 16
OHV vodka, lime, bloody mary mix

BEER & SELTZER

DRAFT 9
blonde, mexican lager, lager, IPA
CAN 9
modelo, coors, kilt lifter
SELTZER 9
high noon
N/A 9
athletic brewing

WINE

ROSÉ 16
SPARKLING 17
CHARDONNAY 19
PINOT NOIR 17
SAUVIGNON BLANC 17
CABERNET 24

Chef Sammy D. / Executive Chef

DF dairy free / GF gluten free / VE vegan / V vegetarian

*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 service and delivery charge of 22% will be added to all in-room dining orders.



DESSERT MENU

WEFT & WARP

ART BAR + KITCHEN

IN-ROOM DINING - DINNER

5:00 PM - 9:00 PM

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APPETIZERS

SHRIMP CURRY 24

fresno chili, cardamom, cilantro

HARISSA LAMB MEATBALLS 23

tomato fennel sauce, mint, feta

HAMACHI CRUDO* DF/GF 18

capers, calabrian chili, pine nuts

FALAFEL SLIDERS V 16

smashed falafel, tomato, lettuce,
pickle turkish pepper, garlic sauce

PAN CON TOMATE 11

OLIVES & MORE GF/V 12

olives, pepperdew, chili, orange
zest, feta

CAULIFLOWER DF/GF/VE/V 12

zhoug, golden raisins, marcona
almonds

HEIRLOOM CARROTS GF/V 12

roasted artichoke, muhammara
goat cheese, tahini vinaigrette

PATATAS BRAVAS 12

spanish duck fat potatoes,
salsa brava, saffron aioli

WHIPPED EGGPLANT DIP V 19

confit eggplant, crème fraiche
tapenade grilled country bread

HUMMUS & LAFFA DF/V/VE 18

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

FATTOUSH SALAD V 18

snap pea, cucumber, red onion,
pomegranate, pita crouton, urfa
biber chili, honey lemon yogurt,
sumac vinaigrette

TRADITIONAL GREEK GF/V 19

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

PASTA

PAPPARDELLE V 37

sauteed mushrooms, white
wine, mushroom broth,
parmigiano reggiano

RIGATONI 38

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

MALFALDINE 41

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

SIGNATURE

MARY'S CHICKEN GF 35

OREGANATA

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

PAN ROASTED GF 37

NORWEGIAN SALMON

yogurt sauce, harissa, radish,
cucumber mint salad

GRILLED K-4 SKIRT STEAK* 52 GF

red chimichurri, spanish potato salad

COCKTAILS

OLD FASHIONED 18

elijah craig, demerara, bitters

MARGARITA 18

maestro dobel tequila, orange liqueur, lime

COSMOPOLITAN 18

titos vodka, orange liqueur, cranberry, lime

APEROL SPRITZ 18

aperol, sparkling wine, club soda

WINE

ROSÉ 16

SPARKLING 17

CHARDONNAY 19

PINOT NOIR 17

SAUVIGNON BLANC 17

CABERNET 24

BEER

DRAFT 9

blonde, mexican lager, lager, IPA

WINE BOTTLE

DOMAINE CARNEROS USA 87

VEUVE CLIQUOT FR 145

CLOS DU VAL, SAUVIGNON BLANC CA 85

POST & BEAM, CHARDONNAY CA 80

DOMAINE NAUDET, SANCERRE FR 75

CROSSBARN, PINOT NOIR CA 75

SILVER OAK, CABERNET SAUVIGNON CA 165

CHATEAU PAVIE, CABERNET FR 75

AZELIA, NEBBIOLO IT 120

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