



EAT IN / TO-GO

TO PLACE AN ORDER PLEASE DIAL "EAT IN"

Pick up your order at Weft & Warp Art Bar + Kitchen or have it delivered to your bungalow for a \$5.00 delivery fee and 22% service charge



BREAKFAST 7:00AM-11:00AM

w&w continental pastry of the day, fresh fruit, yogurt, choice of fresh juice or coffee	20
purple energy coconut yogurt, berry puree, kiwi, caramelized bananas house-made granola, pistachios	13
two cage free eggs any style* choice of two companions	16
avocado toast* sunny side up cage free eggs, lemon preserves, watercress	17
chorizo and egg burrito* potato, onion, bell pepper, jack cheese, roasted salsa	15
pancakes choice of buttermilk, blue corn, blueberry or chocolate chip	15
yogurt parfait vanilla yogurt, nut and seed granola, mixed berry preserve	12
companions bacon hash browns ham steak chicken sausage fresh fruit toast - white, rye, whole grain	6

BEVERAGES

fresh juices orange, tomato, apple, grapefruit	5
kombucha seasonal favorites	8
cold-pressed juices rotating selection	9
CULT cold brew coffee browlifter by CULT coffee roasters	7
beans CULT espresso, cappuccinos & lattés	6
leafs CULT botanicals and tea service	5

LUNCH 11:00AM-5:00PM

salsa ranchero and quacamole corn tortilla chips	12
caesar salad* romaine, house croutons, parmesan, caesar dressing. add your choice of: grilled chicken 6 baja shrimp 6 mahi 6	13
tacos choice of meat served on warm yellow corn tortillas with red cabbage slaw and salsa ranchero marinated flank steak 5 green chile pork 4 chicken tinga 4 grilled ancho mahi 5 baja shrimp 6	
quesadilla melted queso oaxaca on soft flour tortillas with pico di gallo and your choice of the following: carne asada flank steak chicken tinga baja shrimp	15
sonoran chicken sandwich applewood bacon, pepper jack cheese smoky house-adobo, lettuce, tomato, toasted brioche bun served with fries or fruit	14
all american burger* angus patty, spicy remoulade, lettuce, pickles, toasted brioche bun served with fries or fruit and your choice of cheddar, swiss, or pepper jack cheese	20
companions fries mixed green salad with house vinaigrette fresh fruit	6

DINNER 5:30PM-10:00PM

mixed baby green baby heirloom tomato, pecans, lemon dijon dressing	15
arugula pickled strawberries, smoked burrata, aleppo vinaigrette	14
grilled chicken thigh sandwich brioche bun, bacon, adobo sauce	15
grass-fed beef burger choice of cheddar or swiss, rémoulade, pickle-lettuce slaw	20
pan-seared market fish shaved fennel, dried tomato, avocado vinaigrette	35
smoked mary's chicken fresno sauce, broccolini	33
pepper crusted new york strip truffle frites, house made herb butter	43
roasted vegetable pappardelle heirloom tomato, asparagus, roasted garlic butter, goat cheese	22
ice cream [ask for the flavor of the night]	9

WINE

red Pike Road Pinot Noir 13/48 Bonanza by Caymus, Cabernet 13/48 Felino by Paul Hobbs, Malbec 13/48 Passion Has Red Lips, Red Blend 14/50
white, sparkling, rosé Quilt, Chardonnay 15/55 Crowded House, Sauvignon Blanc 14/50 Cistercien, Rosé 15/55 Mumm, Napa Brut Prestige 15/55

BEER

ask for our local craft and draft selection

BOTTLE SERVICE

(will include choice of mixer and drinking utensils)

Titos 160
Makers Mark 230
Bombay 215
Casamigos Blanco 300

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All room service orders are subject to local taxes, delivery charge of \$5, and a service charge of 22%. The service charge includes gratuity.