WEFT & WARP
ART BAR + KITCHEN

BREAKFAST
monday - friday

HOUSEMADE PASTRIES

BUTTER CROISSANT
9

NOBLE DOUBLE CHOCOLATE MUFFIN
9

BANANA MUFFIN
9 GF

MIXED BERRY SCONE
9

PASTRY BOARD SAMPLER
18

BREAKFAST
7 to 11 a.m.

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

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

CHILAQUILES* GF/V 21
sunny side up eggs, avocado, tortilla chips, cotija, verde sauce
Add slow braised pork +6

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

TOASTED BREAD
5

PLAIN BAGEL
butter // cream cheese
9

FRENCH // HOME FRIES
6

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 charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.

WEFT & WARP
ART BAR + KITCHEN

COCKTAILS

ANDAZ BLOODY MARY 16
OHB vodka, lime, bloody mary mix

SICILIAN GRAPEFRUIT 18
OHB gin, thyme, lemon, grapefruit

PERMANENT VACATION 16
sparkling rosé, italicus, elderflower tonic

GRAND MIMOSA 17
champagne, orange juice, grand marnier

SPRO MAR 21
OHB vodka, espresso, espresso liqueur

LAVENDER BEE 20
suncliffe gin, lavender honey syrup, lemon, honeycomb tuile

WINES

rosé 15
sparkling 17
chardonnay 17
pinot noir 17
sauvignon blanc 19
cabernet 24

BEER & SELTZERS 9

draft // blonde, mexican lager, lager, IPA
can // modelo, coors, kilt lifter
seltzer // high noon
n/a // athletic brewing

COFFEES

BANANA HAZELNUT MOCHA 16
espresso, hazelnut, banana cold foam

LAVENDER LATTE 16
espresso, lavender

HORCHATA ICED COLD BREW 12
cold brew, horchata, milk, cinnamon

LATTE // CAPUCCINO 8
coconut, hazelnut, vanilla, caramel
milk: whole, almond, oat, coconut

BLACKBERRY WHITE MOCHA 16
espresso, blackberry, mocha

ORANGE CHAI BREVE 16
chai, orange

SONORAN COFFEE 10
espresso, cinnamon, piloncillo, orange peel

JOHNNY'S COLD BREW 10

MOCHA 8

BEVERAGES

5 ICED TEA

6 JUICE
grapefruit
orange
cranberry

8 PRICKLY PEAR LEMONADE

8 KOMBUCHA
ginger boost
citrus sunrise

10 PRESSED JUICERY

10 TEA SERVICE
jasmine pearl
earl grey
english breakfast
daily detox

*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 charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.