

WEFT & WARP

ART BAR + KITCHEN

BRUNCH

saturday & sunday

BREAKFAST

7 to 1:30 p.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

HOUSEMADE PASTRIES

BUTTER
CROISSANT
9

NOBLE DOUBLE
CHOCOLATE MUFFIN
9

BANANA
MUFFIN
9 GF

MIXED BERRY
SCONE
9

PASTRY BOARD
SAMPLER
18

LUNCH

11 to 1:30 p.m.

W&W BURGER* 21

cheese, secret sauce, pickle chips, caramelized onions, lettuce, tomato, sesame brioche bun

FALAFEL SLIDERS V 16

smashed falafel, tomato, lettuce, pickle, garlic sauce

CHICKEN SANDWICH 22

harissa aioli, arugula, pepperoncini, goat cheese

FATTOUSH SALAD V 15

romaine, cucumber, red onion, radish, sugar snaps, pita chip, yogurt, mint, pomegranate, sumac vinaigrette

TRADITIONAL GF/V 16

GREEK SALAD

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

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.

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COCKTAILS

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

SICILIAN GRAPEFRUIT 18
OHV gin, thyme, lemon, grapefruit

PERMANENT VACATION 16
sparkling rosé, italicus, elderflower tonic

GRAND MIMOSA 17
champagne, orange juice, grand marnier

SPRO MAR 21
OHV 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

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