DINNER

cheese & charcuterie 18
assorted cheeses and meats, arizona olives, berries
accoutrements, grilled ciabatta

caramelized onion dip 9
desert corn chips, micro cilantro

ahi tuna tartar* 21
mango, cucumber, smoked chili aioli
desert corn chips

summer squash soup 12
crème fraiche, smoked paprika, micro cilantro

crispy cauliflower 9
romesco, crushed pecans, chives

chorizo fritters 13
poblano-buttermilk dressing

grilled asparagus 9
grated cured egg, seed crumble, aleppo

citrus salad 15
burrata, fennel, candied pecans, mint vinaigrette
ciabatta

baby romaine salad 15
ancho-caesar dressing, asiago cracker
even dried heirlooms

compressed watermelon salad 15
local goat cheese, shallot, pear tomato
radish, pickled rind, micro mint

add to your salad
organic chicken breast 6 // NY steak 11 // prawns 8

roasted fingerling potatoes 9
sherry aioli, cotija, micro arugula

shaved sweet corn 9
garlic aioli, cotija cheese, chives, aleppo, micro cilantro

chili rubbed prawns* 21
citrus, local olives, arugula, beurre blanc

piquillo farro risotto 19
shaved carmody, pink ice

pan seared scallop pasta* 36
bucatini, chorizo, cherry tomato, basil pesto, grilled ciabatta

market fish* 30
romesco, rainbow cauliflower, watermelon radish
fingerling potato, cress, grilled lemon

honey brined chicken* 26
summer succotash, enchilada sauce, purple watercress

new york strip 12oz* 38
mole, sweet peppers, pickled onions, chimichurri
avocado mousse

The name Weft & Warp is derived from the art form of weaving, where individual weft threads are loomed together with the tension-holding warp threads to create a strong, colorful new creation. In this spirit, we have created an Arizona-inspired, full-flavored menu in an environment that weaves together the artists, farmers, and purveyors from the broad range of cultures that have influenced the area. The food — and the surroundings — are the strands that weave together conversation, experience, and community. It’s a delicious tapestry that is constantly evolving, becoming more richly varied with each new dish, and each guest who arrives to enjoy and become a part of the story.

*These items are served raw or undercooked. Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.