



SOUTHWEST BISTRO

TO SHARE

Fresh Guacamole v	12
Mild, Medium or Spicy • Corn Tortilla Chips • Prepared Tableside	
Chips and Salsa Trio v	8
Roasted Tomatoes • Avocado-Tomatillo • Grilled Corn Salsa	

APPETIZERS

Bacon Wrapped Shrimp gf	16
Jicama Slaw • Watermelon Radish • Citrus-Melon Purée	
Potato and Roasted Corn Cake	12
Poblano Chili Pepper • Pepper Jack Cheese • Queso Fresco • Cilantro • Apple Jicama Slaw	
Quesadilla Choice of Chicken or Beef	Chicken 12 / Beef 13
Onions • Tomatoes • Oaxaca Cheese • Monterey Jack Cheese • Chunky Tomato Salsa • Sour Cream	
Flour and Blue Corn Tortillas	
Braised Short Ribs gf	16
Sweet Corn Purée • Baby Frisée • Blueberry Demi Sauce • Fried Leeks	

SOUPS

Chicken Tortilla Soup	Small 8 / Large 10
Chicken • Avocado • Squash • Tomatoes	
Acorn Squash Cauliflower Soup gf v	Small 7 / Large 9
Roasted Acorn Squash • Cauliflower • Sweet Corn • Red Chili Oil	

SALADS

Add Grilled Chicken or Salmon* to any for 6 or Chile Lime Shrimp for 8

House Salad v	10
Mixed Greens • Grape Tomatoes • Cucumber • Red Onion • Ciabatta Crouton • Local Honey-Lime Vinaigrette	
Southwestern Caesar Salad	12
Roasted Corn • Black Beans • Tomatoes • Manchego Cheese • Corn Bread Croutons • Tortilla Strips	
Ancho-Chipotle Caesar Dressing	
Spinach Salad gf	14
Baby Spinach • Sweet Potatoes • Local Goat Cheese • Naturally Cured Bacon • Mustard Seed-Lemon Dressing	

ENTREES

Ancho Apricot BBQ Ribs gf	29
Warm Potato Salad • Roasted Corn • Green Onion • Bacon • Pickled Onion	
Half Roasted Chicken gf	26
Lemon Sage • Roasted Potatoes • Heirloom Baby Tomatoes • Citrus Agave Glaze	
Seared Atlantic Halibut gf	28
Creamed Potatoes • Leeks • Roasted Cauliflower • Lemon Cilantro Spice	
Roasted Rack of Lamb gf	32
Brussels Sprouts • Butternut Squash • Naturally Cured Bacon • Red Wine Cranberry Glaze	
Pistachio Butter Crusted New York Strip gf	34
Butternut Squash Sauce • Fire Roasted Baby Vegetables	
Oven Roasted Salmon	24
Garbanzo Bean Purée • Honey Lemon Heirloom Carrots • Kale • Shallot Citrus Jam	
Southwestern Stuffed Squash v	17
Tofu • Corn • Zucchini • Yellow Squash • Red Bell Pepper • Guajillo Enchilada Sauce	
SWB Burger*	15
Strauss Grass Fed Beef • White Cheddar • Lettuce • Tomatoes • Onion • Sweet Pickles • Brioche Bun	

SIDES

Roasted Potatoes gf v	7
Roasted Seasonal Vegetables gf v	6
House Side Salad v	6
Asparagus gf v	7

gf - gluten free
v - vegan

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
An automatic 18% gratuity will be applied to parties of 6 or more. Smaller portions are available for children 12 years of age or younger at half price for designated a la carte menu items.

We proudly support our local farms, ranchers, dairies and purveyors.

HYATT REGENCY SCOTTSDALE RESORT & SPA