

Brunch

FRUITS, BOWLS, SHARES

BAKERY BASKET croissant raisin swirl danish, pain au chocolat, blueberry muffin	15
AÇAÍ BOWL mixed berries, banana, toasted coconut, crushed almonds, chia flax seeds V GF	14
FRUIT AND CITRUS PLATE best of season fruit, local citrus, hemp seed VG GF	15
SMOKED SALMON Santa Barbara Smokehouse salmon, flagel bagel, shaved fennel, sweet onion GF*	17
CHILLED JUMBO SHRIMP cocktail sauce GF	22
MIXED GREEN SALAD cherry tomatoes, radishes, pea shoots, dijon sherry vinaigrette	13

EGGS & CAKES

VEGETABLE HASH BOWL toasted farro, grated cotija cheese, egg any style, chimichurri	18
F&A OMELETTE baby spinach, jimmy nardello peppers, charred scallion, aged cheddar	18
THE FRANK CLASSIC BENEDICT* Canadian bacon, hollandaise	18
AVOCADO TOAST* pickled vegetables, shaved radish, grated cotija, poached egg	20
OLD FASHIONED PANCAKES whipped butter, maple syrup (add fried egg \$2)	15

PLATES

CLASSIC CHEESEBURGER* lettuce, tomato, onion, choice of cheese GF*	19
NASHVILLE STYLE CHICKEN SANDWICH crispy chicken, tart pickles, cabbage slaw GF*	18
LEMON RICOTTA & SWEET PEA RAVIOLI wild mustroom, fava beans, spring onions	28
CROQUE MADAME cherry gazpacho, seasonal greens	17
CHICKEN AND WAFFLE fennel sausage gravy	22
STEAK FRITES flat iron steak, french fries, chimichurri	33

DESSERT

CARROT CAKE carrot ginger chutney, candied pecan	13
NAPOLEON raspberries, vanilla chantilly, raspberry gelée	13
BANANA CHEESECAKE vanilla banana cheesecake, banana foster sauce, roasted banana, caramel popcorn	14
CHOCOLATE MOLTEN CAKE warm chocolate cake, cherry foam, maple brix peaches, crumbles, vanilla ice cream	14
SUNDAE TRIO vanilla, chocolate and strawberry gelato	12

BEVERAGES

La Colombe Regular or Decaf Coffee	6	Cappuccino	7
Tea Leaves Hot Tea	5	Latte	7
Iced Tea	5	Mocha Latte	8
Espresso	6	Orange or Grapefruit Juice	7
Double Espresso	7	Tomato Juice	7

GF - Indicates the dish is gluten free.

GF* - Indicates the dish can be made gluten free upon request.

VG - Indicates the dish is vegetarian.

V - Indicates the dish is vegan.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience, an automatic gratuity of 18% will be added to parties of six or more.

All credit card transactions will appear at an additional 25% of the base amount authorized until fully processed by the Arizona Biltmore.

COCKTAILS

SITTING PRETTY 16
ketel one grapefruit & rose, st. germain, prosecco, served in a grapefruit

MYSTERY ROOM 17
yellow chartreuse, sunoty toki, honey, lemon juice, chandon brut classic

PURE GOLD 18
hennessy vs, grand marnier, angostura bitters, sugar cube, veuve clicquot, luxardo cherry, orange peel

BEHIND CLOSED DOORS 15
casamigos blanco, lime juice, agave, peach liqueur, giffard pamplemousse

PATENT PENDING 17
ketel one peach & orange blossom, aperol, lemon juice, coconut purée, fee foam, club soda

BABY, YOU'RE DRIVING 16
cruzan single barrel, lime juice, pure cane syrup, angostura bitters, chandon brut classic, mint

RED SANGRIA 14
red wine, cognac, mango juice, cranberry juice, peach liqueur, fresh fruit

Classic Mimosa 15

Bloody Maria 15

Bloody Mary 15

EXCLUSIVE BREWS

KUMQUAT KOLSCH 11/16
Brewed exclusively for Arizona Biltmore
Since 2016, Huss Brewing has added a blend of fresh kumquats from the Biltmore Estate to a crisp German-style Kosch.