

# ARIZONA BILTMORE™

## MORNING START

<b>BAKERY BASKET</b> croissant, raisin swirl danish, pain au chocolat, blueberry muffin	15
<b>SMOKED SALMON</b> Santa Barbara Smokehouse salmon, flagel bagel, shaved fennel, sweet onion GF*	17
<b>GREEK YOGURT &amp; BERRIES</b> toasted granola, dates, blue agave nectar VG	15
<b>STEEL-CUT OATS</b> golden raisins, berries, brown sugar V	12
<b>FRUIT &amp; CITRUS PLATE</b> best of season fruit, local citrus, hemp seeds VG GF	15

## BREAKFAST

Our egg offerings are served with your choice of crispy hashbrowns or seasonal fruits

<b>TWO EGGS ANY STYLE*</b> sausage patty, chicken apple sausage or pecanwood smoked bacon GF	18
<b>HUEVOS RANCHEROS*</b> sunny side up egg, corn tostada, chorizo, cotija cheese, black beans GF	19
<b>F&amp;A OMELETTE</b> baby spinach, jimmy nardello peppers, charred scallion, aged cheddar GF	18
<b>CHILE RELLENO OMELETTE</b> charred poblano peppers, chorizo, crow's dairy goat cheese, pico de gallo GF	19
<b>VEGETABLE HASH BOWL</b> toasted farro, grated cotija cheese, chimichurri	18
<b>BREAKFAST SANDWICH*</b> bacon or sausage patty, two eggs, sharp cheddar, charred pepper aioli GF	16
<b>AVOCADO TOAST*</b> pickled vegetables, shaved radish, grated cotija, poached egg GF*	20
<b>WHITE CHOCOLATE AND KUMQUAT BRIOCHE FRENCH TOAST</b> citrus mascarpone	16
<b>OLD FASHIONED PANCAKES</b> whipped butter, maple syrup VG (add fried egg \$2)	17
<b>BELGIAN WAFFLE</b> compressed prickly pears, agave whipped cream, toasted almonds VG	17

## BEVERAGES

<b>La Colombe Regular or Decaf</b>	small pot 14 / large pot 18
<b>Tea Leaves Hot Tea</b>	small pot 12/ large pot 16
<b>Fresh Juice Orange or Grapefruit</b>	small 6 / large 7
<b>Tomato, V8, Apple or Cranberry</b>	small 6 / large 7
<b>Ice Cold Milk Whole, 2%, non-fat, soy, rice or almond</b>	small 5 / large 6

## BREAKFAST MENU 6am–11am

To Order, Touch 4051  
or Scan this QR Code



## Children

**ONE MIGHTY EGG\***  
One egg your way with  
breakfast potatoes,  
bacon or sausage, toast  
12

**PANCAKES & BERRIES**  
Maple syrup  
12

## Sides

**Sausage patties** 7  
**Crispy hash browns** V 5  
**Chicken apple sausage** 7  
**Pecanwood smoked bacon** 7  
**Cup of berries** V GF 8  
**Cup of fruit** V GF 5  
**Sliced tomato** V GF 7  
**Avocado** V GF 7

“Pet Option”

## Best Friend Protein Bowl

Five ounces of beef or chicken,  
farro grains & mixed steamed vegetables  
Served with bottled water  
15

\*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 17.8% is charged as a gratuity and is distributed to Resort employees. Resort fees to cover administrative and discretionary costs include a \$4 delivery charge and 5.2% service charge.

# ARIZONA BILTMORE™

## SMALL PLATES

<b>CHICKEN WINGS</b> red hot sauce, carrot & celery, smoked bleu cheese	17
<b>CRAB CAKES</b> mango salsa, roasted corn puree, watercress salad	22

## SOUPS & SALADS

enhancements: tofu 6 | chicken 7 | steak 9 | shrimp 9 | salmon 10

<b>CHICKEN TORTILLA SOUP</b> smoked chicken, avocado, scallion, tortilla chips GF	14
<b>MURRAY FARM CHERRY GAZPACHO</b> pickled red onions, cherry tomato and strawberry salsa	14
<b>CAESAR SALAD</b> romaine lettuce, parmesan cheese, toasted croutons GF*	13
<b>ICEBERG WEDGE</b> hard boiled eggs, smoked moody bleu cheese, pecan wood bacon, buttermilk dressing	14
<b>MIXED GREENS</b> cherry tomato, radishes, pea shoots, dijon sherry vinaigrette VG GF	13
<b>SNAP PEA RICOTTA</b> local radishes, pea shoots, pickled garlic, toasted almonds, lemon oil	16
<b>HEIRLOOM TOMATOES &amp; WATERMELON</b> goat cheese, roasted hazelnuts, mint, toasted croutons	16
<b>CURRY CHICKPEA BOWL</b> kale, quinoa, sweet potatoes, avocado crema, carrots	18
<b>ASIAN NOODLE SALAD</b> rotisserie chicken, mango, chopped peanuts, basil, cilantro, mint	22

## PIZZA gluten free version available

<b>MARGHERITA</b> crushed tomatoes, mozzarella, basil VG GF*	15
<b>SMOKED SALMON</b> zucchini, mozzarella, pickled onions and mustard seeds GF*	18
<b>ITALIAN FENNEL SAUSAGE</b> roasted peppers, cipollini onions GF*	17

## ENTREES

<b>CLASSIC CHEESEBURGER*</b> lettuce, tomato, onion, choice of cheese GF	20
<b>BLT</b> applewood bacon, lettuce, heirloom tomato, calabrian chili aioli (add avocado \$4)	18
<b>PATTY MELT*</b> caramelized onion, sauerkraut, thousand island dressing GF*	19
<b>IMPOSSIBLE BURGER</b> lettuce, tomato, onion VG	17
<b>NASHVILLE STYLE CHICKEN SANDWICH</b> crispy chicken, tart pickles, cabbage slaw, kewpie mayo	18
<b>BUCATINI PASTA</b> Argentine red shrimp, san marzano tomato (vegan upon request)	26
<b>LEMON RICOTTA RAVIOLI</b> wild mushroom, fava beans, spring onions VG	28
<b>PAN SEARED RAINBOW TROUT</b> toasted farro, wild arugula, cherry tomatoes, roasted corn, pea shoots, minus 8 vinaigrette	27
<b>PARMESAN CRUSTED HALF CHICKEN</b> gnocchi, kale, chanterelles and sage jus	28
<b>SALMON STEAK</b> served with choice of two sides	32
<b>FLAT IRON STEAK*</b> served with choice of two sides	33
<b>NEW YORK STEAK*</b> served with choice of two sides	46

## WINE

<b>CHAMPAGNE &amp; SPARKLING</b>	
Moët & Chandon Imperial Brut, Champagne, Epernay	130
Veuve Clicquot, Yellow Label, Champagne, Reims, FR	32/126
Dom Perignon, 2010 Brut, Champagne, Epernay	410
Chandon Brut Classic, Sparkling Wine, CA	16/65
<b>WHITES &amp; ROSÉ</b>	
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ	80
Terlato Family, Pinot Grigio, Colli Orientali del Friuli DOC, IT	22/33/84
Chateau Ste. Michelle & Dr. Loosen, Eroica, Riesling, WA	20/30/75
Sonoma-Cutrer, Chardonnay, RRV, CA	20/30/80
Frog's Leap, Chardonnay, Napa Valley, CA	23/34/87
Château d'Esclans, Whispering Angel, Rosé, Provence, FR	84
<b>REDS</b>	
Davis Bynum, Jane's Vnyd., Pinot Noir, RRV, CA	23/34/87
Belle Gloss, Clark & Telephone, Pinot Noir, RRV, CA	100
Pride Mountain, Merlot, Napa-Sonoma, CA	125
Bodega Norton Reserva, Malbec, Mendoza, ARG	19/29/72
Daou Vineyards, Cabernet Sauvignon, Paso Robles, CA	22/33/84
ZD Winery, Cabernet Sauvignon, Napa Valley, CA	27/40/100
The Prisoner, Red Blend, Napa Valley, CA	29/43/112

### ALL DAY MENU

# 11am–11pm

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## Children

- Macaroni & Cheese 11
- Crispy Chicken Strips & Fries 11
- Cheeseburger & Fries\* 11

## Sides

- House Made French Fries V 7
- Roasted Fingerling Potatoes V 10
- Blistered Vine Ripe Tomatoes GF 7
- Roasted Heirloom Carrots, chimichurri sauce V 12
- Charred Broccolini V 9

## Dessert

- CARROT CAKE** 13  
carrot ginger chutney, candied pecan
- NAPOLEON** 13  
raspberries, vanilla chantilly, raspberry gelée
- BANANA CHEESECAKE** 14  
vanilla banana cheesecake, banana foster sauce, roasted banana, caramel popcorn

## Beverages

- Coke, Diet Coke, Sprite 5
- Lemonade, Iced Tea Glass 5 / Pitcher 14
- Red Bull Energy Drink or Sugar Free 6

## Beer

### IMPORT | DOMESTIC | LOCAL

- Amstel Light 9
- Corona Extra 9
- Miller Lite 9
- State 48 Mango Wheat 10
- Huss Desert Sage IPA 10

"Pet Option"

## Best Friend Protein Bowl

- Five ounces of beef or chicken,  
farro grains & mixed steamed vegetables  
Served with bottled water 15

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