

McARTHUR'S

BREAKFAST

A Century of Great Taste

Named in honor of Albert Chase McArthur, the Arizona Biltmore’s visionary architect, we welcome you to McArthur’s, a place of warmth, iconic design and a few surprises. Through McArthur’s incredible vision, the heart of the Arizona Biltmore shines on brightly.

LIGHTER FARE

AÇAÍ BOWL VG/V Mixed berries, banana, toasted coconut, sliced almonds, chia-flax seeds 19	BAKERY BASKET VG Croissant, Pecan bun, pain au chocolat, blueberry muffin 18
CHIA PARFAIT VG/V Chia, oat milk, mixed berries, and granola 21	STEEL-CUT OATS VG/V Golden raisins, berries, brown sugar 19
FRUIT & CITRUS PLATE VG/V/GF Best of seasonal fruit, local citrus 21	

GRIDDLE

BELGIAN WAFFLE VG Banana, strawberry, whipped cream, Nutella, maple syrup 21
LEMON CREAM CHEESE PANCAKES VG Housemade blueberry compote, whipped cream 23

EGGS & SCRAMBLES

BILTMORE BENEDICT* Canadian bacon, hollandaise <i>Inspired by the original Waldorf Astoria recipe</i> 28	BREAKFAST SANDWICH* Sunny side up eggs, bacon, caramelized onions, Calabrian aioli, avocado, brioche bun 23
CLASSIC BREAKFAST* Two eggs any style CHOICE OF <i>sausage patty, chicken apple sausage or applewood smoked bacon, toast and breakfast potatoes or fruit</i> 22	OMELET* VG Mushroom, spinach, Monterey Jack cheese CHOICE OF <i>toast and breakfast potatoes or fruit</i> 27

TOAST Wheat, white, rye, multi-grain, sourdough, English muffin 6
½ AVOCADO V 7
COTTAGE CHEESE VG 8
PLAIN OR GREEK YOGURT VG 8
FRESH BERRIES V 10
SLICED FRUIT V 10
BREAKFAST MEAT Applewood smoked bacon, turkey bacon, chicken-apple sausage, pork sausage, Canadian bacon, chorizo 11

BREAKFAST SPECIALTIES

HUEVOS RANCHEROS* Cage-free sunny side up egg, corn tostada, chorizo, Cotija cheese, black beans, guacamole, Pico de Gallo 26	AVOCADO TOAST VG Shaved vegetables, radish, grated cotija cheese 26 <i>Smoked Salmon* +15 Poached Egg* +4</i>	BREAKFAST BURRITO* Breakfast sausage, avocado, scrambled eggs, cheddar, tots, Pico de Gallo, calabrian aioli 24
SMOKED SALMON & BAGEL* Cream cheese, capers, shaved red onions, cucumber 28		SWEET POTATO HASH* VG Roasted sweet potato, farro, pea tendrils, grilled onion, shaved pecorino, fried or poached egg 24

BEVERAGES

LA COLOMBE REGULAR OR DECAF COFFEE	6	TEA LEAVES HOT TEA	5
COLD BREW COFFEE	8	ORANGE JUICE	8
ICED TEA	5	GRAPEFRUIT JUICE	8
ESPRESSO	6	TOMATO JUICE	8
DOUBLE ESPRESSO	9	MAQUI SUPER FRUIT SMOOTHIE BY REALM	15
LATTE	7	MANGO SUNRISE SMOOTHIE BY REALM	15
MOCHA LATTE	8		

COCKTAILS

CLASSIC MIMOSA	18
BLOODY MARY	20
LOOPY CEREAL MILK	20

Please notify your server of any dietary restrictions or allergies.
*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 20% will be added to parties of six or more.
Retail prices do not include taxes or a 1.929% Historic Preservation Fund charge. Learn more at ArizonaBiltmore.com/Preservatio
VG - Indicates the dish is vegetarian. **V** - Indicates the dish is vegan. **GF** - Indicates that the dish is gluten free.

THE ARCHITECTURAL RECORD

ARIZONA BILTMORE HOTEL PHOENIX ARIZONA

