

MARTHUR'S

BRUNCH

SHAREABLES

BAKERY BASKET VG

Croissant, pecan bun, pain au chocolat, blueberry muffin

18

JUMBO SHRIMP COCKTAIL

Housemade cocktail sauce

24

PARMESAN FRIES VG

Calabrian aioli

24

SEARED AHI TUNA*

Poke sauce, avocado cream

27

GRIDDLE

BELGIAN WAFFLE VG

Banana, strawberry, whipped cream, Nutella, maple syrup

21

LEMON CREAM CHEESE PANCAKES VG

Housemade blueberry compote, whipped cream

23

LIGHTER FARE

SMOKED SALMON & BAGEL*

Cream cheese, capers, shaved red onions, cucumber

28

EGGS & SCRAMBLES

BILTMORE BENEDICT*

Canadian bacon, hollandaise
inspired by the original Waldorf Astoria recipe

28

HUEVOS RANCHEROS*

Cage-free sunny side up egg, corn tostada, chorizo, Cotija cheese, black beans, guacamole, pico de gallo

26

OMELET* VG

Mushroom, spinach, Monterey Jack cheese

CHOICE OF

toast and breakfast potatoes or fruit

27

BREAKFAST BURRITO

Breakfast sausage, avocado, scrambled eggs, cheddar, tots, pico de gallo, calabrian aioli

24

AVOCADO TOAST VG

Shaved vegetables, radish, grated cotija cheese

26

Smoked Salmon* +15 Poached Egg* +4

CLASSIC BREAKFAST*

Two eggs any style

CHOICE OF

sausage patty, chicken apple sausage or applewood smoked bacon, toast and breakfast potatoes or fruit

22

PIZZA

STEAK & TRUFFLE MUSHROOM

Seasoned grilled steak, mushrooms, arugula, blue cheese, balsamic reduction

29

MARGHERITA VG

Housemade dough, San Marzano tomato, basil, mozzarella

25

PEPPERONI

Housemade dough, San Marzano tomato, mozzarella

28

ALL DAY SPECIALTIES

STEAK FRITES*

Pink peppercorn sauce

8oz Prime Filet 68 • 14oz Prime Ribeye 64

ENSENADA FISH TACOS

Beer-battered snapper, avocado crema, Calabrian aioli, cabbage-lime slaw, queso fresco

30

BEVERAGES

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

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.

HOT SANDWICHES

Served With Hand-Cut French Fries

Gluten-free Bread Available +3 Add Bacon +4

IMPOSSIBLE BURGER VG/GF

Lettuce, tomato, onion, gluten-free bread

30

CRISPY SPICY CHICKEN SANDWICH

Fried chicken, tart pickles, cabbage slaw, mayo, brioche bun

29

CLASSIC CHEESEBURGER*

Lettuce, tomato, onion, choice of cheese, brioche bun

26

SOUPS & SALADS

CHICKEN TORTILLA

Cilantro, lime, avocado

15

CAESAR VG

Sundried tomatoes, Parmesan cheese, classic Caesar dressing

20

ASIAN SALAD VG

Cabbage, mixed greens, carrots, sweet peppers, mandarin orange, roasted peanuts, cilantro, crispy wonton, garlic ginger vinaigrette

24

SOUTHWESTERN CRISPY CHICKEN CHOPPED

Sweet peppers, cherry tomatoes, blue corn tortilla strips, cabbage, roasted corn, avocado, southwest ranch dressing

28

MIXED LEAF SALAD VG/V

12

PROTEIN ENHANCEMENTS

GRILLED CHICKEN	12	STEAK*	22
SHRIMP	19	SALMON*	18



TIERRA LUNA SPA

HEALTHY OPTIONS

AÇAÍ BOWL VG/V

Mixed berries, banana, toasted coconut, sliced almonds, chia-flax seeds (322 calories)

15

QUINOA & KALE VG/GF

Mixed quinoa, curly kale, cranberry, orange sweet peppers, shaved Pecorino, citrus vinaigrette (729 calories)

23

FRUIT & CITRUS PLATE VG/V/GF

Best of seasonal fruit, local citrus (266 calories)

21

BRUNCH COCKTAILS

McARTHUR'S SPRITZ

Aperitivo Negroni, St. Germain,
Fever Tree Mediterranean Tonic, prosecco

22

THE ORIGINAL TEQUILA SUNRISE

Don Julio Blanco, Lejay Crème de Cassis,
lime, soda

27

CACTUS COOLER

Fair Kumquat Vodka, prickly pear,
kumquat, soda

22

McARTHUR'S ESPRESSO MARTINI

Stoli Vanilla Vodka, Galliano Ristretto,
espresso, stout syrup

22

SPIKED LEMONADE

Tito's Vodka or Bombay Sapphire
lemon, champagne

22

BILTMOREBLOODY MARY

Jalapeño-infused Tito's Vodka, Ancho Reyes,
Fever Tree Bloody Mix, Green Chile,
Mango Chili Garnish with Tajin Rim

24

BANANA COLADA

Denizen Merchant's Reserve Rum, Dark Rum,
Giffard Banane du Bresil, Pimento Dram, vanilla,
lemon, pineapple, coconut

22

JADE CUP

Hendricks Gin, Pimms, lemon,
lime, cucumber, ginger

22

STRAWBERRY BOURBON SMASH

Wild Turkey 101° Bourbon, lemon,
strawberry, mint

22

WINE

SPARKLING

Chandon *Brut Classic*, Sparkling Wine, CA NV 25/120
Schramsberg *Brut Rose*, North Coast, CA 2019 27/130

CHAMPAGNE

Perrier-Jouet *Grand Brut*, Epernay, NV 45/220
Veuve Clicquot *Yellow Label*, Reims, NV 39/190
Veuve Clicquot *Brut Rosé*, Reims, NV 275
Dom Perignon *Brut*, Epernay 2012 725

ROSÉ

Domaine de Triennes, IGP Var, FR 2022 20/78
Château d'Esclans *Whispering Angel*, FR 2020 22/85
Château d'Esclans *Rock Angel*, Provence, FR 2020 125

SAUVIGNON BLANC

Emmolo *by Caymus*, CA 2022 20/78
Duckhorn, Napa Valley, CA 2021 23/90
Rombauer, Napa Valley, CA 2022 28/110

CHARDONNAY

Joel Gott *Unoaked*, CA 2021 22/86
Trefethen *Estate*, Oak Knoll District, CA 2021 25/98
Far Niente, Napa Valley, CA 2020 35/138

OTHER WHITES

Tornatore *Etna Bianco*, Carricante, Sicily, IT 2021 20/78
Terlato, Pinot Grigio, Friuli DOC, IT 2021 22/86
Pierre Sparr, Gewurztraminer *Alsace Grand Cru*, FR 2020 112

PINOT NOIR

GUNBUN, Sonoma County, CA 2021 20/78
Lingua Franca *Avni*, Willamette Valley, OR 2021 25/98
Duckhorn *Goldeneye*, Anderson Valley, CA 2019 30/118
Sanford Estate, Sta Rita Hills, CA 2019 198

CABERNET SAUVIGNON

Postmark *by Duckhorn*, Paso Robles, CA 2020 21/82
Daou Vineyards, Paso Robles, CA 2021 23/88
Iconoclast, Napa Valley, CA 2020 96
Caymus Vineyards, Napa Valley, CA Liter 2020 45/230

MALBEC & RED BLENDS

JL Chave *Mon Coeur*, Cotes du Rhône, FR 2021 23/88
Red Schooner *by Caymus Transit #2*, GSM, AUS 2020 26/102
Alpha Omega *TWO2*, Blend, Napa Valley, CA 2019 32/128
Suisun *The Walking Fool*, Blend, Suisun Valley, CA 90
Piattelli *Reserva*, Malbec, Luján de Cuyo, ARG 2021 20/78
Susana Balbo, Valle de Uco, Mendoza, ARG 2019 72

ICE COLD BEER

DRAFT

16oz 12 • 20oz 14

BUD LIGHT • American Lager

STELLA ARTOIS • Belgian Pilsner

STATE 48 DESERT VIBES • Mexican Lager

LEFT HAND MILK STOUT • Nitro Milk Stout

DRAGON BREWING CO. CZECH PILSNER • Pilsner

FOUR PEAKS KILT LIFTER • Scottish Amber

WREN HOUSE LADY BANKS • Hibiscus Sour

THE SHOP CHURCH MUSIC IPA • Hazy IPA

CIDER CORPS MANGO FOXTROT • Cider

WREN HOUSE WRENOVATION • West Coast IPA

BELL'S OBERON ECLIPSE • Wheat Ale

BOTTLED

LOCAL

HUSS BLUEBERRY WHEAT • Filtered Wheat 11

HUSS KOFFEE KOLSCH • Hazelnut Coffee Kolsch 11

MOTHER ROAD TOWER STATION • IPA 14

CIDER CORPS SANGIN SANGRIA • Prickly Pear Cider 14

CHIMAY ROUGE • Trappist Dubbel 19

DOMESTIC 10

COORS LIGHT • Lager

MICHELOB ULTRA • Lager

BUDWEISER • Pilsner

IMPORT 11

DOS EQUIS • Lager

HEINEKEN 0.0 • Non-Alcoholic

HARD SELTZER

KETEL ONE BOTANICAL VODKA SPRITZ 14
Assorted flavors

FREE

SPIRIT

Non-Alcoholic

COCONUT LAVENDER LEMONADE 14

Coconut water, lemon juice,
lavender syrup, club soda

BILTMORE BREEZE 14

Super berry tea,
lemonade