

PANTRY STAPLES

ARIZONA OATS VG DF+ &	13
brown sugar, tart dried cherries, choice of milk	
CHIA SEED PUDDING V GF+ &	14
coconut milk, agave, lime, vanilla almond granola, crispy fruit	
MUESLI V &	13
oat milk, port soaked fig, pistachio, mint	
WHIPPED YOGURT PARFAIT VG GF+	12
greek yogurt, flax cracker, vanilla almond granola, fresh berries	
BREAD & JAM VG	16
toasted brioche, house-made seasonal preserves, crow's dairy pecan goat cheese	
AVOCADO TOAST DF	19
watermelon radish, arugula, heirloom tomato, honey cured bacon, pea pesto	

HANDCRAFTED FAVORITES

IRONWOOD SAMMY	17
toasted english muffin, sharp cheddar, broken yolk farm eggs, sugar cured bacon, avocado, sambal aioli	
APPLE SMOKED PORK BURRITO	18
cage free eggs, jalapeño hot sauce, aged gouda, sour cream, charred tomato salsa, crispy yukon potato	
FARM BREAKFAST* GF+	20
crispy yukon potato, pasture raised farm eggs, schreiner's sausage or sugar cured bacon, noble bread ::: <i>sourdough, white, multigrain, english muffin, rye bread</i>	
LOCAL OMELET GF+	19
chorizo, poblano pepper, caramelized onion, pico de gallo, cheddar cheese, cilantro chimichurri, crispy yukon potato	
FIELD OMELET VG GF &	17
pastured egg whites, grilled summer squash, piquillo pepper, red incan quinoa, black kale, crow's dairy goat cheese, fresh fruit	
BLACK PEPPER BRISKET BENNY*	17
red onion jam, noble english muffin, soft poached farm egg, herb hollandaise	



BREAKFAST DELIVERY

SERVED UNTIL 11AM DAILY | HOURS 6:30AM-MIDNIGHT DAILY

{ ORGANIC + SUSTAINABLE + LOCAL }

Press the "in-room dining" button located on your hotel phone or dial 480.419.3000 ext. 7300

A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

COMFORT FOOD

WHOLE GRAIN FRENCH TOAST VG	17
vanilla battered whole grain bread, dried fruit, pepitas, banana, maple syrup	
HOUSE PANCAKE VG GF+	17
buttermilk batter, fresh berries, powdered sugar dust, maple syrup	
PURPLE BARLEY WAFFLE V	18
hayden mills' purple barley, smoked almonds, fresh berries, shaved coconut, caramel sauce, coconut butter	

DIETARY GUIDE

»

V VEGAN

VG VEGETARIAN

DF DAIRY FREE

GF GLUTEN FREE

GF+ GLUTEN FREE. CELIAC CROSS-CONTAMINATION ALERT

GF+ EASILY MODIFIED/OMITTED TO BE GF

& WELL & BEING
designed to balance culinary flavor + premium fuel

MILK ALTERNATIVES

ALMOND MILK | SOY MILK | OAT MILK | COCONUT MILK

KIDS BREAKFAST

OATMEAL VG DF+ &	5
CEREAL VG	6
MINI PARFAIT VG &	6
SHORT STACK VG	13
JR. FARM* VG DF GF+	13
one farm egg, bacon or sausage, choice of toast	
EGG & CHEESE OMELET VG DF GF+	12

12 YEARS & UNDER ONLY
entrées include a child's beverage

* THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

BEVERAGES

SELECTION OF LOT 35 TEAS	6
english breakfast, jasmine, earl grey, berry, chamomile, peppermint, green	
JUICE	7
orange, grapefruit, apple, pineapple, tomato	
COFFEE	6
proudly partnered with <i>PRESS COFFEE ROASTERS</i>	
SPECIALTY COFFEE	8
latte, cappuccino, mocha, americano, matcha latte	
COLD BREW COFFEE	8
shift caffeine	
Press coffee	7
MIMOSA	12
house sparkling wine, fresh pressed orange or grapefruit juice	
BLOODY MARY	12
vodka, crafted mix, seasonal vegetables	
SONORAN SPRITZ	12
aperol, house sparkling wine, orange	



JUICES + SMOOTHIES

KALE TONIC	9
kale, cucumber, green apple, ginger, lemon	
24 KARAT	9
carrot, fuji, pineapple, ginger, turmeric, orange, celery	
VEGIT8	9
tomato, strawberry, spinach, cucumber, basil, cayenne, celery, sea salt	
ORANGE or GRAPEFRUIT	9
squeezed fresh daily	
SMOOTHIES	10
green kale or very berry	

SIDES

BACON	6
SCHREINER'S PORK LINK	6
HOUSE CHICKEN SAUSAGE	6
TURKEY BACON	6
AVOCADO	7
HEIRLOOM TOMATO	7
CUP OF FRUIT	5
CUP OF BERRIES	8
ONE CAGE FREE EGG*	4
NOBLE TOAST	6
::: <i>sourdough, white, multigrain, english muffin, rye bread</i>	

BETTER TOGETHER

GRILLED NOBLE BREAD **VG** 8
thick cut country loaf, garlic butter, flaked salt, queen creek olive oil
add cheese +8 | charcuterie +10

GARLIC HUMMUS **VG GF+ &** 16
crispy chickpea, preserved vegetables, olives, toasted pita bread

CRISPY SMOKED SWEET POTATO **V GF*** 12
everything spice, “nooch” dust, cashew-tofu mayo

PECAN CHÈVRE & BERRY TOAST 17
crows dairy pecan chèvre, house made berry jam, preserved lemon, arugula, lemon oil, toasted pecans

HANDCRAFTED SANDWICHES

served with house-made pickles and choice of side

NOBLE GRILLED CHEESE **VG** 19
grilled summer vegetables, ripe tomato, garlic aioli, three cheese blend, noble country loaf

BLT 22
sugar cured bacon, fresh mozzarella, heirloom tomato, avocado-pesto aioli, house made stone bread

APPLE SMOKED PORK MELT 22
pepper jam, black kale, pickled vegetables, gouda, noble semolina hoagie

GRILLED CHICKEN SANDWICH & 21
avocado, garlic aioli, cheddar, sliced tomato, multi grain

BLACK PEPPER BRISKET 22
caramelized onion, fig jam, arugula, shaved fennel, havarti cheese, dill crema, noble hogie

DOUBLE STACK BURGER* 24
american cheese, tomato, red onion, shaved lettuce, 1000 island, soft noble bun *add bacon +2*

SIDES

ROASTED TOMATO SOUP **VG GF+**
olive oil, crispy torn focaccia, herbs

PASTA SALAD
sonoran pasta company trottale, herb vinaigrette, salami, mozzarella, tomato, onion, red pepper

CLASSIC CAESAR SIDE SALAD **GF+**
romaine, parmesan, crouton, house made caesar dressing

HARISSA BRAISED CHICKPEA SALAD **VG GF &**
grilled vegetables, feta, dill yogurt

CHICKEN NOODLE SOUP
chicken broth, hearty vegetables, fine herbs, housemade pasta

WAFFLE FRIES **DF**
herbs, garlic oil



LUNCH DELIVERY

SERVED 11AM-5PM DAILY | HOURS 6:30AM-MIDNIGHT DAILY

{ ORGANIC + SUSTAINABLE + LOCAL }

Press the “in-room dining” button located on your hotel phone or dial 480.419.3000 ext. 7300

A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

ENTRÉE BOWLS

FARM GREENS **V GF &** 16
quinoa, watermelon radish, marinated grilled vegetables, rosemary green goddess

GREEK SALAD **GF** 18
marinated olive, red onion, sun dried tomato, shaved genoa salami, pepperoncini, feta, creamy oregano vinaigrette

BROCCOLI & KALE CAESAR **GF+** 17
parmesan, black kale, noble breadcrumbs, shaved fennel, caesar dressing

KAFFIR COCONUT CURRY **V DF** 19
hayden mills’ purple barley, cauliflower, heirloom carrot, kaffir lime leaf, cashew, red curry

RED INCAN QUINOA STIR-FRY **V DF GF &** 18
piquillo pepper, sweet potato, marinated mushroom, charred scallion, tamari glaze

KIDS LUNCH

JR. CAESAR **VG GF+** 6

JR. HUMMUS w/ crudités **VG GF+ &** 7

MAC & CHEESE **VG** 12

≧ *served with house chips or fruit | fries +2*

TURKEY WRAP 13

GRILLED CHEESE 13

CHICKEN TENDERS 14

JR. BURGER* 14

12 YEARS & UNDER ONLY
entrées include a child's beverage



add protein to any bowl:

*herb grilled chicken** +6 **DF GF** *sustainable shrimp** +12 **DF GF**
*sustainable salmon** +8 **DF GF** *black garlic tempeh* +9 **V**
*prime top sirloin steak** +9 **DF GF**

* THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

DRINKS + COCKTAILS

SPARKLING & WHITE WINES

glass / bottle

MICHELLE **BRUT** Columbia Valley, WA 11 / 46

MOILLARD **SPARKLING** Burgundy, FRA 17 / 68

DR. LOOSEN **REISLING** Mosel, GER 15 / 60

ASTROLABE **SAUVIGNON BLANC** Marlborough, NZL 15 / 60

CANYON ROAD **CHARDONNAY** California, USA 11 / 44

SONOMA-CUTRER **CHARDONNAY** Sonoma Coast, CA 18 / 72

RED WINE

glass / bottle

VINO **ROSÉ** Columbia Valley, WA 13 / 52

CANYON ROAD **PINOT NOIR** California, USA 11 / 44

FABLE **PINOT NOIR** California, USA 17 / 68

CANYON ROAD **CABERNET** California, USA 11 / 44

KIND STRANGER **CABERNET** Washington, USA 15 / 60

INFUSED & COCKTAILS

SONORAN SPRITZ 12

MOSCOW MULE 12

GREYHOUND 12

GIN HIGHBALL 12

MARGARITA 12

WHISKEY SOUR 12

WHITE CLAW assorted flavors 8

LOCAL BEERS

SCOTTSDALE BLONDE 8 Huss Brewing Company **4.8%** SPELLBINDER HAZY IPA (16oz.) 9 Wren House Brewing Company **6.7%**

PAPAGO ORANGE BLOSSOM 8 Huss Brewing Company **5.3%** DRAGON IPA (16oz.) 9 Dragoon Brewing Company **7.3%**

CRISPY LAGER (16oz.) 9 The Shop Beer Co. **5.5%** ARIZONA WILDERNESS 9 **SEASONAL OFFERING** | ask your server

BOYSENBERRY SOUR (16oz.) 9 Helton Brewing Company **6.0%** WREN HOUSE 9 **SEASONAL OFFERING** | ask your server

DIETARY GUIDE



V VEGAN
VG VEGETARIAN
DF DAIRY FREE
GF GLUTEN FREE

GF* GLUTEN FREE. CELIAC CROSS-CONTAMINATION ALERT
GF+ EASILY MODIFIED/OMITTED TO BE GF
& **WELL & BEING**
designed to balance culinary flavor + premium fuel

BETTER TOGETHER

WARM NOBLE BREAD **VG** 8
thick cut country loaf, garlic butter, flaked salt, queen creek olive oil

CHARCUTERIE BOARD

GARLIC HUMMUS V GF & 5	ARTISAN MEATS DF 10
crispy chickpea, preserved vegetables	chorizo, prosciutto, n'duja
PIMENTO CHEESE VG 4	FARMSTEAD CHEESES VG 8
house hot sauce, piquillo jam, scallion	barely buzzed, humboldt fog, smoked blue
MASHED AVOCADO V 9	WARM OLIVES V GF (contains pits) 3
garlic, shallot, parsley, lemon, radish, evoo	calabrian, orange, garlic
HONEY PECAN CHÈVRE VG 8	HEIRLOOM TOMATOES V GF & 7
balsamic shallot	

FROM THE STONE HEARTH

OVEN CHARRED VEGETABLES **GF VG &** 15
fermented garlic honey, spiced yogurt, picked herbs, puffed quinoa, seeds

MUSHROOM FLATBREAD **VG** 20
sweet onion béchamel, hen of the woods mushroom, spinach, pickled sweet pepper, sliced garlic

TOMATO FLATBREAD **VG &** 19
pesto, oven dried heirloom cherry tomato, fresh mozzarella, arugula, parmesan

ARTISAN MEAT FLATBREAD 21
mozzarella, tomato jam, spanish chorizo, prosciutto, n'duja

BAKED BRISKET MAC 17
smoked brisket, sonoran pasta cavatelli, gouda, parmesan, cheddar, noble bread crumb crust

PANTRY STAPLES

CHILLED SWEET CORN SOUP **GF DF &** 15
crab salad, pickled corn relish, chile oil, basil

BURRATA **VG &** 19
heirloom tomato panzanella, blood orange, radish, fennel, tomato vinaigrette

GRILLED STONE FRUIT **GF** 16
arugula, frisée, smoked blue cheese, candied pistachio, prosciutto, peach vinaigrette

BROCCOLI & KALE CAESAR **GF+** 17
parmesan, black kale, noble breadcrumb, fennel, house made caesar dressing

add protein to any salad:

herb grilled chicken* +6 **DF GF** sustainable shrimp* +12 **DF GF**
sustainable salmon* +8 **DF GF** black garlic tempeh +9 **V**
prime top sirloin steak* +9 **DF GF**

IRONWOOD

AMERICAN  KITCHEN

DINNER

DELIVERY

5PM-MIDNIGHT DAILY | HOURS 6:30AM-MIDNIGHT DAILY

{ ORGANIC + SUSTAINABLE + LOCAL }

Press the “in-room dining” button located on your hotel phone
or dial 480.419.3000 ext. 7300

A delivery charge of \$5 per order, applicable sales taxes, plus a 22% service charge will be added to all checks.

HANDCRAFTED FAVORITES

CHICKEN PESTO TROTOLLE 23
sonoran pasta company trotolle, spring onion pesto, oven dried tomato, parmesan, smoked almond, lemon oil

CLASSIC BURGER **GF+** 24
brisket chuck blend, cheddar, tomato, onion, lettuce, dill pickle aioli, buttered bun, seasoned waffle fries

GRILLED SUSTAINABLE SALMON **GF** 28
english pea pesto, preserved lemon, roasted spring vegetables, chive blossom

MARY'S CHICKEN BREAST **GF &** 26
mary's pasture raised chicken, crispy sweet potato, braised greens, sweet onion purée, roasted garlic chimichurri

PRIME NIMAN RANCH TOP SIRLOIN **GF** 36
potato purée, roasted wild mushroom, crispy potato, black garlic jus

SIDES

ROASTED WILD MUSHROOM **V DF** 9 WAFFLE FRIES **GF*** 6
fine herbs, lemon, evoo garlic oil, herbs

MASHED POTATO **VG** 7 HOUSE CHIPS **GF*** 6
butter whipped yukon potato ranch dusted

BRAISED GREENS **V DF** 7 CLASSIC CAESAR SIDE SALAD **GF+** 6
kale, caramelized onion, sherry romaine, parmesan, crouton, house made caesar dressing

KIDS DINNER

JR. CAESAR **VG GF+** 6

JR. HUMMUS w/ crudités **VG GF+ &** 7

MAC & CHEESE **VG** 12

✓ served with house chips or fruit | fries +2

TURKEY WRAP 13

GRILLED CHEESE 13

CHICKEN TENDERS 14

JR. BURGER* 14

12 YEARS & UNDER ONLY
entrées include a child's beverage

DRINKS + COCKTAILS

SPARKLING & WHITE WINES

MICHELLE BRUT Columbia Valley, WA	11 / 46
MOILLARD SPARKLING Burgundy, FRA	17 / 68
DR. LOOSEN REISLING Mosel, GER	15 / 60
ASTROLABE SAUVIGNON BLANC Marlborough, NZL	15 / 60
CANYON ROAD CHARDONNAY California, USA	11 / 44
SONOMA-CUTRER CHARDONNAY Sonoma Coast, CA	18 / 72

RED WINE

VINO ROSÉ Columbia Valley, WA	13 / 52
CANYON ROAD PINOT NOIR California, USA	11 / 44
FABLE PINOT NOIR California, USA	17 / 68
CANYON ROAD CABERNET California, USA	11 / 44
KIND STRANGER CABERNET Washington, USA	15 / 60

INFUSED & COCKTAILS

SONORAN SPRITZ	12
MOSCOW MULE	12
GREYHOUND	12
GIN HIGHBALL	12
MARGARITA	12
WHISKEY SOUR	12
WHITE CLAW assorted flavors	8

LOCAL BEERS

SCOTTSDALE BLONDE 8 Huss Brewing Company 4.8%	SPELLBINDER HAZY IPA (16oz.) 9 Wren House Brewing Company 6.7%
PAPAGO ORANGE BLOSSOM 8 Huss Brewing Company 5.3%	DRAGOON IPA (16oz.) 9 Dragoon Brewing Company 7.3%
CRISPY LAGER (16oz.) 9 The Shop Beer Co. 5.5%	ARIZONA WILDERNESS 9 SEASONAL OFFERING ask your server
BOYSENBERRY SOUR (16oz.) 9 Helton Brewing Company 6.0%	WREN HOUSE 9 SEASONAL OFFERING ask your server

DIETARY
GUIDE



V VEGAN **GF*** GLUTEN FREE. CELIAC
VG VEGETARIAN CROSS-CONTAMINATION ALERT
DF DAIRY FREE **GF+** EASILY MODIFIED/OMITTED TO BE GF
GF GLUTEN FREE & **WELL & BEING**
designed to balance culinary
flavor + premium fuel

* THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.