



DON'T GET UP. WE'LL COME TO YOU.

Please dial Ext. 5027 from your room phone to place your order. Service charge of 20% will be added to your check.

BREAKFAST

7am to 11am

GOOD STUFF

choice of breakfast potatoes, fresh seasonal fruit or simple salad, grilled noble bread, house jam

two farm fresh eggs your way 13

maple peppercorn bacon or smoked pork shoulder ham

harvest scramble 12

charred peppers, kale, wild mushrooms, local Crow's Dairy goat cheese

BOWLS

fresh seasonal fruit + greek yogurt 10

arizona honey, almond granola, macerated berries

steel cut oats 8

whole milk, cinnamon, brown sugar, bananas, roasted walnuts

ON NOBLE BREAD

choice of breakfast potatoes, fresh seasonal fruit or simple salad

blta + egg 15

maple peppercorn bacon, farm fresh over medium egg, tomato, arugula, smashed avocado, pesto aioli

avocado toast 12

heirloom tomatoes, watermelon radish, arugula, cilantro, EVOO
add farm fresh egg your way +2

WITH SIZZLE

noble french toast 12

balsamic caramel, macerated berries, vanilla bean whip

lemon ricotta pancakes 12

fresh blackberries, lemon glaze, sweet butter

ALL DAY

11am to close

FROM THE FIELDS

add grilled shrimp or grilled chicken breast 5

butternut squash bisque 8

maple crema

farmers' greens 13

heirloom tomatoes, herb ricotta, pickled onions, roasted garlic croutons, simple vinaigrette

caesar 12

romaine, kale, hand-grated parmesan, roasted garlic croutons

BETWEEN NOBLE BREAD

choice of hand-cut fries, simple salad, or butternut squash bisque

blta 15

country bread, maple peppercorn bacon, tomato, arugula, smashed avocado, pesto aioli

the burger 16

toasted buttermilk roll, arugula, tomato, quick pickles, aged white cheddar, deviled egg aioli

turkey breast french dip 15

onion hoagie roll, caramelized onions, gruyere cheese, horseradish cream, roasted chicken jus

HAND-TOSSED PIZZA 14

house-made tomato sauce

pepperoni

roasted garlic, taleggio

margherita

heirloom tomato, fresh mozzarella, hand-torn basil, EVOO

roasted mushroom

garlic confit, local Crow's Dairy goat cheese, caramelized onions, balsamic reduction, arugula

five cheese

taleggio, local Crow's Dairy goat cheese, mozzarella, provolone, parmesan

CRAFTED SUGARS 8

olive oil cake

brown butter pears, basil whip, limoncello syrup

super chunk brownie

vanilla bean ice cream, balsamic caramel

SCOOPS 1 FOR 4, 2 FOR 6, 3 FOR 8

vanilla bean ice cream espresso ice cream

chocolate ice cream salted caramel gelato

*May contain raw or undercooked ingredients. Food items are cooked to order.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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PICK ME UPS *fresh, daily, limited*

citrus orange, grapefruit	5	espresso	3	<i>available hot & cold</i>	
kombucha assorted flavors	6	cortado	4	latte	4 5
iced tea assorted flavors	4 5	cappuccino	4	flavored latte	5 6
soda assorted flavors	4 5	americano	4 5	mocha	5 6
		cold brew	4 5	chai	5 6
		drip coffee	3 4		
		hot tea assorted flavors	4 5		

BEERS

craft 8

four peaks kilt lifter **papago orange blossom**
huss copper state IPA **scottsdale blonde**

domestic/import 7

bud light **coors light** **michelob ultra**
dos equis **corona** **stella artois**

SPARKLING / CHAMPAGNE *glass/bottle*

la marca 10 **chandon rosé 18/55** **perrier-jouët belle epoque rosé 650**
chandon brüt 16/55 **veuve clicquot 125** **dom pérignon 400**

WINE *glass/bottle*

<i>pinot grigio</i> seeker 10/40	<i>rosé</i> fleur de mer 12/48	<i>malbec</i> achaval-ferrer 13/52
<i>sauvignon blanc</i> brancott 10/40	<i>pinot noir</i> 10 span 10/40	<i>cabernet sauvignon</i> substance 10/40
<i>chardonnay</i> cloudfall 12/44	soléna 16/64	