

MOWRY & COTTON BREAKFAST

served daily, 7am-11:30am

ZERO PROOF

ARIZONA SUN

orange, grapefruit, carrot 7

GREEN NECTAR

apple, kale, ginger, cucumber 7

STRAWBERRY GINGER-ADE

mango, lime, coconut nectar 7

FRUITS & GRAINS

YOGURT PARFAIT

seed granola, seasonal fruits & berries, mint (V) 12

CARAMELIZED GRAPEFRUIT

blueberry, coconut yogurt, wild rice granola (V) 12

FROZEN ACAI BOWL

blueberry, banana, kiwi, coconut crunch (V) 13

TRADITIONAL HOT OATS

strawberries, pecans, maple, oat milk (G) 10

(G) contains gluten (V) vegetarian

**Contains (or may contain) raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

20% Service Charge will be added to Parties of 6 and more

FARM EGGS

EGGS ANY STYLE*

breakfast tater tots, choice of meat & toast 18

EGGS BENEDICT*

smoked pork, english muffin, meyer lemon hollandaise, simple salad (G) 19

HAM & CHEESE OMELET*

rosemary ham, cheddar, avocado, toast 18

EGG WHITE FARMERS FRITTATA*

tomatoes, mushrooms, zucchini, herb goat cheese, spinach, pistachio pesto (V) 17

CHEF'S FAVORITES

AVOCADO TOAST*

sunny side eggs, queso fresco, radish, watercress (G,V) 18

HUEVOS RANCHEROS*

achiote chicken, black beans, blue corn tortilla, cotija cheese, avocado crema, salsa verde, pico de gallo 17

QUINOA BREAKFAST BOWL*

poached eggs, spring mushrooms, kale, cherry tomatoes, asparagus, pea tendrils, lemon herb vinaigrette (V) 16

MOWRY'S BREAKFAST B.L.T.*

egg, bacon, roasted tomato, smoked gouda, arugula, black pepper & thyme aioli, brioche bun (G) 17

-We are now cashless-

Please choose Visa, MasterCard, American Express, or room charge.

FROM THE GRIDDLE

BREAKFAST BURRITO*

chorizo, black beans, potatoes, habanero jack cheese, lime crema, salsa verde (G) 17

BELGIAN WAFFLE

plain or pecan, maple syrup (G,V) 16

add on: two fried chicken tenders (G) 6

LEMON FRENCH TOAST

vanilla custard, strawberry rhubarb compote (G,V) 17

BUTTERMILK PANCAKES

blueberry, chocolate chip or banana (G,V) 16

EXTRAS

toast or english muffin (G) 6

small market fruit & berries (V) 8

breakfast tater tots (V) 6

smoked bacon or turkey bacon 7

pork sausage link or chicken apple sausage 7

bagel & smoked salmon (G) 17

MARKET CONTINENTAL

yogurt parfait, croissant or toast, coffee or hot tea (G) 15

MOWRY & COTTON LUNCH

SEASONAL AMERICAN MENU served daily 12pm-2pm

FLATBREADS

†† **WILD MUSHROOM**
scallion, apricot, horseradish, cheese blend (G, V) 14

ROASTED TOMATO
burrata, garlic, arugula, herbs (G, V) 13

SPRING FLATBREAD
chistorra sausage, corn, pickled fresno,
broccoli rabe pesto, parmesan, goat cheese (G) 15

STARTERS

TOMATO LENTIL SOUP
salsa macha, dill yogurt, pickled lemon (V) 10

TRUFFLED SPINACH ARTICHOKE DIP
apricot crumble, scallion focaccia, blue corn chips (G,V) 13

SMOKED CHILI HUMMUS
sumac, charred citrus, sesame, pita (G, V) 13

†† **MOWRY FRENCH FRIES**
sea salt, rosemary, MC sauce, buffalo ketchup (V) 8

†† *signature dish (G) contains gluten (V) vegetarian*

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shellfish or eggs may increase your risk of foodborne illness.*

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SALADS

add on: chicken 8, salmon 10, shrimp 12

MARKET MIXED GREENS
charred carrot, hazelnut, cranberry, maple balsamic (V) 10

AVOCADO CAESAR *
gem lettuce, crispy baguette, capers, parmesan (G) 14

†† **MOWRY CHOP**
avocado, corn, peppers, cotija, black currant, pheasant, mole 15

BURRATA PANZANELLA
grilled stone fruit, pickled onion, arugula, pistachio, dark rye,
sherry vinaigrette (G,V) 15

BOWLS

†† **CITRUS SALMON & CHICKPEA ***
avocado, pickled cabbage, cucumber,
beet, dill green goddess 22

CARNE ASADA STEAK & BLACK BEAN *
broccoli, red pepper, corn, lime crema, smoked onion asada,
cilantro 24

ZA'ATAR CHICKEN & ANCIENT GRAIN
carrot, asparagus, olive, feta, tomato vinaigrette (G) 20

PURE. BOLD. TIMELESS.

The Mowry & Cotton method starts with the **pure** ingredient, paired with **bold** flavors and prepared using the **timeless** cooking techniques of fire, coal and smoke.

SANDWICHES

served with Mowry spiced chips or simple salad
substitute: fries 3 fruit 4

†† **SMOKED BRISKET REUBEN**
swiss cheese, marinated cabbage,
carolina gold thousand island, marbled rye (G) 18

SALMON BLT *
hickory smoked bacon, roasted tomato, mixed greens,
dill aioli, nine grain bread (G) 18

TURKEY CUBAN
swiss cheese, arugula, house pickles,
sun dried tomato mustard, dark rye (G) 16

MOWRY'S BIG BURGER *
white cheddar, MC sauce & fixings, brioche bun (G) 20

†† **CRISPY CHICKEN**
buttermilk slaw, honey mustard, havarti, brioche bun (G) 18

BLACKENED SHRIMP TACOS *
charred pineapple & tomatillo relish, black pepper thyme aioli,
herbs, flour tortilla, lime (G) 18

We proudly source from our local farmers & purveyors.

Noble Bread | McClendon Farms | Hayden Mills

Hickman's Family Farms | AZMicrogreens

MOWRY & COTTON DINNER

SEASONAL AMERICAN MENU

served Monday-Saturday 5pm-9pm | closed Sunday

HEARTH OVEN

† BUTTERMILK BUNS

citrus sea salt butter, seasonal duck fat butter (G) 9

† WILD MUSHROOM FLATBREAD

scallion, apricot, horseradish, cheese blend (G, V) 14

ROASTED TOMATO FLATBREAD

burrata, garlic, arugula, herbs (G, V) 13

SPRING FLATBREAD

chistorra sausage, corn, pickled fresno, broccoli rabe pesto, parmesan, goat cheese (G) 15

STARTERS

TOMATO LENTIL SOUP

salsa macha, dill yogurt, pickled lemon (V) 10

† VEAL & BLACK GARLIC MEATBALLS

mozzarella, tomato jam, arugula, toast (G) 15

TRUFFLED SPINACH ARTICHOKE DIP

apricot crumble, scallion focaccia, blue corn chips (G,V) 13

BLISTERED SHISHITOS

gochujang sauce, sesame aioli, kimchi waffle (G,V) 12

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SALADS

MARKET MIXED GREENS

charred carrot, hazelnut, cranberry, maple balsamic (V) 10

AVOCADO CAESAR*

gem lettuce, crispy baguette, capers, parmesan (G) 14

† MOWRY CHOP

avocado, corn, peppers, cotija, black currant, pheasant, mole 15

BURRATA PANZANELLA

grilled stone fruit, pickled onion, arugula, pistachio, dark rye, sherry vinaigrette (G,V) 15

SIDES

HERB GRILLED ASPARAGUS

burnt herb chimichurri, pecorino (V) 10

† CHARRED BRUSSELS SPROUTS

soy, bonito, chicory kimchi 9

CHARRED BROCCOLI

gorgonzola dolce, smoked chilli hummus, lemon anchovy vinaigrette, parmesan 11

INDIAN SPICED CAULIFLOWER

cashew yogurt, mint jalapeno chutney, herbs (V) 11

CRISPY FINGERLING POTATOES

red pepper harissa, rosemary labneh (V) 9

YUKON POTATOES

butter whipped, chives (V) 8

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ENTRÉES

PACIFIC SEABASS*

baby turnips, pineapple & gooseberry relish, cilantro 36

SCOTTISH SALMON*

everything spice, charred kale, fennel, lemon caper vinaigrette 32

BUCCATINI PASTA*

spinach, tomato, calabrian chile pesto, lemon mascarpone (G) 26

add on: chicken 8, garlic prawns 12

† MARY'S ORGANIC CHICKEN

cipollini onion, broccolini, almond, orange, cherry jus 32

GRILL

† CHARRED HANGER STEAK*

wild mushroom, pickled blueberry, sunflower pesto 34

FILET MIGNON 7oz*

gorgonzola dolce, smoked onion asada 49

SHORT RIB STEAK BONE IN 16oz*

smoked & grilled, kumquat chimichurri, crispy sunchoke 36

PRIME PORK STEAK*

peanuts, white kimchi, bok choy salad 48

MOWRY'S BIG BURGER*

white cheddar, MC sauce & fixings, brioche bun, Mowry fries (G) 23

We proudly source from our local farmers & purveyors.

Noble Bread McClendon Farms Hayden Mills

Hickman's Family Farms AZMicrogreens

A TALE OF TALL BEGINNINGS

Legend has it that two bar dogs (Old-West slang for bartenders) roped up with kind hearts and quick humor opened one of Phoenix's first fine liquor establishments – Mowry & Cotton made history!

Here at The Phoenician, we are carrying on that legacy and continuing to make history. So pull up a chair, stick around for a while and create your own tale today!

**SHARE YOUR TALE &
GIVE US A FOLLOW
@MOWRYANDCOTTON**

**MOWRY
&
COTTON**

DRINK & WINE LIST

COCKTAILS

COPPER & MAIZE 18

abosolo mexican corn whiskey, nixta elote, aztec chocolate & orange bitters

SMOKED POBLANO MARGARITA 16

el tesoro platinum tequila, ancho reyes verde, pineapple, limes, agave

DESERT DOVE 17

tres generaciones platinum tequila, grapefruit, lime, agave, australian smoke bitters, rosemary

THE SHERIFF 18

herradura reposado tequila, canton ginger, pineapple, ginger syrup, orange bitters, angostura bitters

WASHINGTON & FIRST 16

commerce gin, st. germain elderflower, crème de mûre, blackberry, lime, black pepper, thyme, angostura bitters

SUNLIGHT & SHADOW 17

hendrick's gin, cucumber, yuzu, lemon bitters, tonic

THE OLD ORCHARD 16

arcadia rosemary vodka, limoncello, cucumber, lemon, simple syrup, gruet luxury cuvee

BOURBON & BOUJEE 18

copper city bourbon, carpano antica vermouth, maple & brown sugar syrup, barrel-aged bitters

WHISTLING IN THE WIND 17

whistlepig piggyback rye, cassis noir, giffard gomme, lemon

GRAND REMY 16

gruet luxury cuvee, remy martin vsop, grand marnier, lemon juice, strawberry

SPECIALTY

MIMOSA

orange, strawberry, pineapple, prickly pear 14

BEERMOSA

orange blossom ale, orange 9

BEER

BOTTLED

MICHELOB ULTRA

anheuser busch, st. louis, mo 8.5

COORS LIGHT

golden, co 7.5

BUD LIGHT

anheuser busch, st. louis, mo 7.5

STELLA ARTOIS

pale lager, belgium 8.5

CORONA EXTRA

lager, mexico 8.5

ESTRELLA DAMM DAURA

gluten-free lager, spain 8.5

PAPAGO ORANGE BLOSSOM

fruit ale, huss brewing, tempe, az 8.5

KILT LIFTER

scottish style ale, four peaks brewing, tempe, az 8.5

JUICY JACK HAZY IPA

san tan brewing, chandler, az 9.5

HOP KNOT IPA

four peaks brewing, tempe, az 8.5

NITRO MILK STOUT

left hand brewing, longmont, co 9

WINES BY THE GLASS

BUBBLES

GRUET LUXURY CUVÉE *(made exclusively for The Phoenician)*
blanc de noirs, american sparkling 14

FOLKTALE
brut rosé, monterey, california 15

MOËT & CHANDON BRUT IMPERIAL
brut, champagne, france 22

MOËT & CHANDON ROSÉ IMPERIAL
rosé, champagne, france 24

WHITE

TORII MOR
pinot blanc, willamette valley, oregon 15

RIDGE
grenache blanc, paso robles california 22

SOKOL BLOSSER
rosé of pinot noir, dundee hills, oregon 14

ST. SUPÉRY
sauvignon blanc, napa valley, california 13

HERITAGE
chardonnay, washington 13
BALLETTO TERESA'S UNOAKED
chardonnay, russian river valley, california 16

PAUL HOBBS CROSSBARN
chardonnay, sonoma coast, california 18

RED

HEAD HIGH
pinot noir, sonoma county, california 14

ELOUAN
pinot noir, oregon 16

OWEN ROE ABBOT'S TABLE
zinfandel blend, columbia valley, washington 16

BOOMTOWN DUSTED VALLEY
syrah, washington 14

MADNESS & CURES SANITY
red blend, alexander valley, california 16

HERITAGE
cabernet sauvignon, columbia valley, washington 14

QUILT
cabernet sauvignon, napa valley, california 18

DAOU. RESERVE
cabernet sauvignon, paso robles, california 22

WINES BY THE BOTTLE

BUBBLES

1207 **GRUET LUXURY CUVÉE** *(made exclusively for The Phoenician)*
blanc de noirs, american sparkling wine 54

1016 **FOLKTALE**
brut rosé, monterey, california 60

1213 **SCHRAMSBERG**
blanc de blancs, napa valley, california 71

1216.5 **J VINEYARDS**
brut rosé, russian river valley, sonoma, california 78

1061 **PERRIER-JOUËT GRAND BRUT**
champagne, france 98

1172 **VEUVE CLICQUOT**
brut, champagne, france 126

1174 **RUINART**
brut rosé, champagne, france 175

1056 **LA GRANDE DAME, VEUVE CLIQUOT**
prestige cuvée, champagne, france 395

CRISP & REFRESHING WHITES

4919 **ATO Z**
pinot gris, oregon 54

4951 **KING ESTATE**
pinot gris, oregon 58

3220 **TORII MOR**
pinot blanc, willamette valley, oregon 58

4914 **ADELSHEIM BRYAN'S CREEK**
pinot blanc, willamette valley, oregon 58

RIDGE
grenache blanc, paso robles, california 86

4977 **AZ STRONGHOLD TAZI**
white blend, chochise county, arizona 54

3313 **ST. SUPÉRY**
sauvignon blanc, napa valley, california 50

4967 **SILVERADO MILLER RANCH**
sauvignon blanc, yountville, california 60

4952 **CAKEBREAD**
sauvignon blanc, napa valley, california 66

3315 **HEITZ CELLARS**
sauvignon blanc, napa valley, california 75

OPPULENT WHITES & ROSÉ

6164	AZ STRONGHOLD chardonnay, chochise county, arizona	54
4581	SONOMA CUTRER chardonnay, russian river ranches, sonoma, california	62
4680	PAUL HOBBS. CROSSBARN chardonnay, sonoma coast, california	70
4574	GARY FARRELL chardonnay, russian river valley, california	60
4508	NICKEL & NICKEL. TRUCHARD VINEYARD chardonnay, napa valley, california	75
3255	ROMBAUER chardonnay, cameros, california	75
4525	JORDAN chardonnay, russian river valley, california	80
4649	SOLOMON HILLS chardonnay, santa maria valley	105
4625	CAKEBREAD chardonnay, napa valley, california	108
4700	HERITAGE chardonnay, washington	52
3022	BALLETTO TERESA'S UNOAKED chardonnay, nissan river, california	62
4894	AZ STRONGHOLD. DAYDEN rosé, chochise county, arizona	50
3190	SOKOL BLOSSER rosé of pinot noir, dundee hills, oregon	54
6514	DOMAINE SERENE R rosé, oregon	68

SOFT & EASY DRINKING REDS

6132	HEAD HIGH pinot noir, sonoma county, california	54
6010	ELOUAN pinot noir, oregon	62
6072	SOTER. NORTH VALLEY pinot noir, willamette valley, oregon	68
6522	KEN WRIGHT pinot noir, willamette, oregon	70
6247	GARY FARRELL pinot noir, russian river valley, sonoma, california	80
6013	TORII MOR pinot noir, willamette valley, oregon	88
6129	BELLE GL OS . LAS ALTURAS pinot noir, santa lucia highlands, california	110
6077	OCCIDENTAL. FREESTONE-OCCIDENTAL VINEYARD pinot noir, sonoma coast, california	120
6322	PAUL HOBBS pinot noir, russian river valley, california	130
6016.1	MERRY EDWARDS . KLOPP RANCH pinot noir, russian river valley, california	177

BIG & BOLD REDS

6165	DOS CABEZAS WINEWORKS. TOSCANO sangiovese blend, cochise county, arizona	58
6439	BOOMTOWN. DUSTED VALLEY syrah, washington	54
3621	CALLAGHAN VINEYARDS tannat, willcox, arizona	65
6167	DOS CABEZAS WINEWORKS. EL NORTE syrah blend, cochise county, arizona	60
6425	PENNER-ASH syrah, willamette, oregon	80
6489	OWEN ROE. ABBOT'S TABLE zinfandel blend, columbia valley, washington	62
6430	THE PRISONER zinfandel blend, napa valley, california	86
6461	BIALE. BLACK CHICKEN zinfandel, napa valley, california	105
6404	ROBERT CRAIG zinfandel, napa valley, california	120
5925	MADNESS & CURES. SANITY red blend, alexander valley, california	62
5728	STAGS LEAP WINERY petite sirah, napa valley, california	87
5035	NORTHSTAR merlot, columbia valley, washington	65
5279	LEONETTI merlot, walla walla, washington	165
5022	DELILLE. D2 merlot blend, columbia valley, washington	80
5418	HERITAGE cabernet sauvignon, columbia valley, washington	54
5425	QUILT cabernet sauvignon, napa valley, california	70
5941	DAOU. RESERVE cabernet sauvignon, paso robles, california	86
5435	PAUL HOBBS. CROSSBARN cabernet sauvignon, napa valley, california	90
5416	THE COUNSELOR, RIVER PASS VINEYARD cabernet sauvignon, alexander valley, california	94
5924	FRANK FAMILY cabernet sauvignon, napa valley, california	104
5026.1	ANDREW WILL. CIEL DU CHEVAL cabernet sauvignon, red mountain, washington	105
5946	PIROUETTE cabernet sauvignon blend, columbia valley, washington	120
5823	JORDAN cabernet sauvignon, alexander valley, california	135
5715	JUSTIN. ISOSCELES cabernet sauvignon blend, paso robles, california	150
5489	CAYMUS cabernet sauvignon, napa valley, california	173

MOWRY & COTTON DESSERT

SEASONAL AMERICAN MENU

DESSERT

CHOCOLATE CHIPOTLE TART

smoked sea salt cashew popcorn, red berries,
raspberry sauce 11

decadent, smoky & sweet

LEMON MERINGUE

Local citrus, crisp meringue, pomegranate (G) 10

fresh & tangy

WARM APPLE CROSTADA

butter crust, basil, vanilla bean gelato (G) 10

flaky, sweet & fruit forward

GELATO & FRUIT SORBET

vanilla bean, cookies & cream, dark chocolate,
Phoenician crunch, raspberry sorbet 9

Rich & creamy

COFFEE

COFFEE

regular or decaf 4

ESPRESSO

regular or decaf 4

CAPPUCINO 5

(G) *contains gluten*

COCKTAILS

APPLE PIE

spiced rum, apple cider, maple & brown sugar syrup,
lemon, angostura bitters 12

ESPRESSO MARTINI

vodka, kahlua, bailey's, espresso, heavy cream 14

RUBY

woodford reserve bourbon, ruby port,
maple & brown sugar syrup, black walnut bitters 13

WINE

JACKSON TRIGGS

vidal, icewine, niagara peninsula, canada 20

DOLCE

by far niente, napa valley, california 39

FONSECA. BIN 27

ruby port, portugal 12

TAYLOR-FLADGATE. 20-YEAR

tawny port, portugal 20

TAYLOR-FLADGATE. 1997

vintage port, portugal 25

MOWRY & COTTON

KIDS MENU

CHILDREN 12 & UNDER



BREAKFAST

served daily, 7am-11:30am

WHOLE GRAIN CEREAL

cheerios, corn flakes, lucky charms 7

VANILLA YOGURT

strawberry & banana kabobs, granola 8

ONE EGG & TOAST*

bacon or sausage 9

SILVER DOLLAR PANCAKE TOWER

strawberries, powdered sugar,
pure maple syrup 9

BUTTERFLY FRENCH TOAST

sausage, pure maple syrup 9

BELGIAN WAFFLE BITES

chocolate chip, banana or strawberry 9

**GLUTEN-FREE
OPTIONS AVAILABLE**



Indicates items that can be made without gluten but not produced in a gluten-free environment. Available upon request.

All kid's burgers will be cooked well done. Please inform your server of any food allergies prior to ordering.

**Contains (or may contain) raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Children's menu is valid for ages 12 & under. Children 3 years old & younger eat free of charge when ordering from the children's menu with the purchase of an adult entree. Children above 3 but under 12 receive half-price when ordering from the standard menu with the purchase of an adult entree.

LUNCH & DINNER

served daily 12pm-2pm | Monday-Saturday 5pm-9pm

SPAGHETTI & MEATBALLS

bucatini pasta, marinara sauce, parmesan cheese 10

CHEESE FLATBREAD

tomato sauce, mozzarella cheese 10

BUNNY PHOE PHOE GRILLED CHEESE

cheddar, american cheese, seasonal fruit 10

CHICKEN TENDERS & WAFFLE BITES

tater tots 12

MINI CHEESEBURGER

american cheese, tater tots 12

GRILLED CHICKEN

mashed potatoes, steamed carrots 15

BEVERAGES

REGULAR OR
CHOCOLATE MILK 3

JUICE 3

FOUNTAIN SODA 3

MOCKTAILS

STRAWBERRY LEMONADE 4

PINEAPPLE PUNCH 4

CRANBERRY SPRITZER 4

DESSERT

CHOCOLATE BROWNIE
SUNDAE

vanilla ice cream, whipped cream 6

ASSORTED GELATO &
SORBET

vanilla bean, cookies & cream,
dark chocolate, phoenician crunch,
raspberry sorbet - two scoops 6