

MOWRY & COTTON BREAKFAST

served Monday-Friday, 7am-11am | Saturday-Sunday 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 CITRUS

honey yogurt, dates, wild rice granola (V) 12

FROZEN ACAI BOWL

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

COCONUT OATS

strawberry, chai spiced almonds, maple (V,G) 12

(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

TWO FARM EGGS ANY STYLE*

breakfast tater tots, choice of meat & toast 20

SMOKED BRISKET EGGS BENEDICT*

english muffin, ancho chile hollandaise, simple salad (G) 22

HAM & CHEESE OMELET*

rosemary ham, cheddar, avocado, toast 20

EGG WHITE FARMERS FRITTATA*

tomatoes, mushrooms, zucchini, herb goat cheese, spinach, pistachio pesto (V) 22

CHEF'S FAVORITES

AVOCADO TOAST*

sunny side eggs, queso fresco, radish, pea sprouts (G,V) 20

HUEVOS RANCHEROS*

achiote chicken, black beans, blue corn tortilla, cotija cheese, avocado crema, salsa verde, pico de gallo 22

QUINOA BREAKFAST BOWL*

poached eggs, avocado, kale, heirloom carrots, cherry tomato salad, citrus herb tahini (V) 20

MOWRY'S BREAKFAST B.L.T.*

egg, bacon, roasted tomato, smoked gouda, arugula, black pepper & thyme aioli, brioche bun, breakfast tots (G) 19

SMOKED SALMON & BAGEL

tomato, onion sprouts, capers, cream cheese, choice of bagel (G) 22

FROM THE GRIDDLE

BREAKFAST BURRITO*

chorizo, black beans, potatoes, habanero jack cheese, lime crema, salsa verde (G) 20

CHICKEN & WAFFLE

crispy chicken tenders, desert chili maple syrup (G) 22

GRILLED PEACH FRENCH TOAST

honey cream, pecan praline (G,V) 19

BUTTERMILK PANCAKES

blueberry, chocolate chip or banana (G,V) 20

EXTRAS

toast or english muffin (G) 6

small market fruit (V) 8

fresh berries (V) 12

breakfast tater tots (V) 6

smoked bacon or turkey bacon 7

pork sausage link or chicken apple sausage 7

MARKET CONTINENTAL

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

-We are now cashless-

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

MOWRY & COTTON LUNCH

SEASONAL AMERICAN MENU served Monday-Friday 11:30am-2pm | Saturday-Sunday 12pm-2pm

FLATBREADS

†† WILD MUSHROOM

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

ROASTED TOMATO

burrata, garlic, arugula, herbs (G, V) 14

SQUASH BLOSSOM

prosciutto, fennel, grilled cherry, ricotta (G) 14

STARTERS

SUMMER MARKET SOUP

field corn, baby squash, butter bean, herb tomato broth, noble toast (G,V) 10

BURRATA DIP

fiery eggplant, quinoa, tomatillo jam, blue corn chips (V) 13

CHARRED TUNA*

pomegranate, pineapple, avocado, crunchy shallot 26

†† MOWRY FRENCH FRIES

sea salt, rosemary, MC sauce, buffalo ketchup (V) 8

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

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SALADS

add on: chicken 10, salmon 12, shrimp 13

MARKET MIXED GREENS

charred carrot, hazelnut, cranberry, maple balsamic (V) 12

AVOCADO CAESAR *

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

†† MOWRY CHOP

avocado, corn, peppers, cotija, black currant, pheasant, mole 16

MELON SALAD

cucumber, feta, watercress, tajin crème fraiche, vanilla lemon vinaigrette (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) 22

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) 19

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) 18

MOWRY'S BIG BURGER*

white cheddar, MC sauce & fixings, brioche bun (G) 22

†† CRISPY CHICKEN

buttermilk slaw, honey mustard, havarti, brioche bun (G) 19

BLACKENED SHRIMP TACOS*

charred pineapple & tomatillo relish, black pepper thyme aioli, avocado, flour tortilla, lime (G) 18

We proudly source from our local farmers & purveyors.

Noble Bread | McClendon Farms | Hayden Mills

Hickman's Family Farms | AZMicrogreens

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.

MOWRY & COTTON DINNER

SEASONAL AMERICAN MENU served Monday-Saturday 5pm-9pm | closed Sunday

HEARTH OVEN

- † BUTTERMILK BUNS
citrus sea salt butter, seasonal jam, 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) 14
- SQUASH BLOSSOM FLATBREAD
prosciutto, fennel, grilled cherry, ricotta (G) 14

STARTERS

- SUMMER MARKET SOUP
field corn, baby squash, butter bean, herb tomato broth, noble toast (G,V) 10
- † VEAL & BLACK GARLIC MEATBALLS
mozzarella, tomato jam, arugula, toast (G) 15
- BURRATA DIP
fiery eggplant, quinoa, tomatillo jam, blue corn chips (V) 13
- BISON CARPACCIO*
egg yolk, bbq onion, horseradish, pumpernickel crisps, citrus herb salad (G) 17
- CHARRED TUNA*
pomegranate, pineapple, avocado, crunchy shallot 26

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SALADS

- MARKET MIXED GREENS
charred carrot, hazelnut, cranberry, maple balsamic (V) 12
- AVOCADO CAESAR*
gem lettuce, crispy baguette, capers, parmesan (G) 14
- † MOWRY CHOP
avocado, corn, peppers, cotija, black currant, pheasant, mole 16
- MELON SALAD
cucumber, feta, watercress, tajin creme fraiche, vanilla lemon vinaigrette (V) 15

SIDES

- HEARTH ROASTED ASPARAGUS
burnt herb chimichurri, pecorino (V) 10
- † CHARRED BRUSSELS SPROUTS
soy, bonito, chicory kimchi 9
- GRILLED SNAP PEA
lemon ricotta, mint (V) 9
- CARAMELIZED CAULIFLOWER
citrus, calabrian chile, pinenut (V) 11
- CRISPY FINGERLING POTATOES
tomato 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 38
- † DAY BOAT SCALLOPS*
sunflower salad, mushroom conserva, fiery eggplant 39
- BUCCATINI PASTA*
spinach, tomato, calabrian chile pesto, lemon mascarpone (G) 28
add on: chicken 10, garlic prawns 13
- MARY'S ORGANIC CHICKEN
cipollini onion, broccolini, almond, orange, cherry jus 32

GRILL

- † CHARRED HANGER STEAK*
wild mushroom, pickled blueberry, sunflower pesto 38
- SCOTTISH SALMON*
fennel, castelvetrano olive, caper, citrus quark 35
- FILET MIGNON 7oz*
gorgonzola dolce, charred onion asada 49
- GRILLED RIBEYE 14oz*
kumquat chimichurri, crispy yucca 45
- MOWRY'S BIG BURGER*
white cheddar, MC sauce & fixings, brioche bun, Mowry fries (G) 25

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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**

D R I N K & W I N E L I S T

COCKTAILS

COPPER & MAIZE 18

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

SMOKED POBLANO MARGARITA 17

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 17

arcadia rosemary vodka, limoncello, cucumber, lemon, simple syrup, guet 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

guet luxury cuvée, remy martin vsop, grand marnier, lemon juice, strawberry

FIVE DIAMOND MANHATTAN 22

Phoenician Woodford Reserve Bourbon, carpano antica vermouth, fee's whiskey barrel-aged bitters

RED SANGRIA 18

brandy, cointreau, lemon, lime, orange, blackberry and cherry juices

WHITE SANGRIA 18

grand marnier, cointreau, orange, pineapple, raspberry, and strawberry juices

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

WHITE CLAW HARD SELTZER

mango or black cherry, chicago, il 8.5

SPECIALTY

MIMOSA

orange, strawberry, pineapple, prickly pear 15

BEERMOSA

orange blossom ale, orange 9

WINES BY THE GLASS

BUBBLES

GRUET LUXURY CUVÉE *(made exclusively for The Phoenician)*
blanc de noirs, american sparkling 15

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 <i>(made exclusively for The Phoenician)</i> blanc de noirs, american sparkling wine	58
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	135
1174	RUINART brut rosé, champagne, france	175
1056	LA GRANDE DAME, VEUVE CLIQUOT prestige cuvée, champagne, france	395

CRISP & REFRESHING WHITES

4919	A TO 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
4923	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 GLOS. 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
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
5416	PAUL HOBBS. CROSSBARN cabernet sauvignon, napa valley, california	90
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

KEY LIME PIE

graham crumble, coconut whip, pineapple, micro cilantro (G,V) 10

fresh & tangy

TAHITIAN VANILLA CRÈME BRULEE

strawberry orange shortbread, strawberry ganache (G,V) 10

velvety, crisp & fruity

ASSORTED GELATO & FRUIT SORBETS

three scoop selection, pizelle waffle cookie (G, V) 10

rich & creamy

COFFEE

COFFEE 4.5

ESPRESSO | DOUBLE 4.5 | 5.5

CAPPUCINO, LATTE 5.5

MACHIATTO 5

(G) contains gluten (V) vegetarian

COCKTAILS

APPLE PIE

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

ESPRESSO MARTINI

vodka, kahlua, bailey's, espresso, heavy cream 16

RUBY

phoenician 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

M O W R Y & C O T T O N

K I D S M E N U

CHILDREN 12 & UNDER



BREAKFAST

served Monday-Friday 7am-11am
Saturday-Sunday 7am-11:30am

WHOLE GRAIN CEREAL

cheerios, corn flakes, lucky charms (G,V) **8**

VANILLA YOGURT

strawberry & banana kabobs, granola (V) **10**

ONE EGG & TOAST*

bacon or sausage **12**

SILVER DOLLAR PANCAKE TOWER

strawberries, powdered sugar,
pure maple syrup (G,V) **12**

BUTTERFLY FRENCH TOAST

sausage, pure maple syrup (G) **15**

BELGIAN WAFFLE BITES

chocolate chip, banana or strawberry (G,V) **12**

**GLUTEN-FREE
OPTIONS AVAILABLE**



(G) contains gluten (V) vegetarian

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.

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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 Monday-Friday 11:30am-2pm | Saturday-Sunday 12pm-2pm
Monday-Saturday 5pm-9pm

SPAGHETTI & MEATBALL

bucatini pasta, marinara sauce, parmesan cheese (G) **14**

CHEESE FLATBREAD

tomato sauce, mozzarella cheese (G,V) **12**

BUNNY PHOE PHOE GRILLED CHEESE

cheddar, american cheese, seasonal fruit (G,V) **14**

CHICKEN & WAFFLE

chicken tenders, waffle cone, tater tots (G) **15**

MINI CHEESEBURGER

american cheese, tater tots **15**

GRILLED CHICKEN BREAST

mashed potatoes, steamed carrots **17**

BEVERAGES

REGULAR OR
CHOCOLATE MILK **3**

JUICE **3**

FOUNTAIN SODA **5**

MOCKTAILS

STRAWBERRY LEMONADE **4**

PINEAPPLE PUNCH **4**

CRANBERRY SPRITZER **4**

DESSERT

CHOCOLATE BROWNIE SUNDAE
vanilla ice cream, whipped cream (G,V) **8**

ASSORTED GELATO &
FRUIT SORBETS
two scoop selection, pizelle waffle cookie (G) **8**