

# MOWRY & COTTON BREAKFAST

## SEASONAL AMERICAN MENU

### 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 (G,V) 12

LOCAL CITRUS  
orange, grapefruit, pistachio, date, pomegranate (V) 9

FROZEN AÇAÍ BOWL  
blueberry, banana, kiwi, coconut crunch (V) 13

COCONUT OATS  
sundried cranberry, pumpkin spiced pecans, maple (V) 12

(G) contains gluten (V) vegetarian

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

*-We are now cashless-  
Please choose Visa, MasterCard, American Express or room charge.  
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, butternut, fennel, spinach,  
herb goat cheese, crispy leeks, 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

*Served Monday-Friday, 7am-11am | Saturday-Sunday, 7am-11:30am*

### FROM THE GRIDDLE

BREAKFAST BURRITO\*  
bacon, egg, black beans, potatoes, habanero jack cheese,  
lime crema, pico de gallo, salsa verde (G) 20

CHICKEN & WAFFLE  
crispy chicken, desert chili maple syrup (G) 22

MAPLE APPLE FRENCH TOAST  
praline pecan, vanilla mascarpone, cranberry,  
fresh fig (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 (G,V) 15

# MOWRY & COTTON LUNCH

## SEASONAL AMERICAN MENU

### HEARTH OVEN

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

ROASTED TOMATO FLATBREAD  
burrata, garlic, arugula, herbs **(G,V) 14**

ROASTED SQUASH FLATBREAD  
caramelized onion, ricotta, walnut cream,  
cranberry balsamic **(G) 15**

### STARTERS

BUTTERNUT SQUASH SOUP  
puffed rice granola, herb oil **(G,V) 10**

CARAMELIZED TALEGGIO DIP  
burrata, citrus marmalade, n'duja toast **15**

GRAZING BOARD  
bresaola, iberico ham, spicy n'duja, crafted olives,  
burrata toast, local mustard, MC pickles **(G) 21**

GRILLED FENNEL & APPLE GUACAMOLE  
pomegranate, toasted pepita, cotija, smoked chile,  
cilantro, blue corn chips **(V) 18**

CHARRED TUNA\*  
pomegranate, pineapple, avocado, crunchy shallot **22**

‡ MOWRY FRENCH FRIES  
sea salt, rosemary, MC sauce, buffalo ketchup **8**

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### SALADS

Add on: chicken 10, salmon 12, shrimp 13

MARKET MIXED GREENS  
charred carrot, hazelnut, cranberry, maple balsamic **(V) 12**

MC CAESAR SALAD  
local gem lettuce, crispy brussels, brioche croutons,  
parmesan **(G)14**

‡ MOWRY CHOP  
avocado, corn, peppers, cotija, black currant, pheasant, mole **16**

HEARTH ROASTED PEAR SALAD  
maytag blue cheese, praline pecans, endive, purple cress,  
smoked soy 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**

HERB CHICKEN & ANCIENT GRAIN  
marinated tomatoes, asparagus, red pepper hummus,  
pickled vegetables, lemon arugula **(G) 22**

### 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.

*Served Monday-Friday 11:30am-2pm | Saturday-Sunday, 12pm-2pm*

### SANDWICHES

Served with Mowry spiced chips or simple salad  
**Substitute:** fries 3, fruit 4

‡ SMOKED BRISKET  
collard green slaw, grapefruit honey, swiss cheese,  
carolina gold barbeque, ciabatta **(G) 22**

SALMON BLT\*  
hickory smoked bacon, roasted tomato, mixed greens, dill aioli,  
nine grain bread **(G) 19**

TURKEY CUBAN  
swiss cheese, arugula, house pickles,  
sun dried tomato mustard, dark rye **(G) 18**

MOWRY'S BIG BURGER\*  
aged cheddar, shallot jam, MC sauce & fixings, brioche **(G) 23**

‡ CRISPY CHICKEN  
buttermilk slaw, honey mustard, havarti, brioche bun **(G) 20**

BARBACOA BEEF TACOS  
escabeche, morita crema, cotija cheese, flour tortillas **(G) 19**

**We proudly source from local farmers & purveyors.**

Noble Bread | McClendon Farms | Hayden Mills

Hickman's Family Farms | AZ Micro greens

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# 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**

ROASTED SQUASH FLATBREAD  
caramelized onion, ricotta, walnut cream,  
cranberry balsamic **(G) 15**

### STARTERS

BUTTERNUT SQUASH SOUP  
puffed rice granola, herb oil **(G,V) 10**

‡ VEAL & BLACK GARLIC MEATBALLS  
mozzarella, tomato jam, arugula, toast **(G) 15**

CARAMELIZED TALEGGIO DIP  
burrata, citrus marmalade, n'duja toast **15**

CHARRED TUNA\*  
pomegranate, pineapple, avocado, crunchy shallot **22**

MUSHROOM RAVIOLI  
mushroom conserva, porcini broth, fresh herbs **(G,V) 14**

### 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.

### SALADS

MARKET MIXED GREENS  
charred carrot, hazelnut, cranberry, maple balsamic **(V) 12**

MC CAESAR SALAD  
local gem lettuce, crispy brussels, brioche croutons,  
parmesan **(G) 14**

‡ MOWRY CHOP  
avocado, corn, peppers, cotija, black currant, pheasant, mole **16**

HEARTH ROASTED PEAR SALAD  
maytag blue cheese, praline pecans, endive, purple cress,  
smoked soy vinaigrette **(G,V) 15**

### SIDES

ROASTED SQUASH  
watercress, pickled onion, whipped feta **(V) 10**

‡ CHARRED BRUSSELS SPROUTS  
soy, bonito, chicory kimchi **9**

CHINESE LONG BEANS  
sambal honey, garlic chips **(V) 10**

CARAMELIZED HEIRLOOM CARROTS  
brown butter honey, thyme creme fraiche, candied nuts **11**

CRISPY POTATOES  
chorizo, horseradish, tomato brava hot sauce **12**

YUKON POTATOES  
butter whipped, chives **(V) 8**

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### ENTRÉES

MISO GLAZED HALIBUT\*  
roasted turnips, radish, coriander tomato broth **39**

SHELLFISH RISOTTO\*  
pacific prawns, scallops, steamed mussels, spicy n'duja,  
bulb onion, fresh herbs **36**

BUCCATINI PASTA\*  
spinach, tomato, calabrian chile pesto,  
lemon mascarpone **(G) 28**

**Add on:** chicken 10, garlic prawns 13

CITRUS HERB GAME HEN  
creamy polenta, grilled fennel, acorn squash, cipolini onion,  
garlic herb jus **32**

### GRILL

CHARRED HANGER STEAK\*  
wild mushroom, pickled blueberry, sunflower pesto **38**

SCOTTISH SALMON\*  
fennel, castelvetro olive, caper, citrus quark **35**

FILET MIGNON 7OZ\*  
gorgonzola dolce, charred onion asada **49**

GRILLED RIBEYE 14OZ\*  
sunchokes, swiss chard, black garlic shoyu **(G) 48**

MOWRY'S BIG BURGER\*  
aged cheddar, shallot jam, MC sauce & fixings,  
brioche bun, mowry fries **(G) 27**

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Hickman's Family Farms | AZ Micro greens

# MOWRY & COTTON

## DESSERT

SEASONAL AMERICAN MENU

### DESSERT

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WARM CHOCOLATE  
BANANA BREAD PUDDING  
peanut butter gelato **(G) 11**

*warm, rich & sweet*

HARVEST APPLE HAND PIE  
malted caramel, five spice crème fraîche **(G) 10**

*crisp & fruity*

SALTED BUTTERSCOTCH  
CRÈME BRÛLÉE  
caramel chocolate elephant ears **(G) 10**

*velvety & smooth*

ASSORTED GELATO &  
FRUIT SORBETS  
three scoop selection,  
pizelle waffle cookie **(G,V) 10**

*rich & creamy*

### COFFEE

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COFFEE **4.5**

ESPRESSO | DOUBLE **4.5 | 5.5**

CAPPUCINO, LATTE **5.5**

MACHIATTO **5**

**(G)** contains gluten **(V)** vegetarian

### COCKTAILS

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

ESPRESSO MARTINI  
vodka, kahlua, bailey's, espresso,  
heavy cream **16**

SPICE CAKE MARTINI  
Tito's, vanilla bean syrup, pumpkin spice, cinnamon,  
topped with godiva & kahlua whipped cream **17**

### WINE

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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**

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# MOWRY & COTTON KIDS MENU

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) 12**

### BELGIAN WAFFLE BITES

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

GLUTEN-FREE  
OPTIONS AVAILABLE



## LUNCH & DINNER

served Monday - Friday 11:30am-2pm  
Saturday Sunday 12pm 2pm

### SPAGHETTI & MEATBALL

bucatini pasta, marinara sauce, parmesan cheese **(G) 10**

### 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 **(G) 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) 6**

ASSORTED ICE CREAM  
& SORBET

two scoop selection, pizelle waffle cookie **(G) 6**

**(G)** contains gluten **(V)** vegetarian

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

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

*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.*