



THE PHOENICIAN

SCOTTSDALE

In keeping with our high standards of cleanliness, we have taken great care in preparing your In-Room Dining meal. For the safety of our guests and our associates, we require our guests to wear a mask when an in-room dining delivery occurs. Thank you for fulfilling our Commitment to Clean standards.
Enjoy your meal.

IN-ROOM DINING MENU

BEVERAGES

PRIVATE ROAST COFFEE

Hand selected private blend, freshly roasted by Fonte coffee roaster
Served with cream or choice of milk

Regular or Decaffeinated, 4-Cup Pot	14.00
Regular or Decaffeinated, 2-Cup Pot	10.00

SPECIALTY COFFEE

Espresso	4.00
Caffè Latte	5.50
Cappuccino	5.50
Caffè Americano	5.50
Local Nitro Cold Brew	6.50

TEA SELECTIONS

Served with lemon, honey, cream, or choice of milk

Barnes & Watson Fine Teas	9.00
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Black Tea
English Breakfast, Darjeeling, Earl Grey, Orange Spice

Herbal Tea
Chamomile, Peppermint, Star Spangled Herbal Blend

Green Tea
Emerald Blossom, Spring Dragon

IN-ROOM DINING MENU

BEVERAGES


Juices - Apple, Cranberry, Tomato, V-8, Pineapple	5.00
Pressed Juices - Orange, Grapefruit, Carrot	8.00
Milk - Whole, 2%, Skim, Soy, Almond, Chocolate	5.00
Soft Drinks, Iced Tea, Lemonade	5.00
Voss Water - Still or Sparkling	small 7.00 large 10.00

WELL BEING BEVERAGES

Green Nectar Refresher - detox & balance Apple, Kale, Cucumber, Ginger	9.00
Arizona Sun - awake & support Carrot, Orange, Grapefruit	9.00

BREAKFAST

6:00 A.M. TO 10:30 A.M.

WHOLE GRAIN CEREALS  Kashi Go Assorted, Raisin Bran, Corn Flakes, Honey Nut Cheerios	10.00
BERRY PARFAIT   Yogurt, Fruits & Berries, Seed Granola	14.00
ORGANIC STEEL-CUT OATMEAL  Brown Sugar, Golden Raisins, Cinnamon, Choice of Milk	12.00
FIT & BALANCED CONTINENTAL  Fruits & Berries, Bran Oat Muffin or Nine Grain Toast, Orange or Grapefruit Juice, Coffee or Hot Tea Selection	24.00
SMOKED SALMON & BAGEL Sliced Tomato, Sprouts, Capers, Cream Cheese, Choice of Bagel	22.00
TWO EGGS YOUR STYLE* Thick Cut Smoked Bacon or Pork Sausage Link, Breakfast Potato Tots, Choice of Toast	22.00
BREAKFAST BURRITO* Scrambled Eggs, Chorizo, Black Beans, Potato, Habanero Jack Cheese, Salsa Roja	21.00

IN-ROOM DINING MENU

BREAKFAST

6:00 A.M. TO 10:30 A.M.

HAM & CHEESE OMELET* 22.00
Rosemary Ham, Cheddar, Avocado, Choice of Toast

EGG WHITE FARMERS FRITTATA* VGF 24.00
Tomatoes, Mushrooms, Zucchini, Herb Goat Cheese, Spinach,
Pistachio Pesto

AVOCADO TOAST* V 20.00
Sunny Side Eggs, Queso Fresco, Radish, Pea Sprouts,
Multigrain Bread

CHICKEN & WAFFLE 22.00
Crispy Chicken Tenders, Desert Chili Maple Syrup

ON THE SIDE

Breakfast Potato Tots VGF 7.00

Schreiner's Pork Sausage Link or Chicken Apple Sausage GF 8.00

Smoked Sugar Cured Bacon or Turkey Bacon GF 8.00

Freshly Baked Muffin or Warm Butter Croissant V 7.00

Fresh Seasonal Fruits VGF 10.00

Fresh Mixed Berries VGF 12.00

Gluten Free Muffin or Bagel GF 10.00

LUNCH AND DINNER

11:00 A.M. TO 10:00 P.M.
FRI-SAT 11:00 A.M. TO MIDNIGHT

SONORAN CHIPS & SALSA VGF 20.00
Chile-Lime Guacamole, Charred Tomato Salsa, Blue Corn Chips

CHICKEN WINGS 24.00
12 Wings Buffalo or BBQ style
Celery & Carrot Sticks, Blue Cheese Dressing

CLASSIC CHICKEN CAESAR SALAD* 24.00
Gem Lettuce, Croutons, Parmesan Reggiano

MARKET MIXED GREENS VGF 14.00
Charred Carrot, Hazelnut, Cranberry, Maple Balsamic Dressing
Add: Grilled Chicken 10, Salmon 12, Shrimp 15

IN-ROOM DINING MENU

LUNCH AND DINNER

11:00 A.M. TO 10:00 P.M.
FRI-SAT 11:00 A.M. TO MIDNIGHT

CITRUS SHRIMP & CHICKPEA BOWL* 🌱	24.00
Avocado, Pickled Cabbage, Cucumber, Beet, Dill Green Goddess Dressing	
PHOENICIAN PRIME BURGER*	25.00
Aged Cheddar, Lettuce, Tomato, Red Onion, House-Made Pickles, Brioche Bun, Spiced Chips or Fresh Fruit	
SALMON B.L.T.*	22.00
Hickory Smoked Bacon, Roasted Tomato, Dill Aioli, Nine Grain Bread, Spiced Chips or Fresh Fruit	
THREE CHEESE OR PEPPERONI FLATBREAD	18.00
Tomato Pomodoro Sauce, Olive Oil, Parmesan	

DINNER ENTREES

5:00 P.M. TO 10:00 P.M.

FILET MIGNON* 🌱	56.00
Blistered Shishito Peppers, Black Pepper Steak Sauce	
PAN-ROASTED SALMON* 🌱	38.00
Shaved Fennel, Lemon Caper Vinaigrette	
BUCCATINI PASTA & BLACK GARLIC MEATBALLS	34.00
Calabrian Chile Pesto or Tomato Pomodoro Sauce	
FREE RANGE CHICKEN 🌱	36.00
Citrus, Herbs, Cipollini Onion, Almond, Cherry Jus	

ON THE SIDE

Butter Whipped Potatoes V 🌱	9.00
Sea Salt French Fries V 🌱	8.00
Charred Broccolini V 🌱	10.00
Garlic Roasted Mushrooms V 🌱	10.00
Grilled Asparagus V 🌱	10.00
Lemon Herb Ancient Grains V	9.00

IN-ROOM DINING MENU

DESSERTS

11:00 A.M. TO 10:00 P.M.
FRI-SAT 11:00 A.M. TO MIDNIGHT

HAZELNUT COFFEE TORTE Hazelnut Jaconde, Kona Coffee Brulee, Vanilla Bavarios	12.00
FLOURLESS CHOCOLATE CAKE 🌾 Dark Chocolate Cake, Roasted White Chocolate Crema, Chocolate Mousse, Salted Caramel Sauce	12.00
VANILLA CHEESECAKE ♯ Seasonal Fruit Coulis	12.00
ASSORTED GELATO & SORBETS (3 SCOOPS) Crisp Waffle Pizzelle	10.00

♯ INDICATES VEGETARIAN 🌾 INDICATES GLUTEN FREE

A 22% SERVICE CHARGE (PLUS TAXES) AND A \$5 DELIVERY CHARGE WILL BE ADDED TO YOUR BILL.
THE ENTIRE SERVICE CHARGE IS DISTRIBUTED TO EMPLOYEES IN ADDITION TO 20% OF THE DELIVERY FEE.

IN-ROOM DINING CHILDREN'S MENU

Children's menu is valid for ages 12 & under.

BREAKFAST

6:00 A.M. TO 10:30 A.M.

WHOLE GRAIN CEREAL 	9.00
Honey Nut Cheerios, Frosted Flakes, Lucky Charms	
VANILLA YOGURT  	10.00
Strawberry & Banana Kabobs, Granola	
KIDS CONTINENTAL 	12.00
Blueberry Muffin, Vanilla Yogurt, Choice of Juice	
ONE EGG & TOAST*	14.00
Bacon or Sausage	
SILVER DOLLAR PANCAKES 	12.00
Strawberries, Pure Maple Syrup	
BELGIAN WAFFLE BITES 	12.00
Chocolate Chip, Banana or Strawberry, Pure Maple Syrup	

LUNCH AND DINNER

11:00 A.M. TO 10:00 P.M.
FRI-SAT 11:00 A.M. TO MIDNIGHT

MINI CHEESEBURGER	15.00
American Cheese, Brioche Bun, Tater Tots	
BUNNY PHOE PHOE GRILLED CHEESE 	14.00
Cheddar & American Cheese, Seasonal Fruit	
MACARONI & CHEESE 	14.00
American Cheese	
SPAGHETTI & MEATBALL	16.00
Bucatini Pasta, Marinara, Parmesan	
CHICKEN & WAFFLE	16.00
Crispy Chicken Tenders, Waffle Cone, Tater Tots	
GRILLED CHICKEN BREAST 	18.00
Mashed Potatoes & Steamed Carrots	
BAKED SALMON* 	19.00
Steamed Vegetables	

IN-ROOM DINING CHILDREN'S MENU

Children's menu is valid for ages 12 & under.

DESSERTS

11:00 A.M. TO 10:00 P.M.
FRI-SAT 11:00 A.M. TO MIDNIGHT

SUNDAE	10.00
Brownie, Vanilla Ice Cream, Whipped Cream	
ASSORTED GELATO & SORBETS (2 SCOOPS)	8.00
Crisp Waffle Pizzelle	

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

WINE

WHITE WINE

BIN		BOTTLE
4952	Cakebread, Sauvignon Blanc, Napa Valley	66.00
4919	A to Z, Pinot Gris, Oregon	54.00
4581	Sonoma-Cutrer, Chardonnay, Sonoma	62.00
4541	Kistler, Chardonnay, Sonoma	125.00
4635	Far Niente, Chardonnay, Napa Valley	107.00
4687	ZD, Chardonnay, Napa Valley	62.00

RED WINE

BIN		BOTTLE
6010	Elouan, Pinot Noir, Oregon	62.00
6247	Gary Farrell, Pinot Noir, Russian River Valley	80.00
6430	The Prisoner, Zinfandel Blend, Napa Valley	86.00
5925	Madness & Cures, Red Blend, Sonoma, California	58.00
5725.1	Stag's Leap, Artemis, Cabernet Sauvignon, Napa Valley	125.00
5901	Justin, Cabernet Sauvignon, Paso Robles, California	70.00
5471	ZD, Cabernet Sauvignon, Napa Valley	102.00
5489	Caymus, Cabernet Sauvignon, Napa Valley	173.00
5572	Opus One, Napa Valley	475.00

We offer an extensive collection of wines from our award-winning cellar. Please call if you would like to view our master wine list, featuring selections from around the world.

WARNING: DRINKING DISTILLED SPIRITS, WINE AND OTHER ALCOHOLIC BEVERAGES DURING PREGNANCY CAN CAUSE BIRTH DEFECTS.

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IN-ROOM DINING MENU

WINE

BY THE GLASS

BIN		GLASS
1207	Gruet, Luxury Cuvée, Blanc de Noirs, American Sparkling	15.00
4919	A to Z, Pinot Gris, Oregon	14.00
4687	ZD, Chardonnay, Napa Valley	16.00
6010	Elouan, Pinot Noir, Oregon	16.00
5925	Madness & Cures, Red Blend, Sonoma, California	15.00
5901	Justin, Cabernet Sauvignon, Paso Robles, California	18.00

BY THE HALF BOTTLE

BIN		1/2 BOTTLE
3204	Santa Margherita, Pinot Grigio, Italy	35.00
4706	Rombauer, Chardonnay, Carneros, Napa Valley	35.00
4687	ZD, Chardonnay, Napa Valley	45.00
3731	La Crema, Pinot Noir, Sonoma, California	38.00
5036	Rombauer, Merlot, Napa Valley	40.00
3290.1	Estancia, Cabernet Blend Meritage, Paso Robles Valley	45.00
5696	Shafer, Cabernet Sauvignon, Napa Valley	96.00

CHAMPAGNE AND SPARKLING WINE

BIN		BOTTLE
1207	Gruet, Luxury Cuvée, Blanc de Noirs, American Sparkling	58.00
1216.5	J Vineyards, Brut Rose, Sonoma, California	78.00
1172	Veuve Clicquot, Brut Reserve, Champagne, France	135.00
1035	Moët & Chandon, Dom Pérignon, Brut, Champagne, France	445.00
1061	Perrier-Jouët, Grand Brut, Champagne, France	98.00

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IN-ROOM DINING MENU

LIQUOR BY THE BOTTLE

Ketel One Vodka (375 ml)	75.00
Grey Goose Vodka (375 ml)	85.00
Tito's Vodka (375 ml)	75.00
Bacardi Superior (375 ml)	50.00
Bombay Sapphire Gin (375 ml)	65.00
Patron Silver Tequila (375 ml)	115.00
The Macallan 12yr. Scotch (375 ml)	145.00
Maker's Mark Bourbon (375 ml)	65.00

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IN-ROOM DINING MENU

IMPORTED AND DOMESTIC BEER

Paulaner 16.9oz Hefeweizen - Munich, Germany	9.50
Four Peaks "Hop Knot" IPA - Tempe, Arizona	8.50
Four Peaks "Kilt Lifter" Scottish Style Ale - Tempe, Arizona	8.50
Odell "90 Shilling" Amber Ale - Fort Collins, Colorado	8.50
Corona Extra Lager - Mexico	8.50
Stella Artois Pale Lager - Belgium	8.50
Budweiser Pale Lager - St. Louis, Missouri	7.50
Coors Light Light Lager - Golden, Colorado	7.50
Samuel Adams Lager - Boston, Massachusetts	8.50
Beck's N/A Non-Alcoholic Lager - Germany	7.50
O'Doul's Non-Alcoholic Amber - St. Louis, Missouri	7.50

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