



# THE PHOENICIAN

## SCOTTSDALE

### 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 16.00

Regular or Decaffeinated, 2-Cup Pot 11.00

##### SPECIALTY COFFEE

Espresso 5.00

Caffè Latte 6.50

Cappuccino 6.50

Caffè Americano 6.00

Local Nitro Cold Brew 7.00

##### TEA SELECTIONS

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

Barnes & Watson Fine Teas 9.00

Black Tea

English Breakfast, Darjeeling, Earl Grey, Orange Spice

Herbal Tea

Chamomile, Peppermint, Star Spangled Herbal Blend

Green Tea

Emerald Blossom, Spring Dragon

✓ INDICATES VEGETARIAN   ♥ INDICATES VEGAN   ✂ INDICATES GLUTEN FREE

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# IN-ROOM DINING MENU

## BEVERAGES

Juices - Apple, Cranberry, Tomato, V-8, Pineapple	6.00
Pressed Juices - Orange, Grapefruit	8.00
Milk - Whole, 2%, Skim, Soy, Almond, Chocolate, Oat	5.00
Soft Drinks, Iced Tea, Lemonade	6.00
Voss Water - Still or Sparkling	small 7.00 large 10.00

## WELL BEING BEVERAGES

Green Nectar Refresher - detox & balance Apple, Kale, Cucumber, Ginger	10.00
Arizona Sun - awake & support Carrot, Orange, Grapefruit	9.00

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# IN-ROOM DINING MENU

## BREAKFAST

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

GRAINS, CEREALS, NUTS & OATS	
Whole Grain Cereals	10.00
Kashi Go Assorted, Special K®, Raisin Bran®, Corn Flakes®, Honey Nut Cheerios®	
Berry Parfait 🌱	14.00
Yogurt, Fruits & Berries, Seed Granola	
Organic Steel-Cut Oatmeal V🌱	12.00
Brown Sugar, Golden Raisins, Cinnamon, Choice of Milk	
FRUITS	
Market Fruit Bowl V🌱	14.00
Gourmet Fruits, Melon, Berries	
Citrus Plate V🌱	12.00
Ruby Grapefruit, Oranges, Pomegranate Molasses, Medjool Dates, Pistachio, Local Honey	
Fit & Balanced Continental V🌱	28.00
Fruits & Berries, Oat Bran Muffin or Whole Grain Toast Orange or Grapefruit Juice Coffee or Hot Tea Selection	

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# IN-ROOM DINING MENU

## BREAKFAST

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

### ARIZONA FARM EGGS

We proudly serve Hickman's Family Farm Eggs.

Two Eggs Your Style*	22.00
Thick Cut Smoked Bacon or Schreiner's Pork Sausage Link, Fresh Seasonal Fruit, Choice of Toast	
Ham & Cheese Omelet	22.00
Rosemary Ham, Cheddar Cheese, Avocado, Choice of Toast	
Classic Eggs Benedict*	22.00
Sourdough English Muffin, Hobbs Smoked Pork Loin, Meyer Lemon Hollandaise	
Huevos Rancheros* 🌱	22.00
Sunny Eggs, Black Beans, Achiote Chicken, Blue Corn Tortilla, Avocado Crema, Pico De Gallo	
Breakfast Burrito	21.00
Scrambled Eggs, Potato, Bacon, Black Beans, Habanero Jack Cheese, Salsa Roja	

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# IN-ROOM DINING MENU

## BREAKFAST

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### WELL BEING

Avocado Toast* ♡	22.00
Sunny Eggs, Queso Fresco Cheese, Lime Crushed Avocado, Shaved Radish, Pea Sprouts, Multi Grain Toast	
Smoked Salmon & Bagel*	22.00
Tomatoes, Onion Sprouts, Capers, Cream Cheese, Toasted Bagel	
Egg White Farmers Frittata* ♡🌱	24.00
Tomatoes, Mushrooms, Squash, Herb Goat Cheese, Spinach, Pistachio Pesto	
Quinoa Breakfast Bowl* ♡🌱	20.00
Poached Eggs, Avocado, Kale, Heirloom Carrots, Cherry Tomato Salad, Citrus Herb Tahini	

### FROM THE GRIDDLE

Brioche French Toast ♡	20.00
Vanilla Bean Custard, Fresh Berries, Pure Maple Syrup	
Buttermilk Pancakes ♡	20.00
Choice of Chocolate Chips, Bananas or Mixed Berries, Pure Maple Syrup	
Chicken & Waffle	24.00
Crispy Chicken, Desert Chili Maple Syrup	

### ON THE SIDE

Schreiner's Pork Sausage Link or Chicken Apple Sausage 🌱	8.00
Freshly Baked Muffin or Warm Butter Croissant ♡	7.00
Smoked Sugar Cured Bacon or Turkey Bacon 🌱	8.00
Duck Fat Potatoes, Garlic & Shallot Confit 🌱	9.00
Yogurt; Vanilla, Strawberry, Plain, or Greek 🌱	7.00
Fresh Seasonal Fruits ♡🌱	10.00
Fresh Mixed Berries ♡🌱	12.00

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# IN-ROOM DINING MENU

## LUNCH AND DINNER

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

### STARTERS

#### COMFORT

Butternut Squash Soup ♡🌿 Roasted Squash, Pepitas, Fresh Herbs	10.00
Sonoran Chips & Salsa ♡🌿 Chile-Lime Guacamole, Charred Tomato Salsa	20.00
Chicken Wings Buffalo, BBQ or Chipotle Agave Glaze	24.00
Achiote Chicken Quesadilla Avocado Crema, Salsa Matcha	21.00

#### WELL BEING

Charred Tuna* 🌿 Pomegranate, Pineapple, Avocado, Crunchy Shallot	24.00
Pacific Prawn Cocktail 🌿 Red Horseradish, Citrus, Herb Salad	22.00
Guacamole Hummus ♡ Vegetable Crudite, Whole Wheat Pita	18.00

### SALADS

#### COMFORT

Classic Chicken Caesar Salad Gem Lettuce, Herb Crouton, Parmigiano Reggiano	24.00
Pacific Prawn Cobb Salad 🌿 Citrus Poached Prawns, Fresh Corn, Avocado, Vine-Ripe Tomatoes, Hard Cooked Egg, Tarragon-Lemon Dressing	26.00

#### WELL BEING

Citrus Salmon & Chickpea Bowl 🌿 Avocado, Pickled Cabbage, Cucumber, Beet, Dill Green Goddess Dressing	24.00
Market Mixed Greens ♣ Charred Carrot, Hazelnut, Cranberry, Maple Balsamic Dressing	14.00

Add: Grilled Chicken 10, Salmon 12, Shrimp 15

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# IN-ROOM DINING MENU

## LUNCH AND DINNER

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

### SANDWICHES

Served with choice of house salad or spiced chips

#### COMFORT

Phoenician Prime Burger\* 27.00  
Aged Cheddar, Lettuce, Tomato, Red Onion,  
House-Made Pickles, Brioche Bun

Blackened Chicken 24.00  
Roasted Tomato, Havarti Cheese, Grilled Onion, Citrus Aioli,  
Toasted Sourdough

#### WELL BEING

Black Bean Burger ♣ 22.00  
Pepper Jack Cheese, Roasted Peppers, Arugula,  
Chili Lime Slaw, Brioche Bun

Salmon B.L.T\* 22.00  
Hickory Smoked Bacon, Roasted Tomato, Mixed Greens,  
Dill Aioli, Toasted Nine Grain Bread

### HEARTH OVEN FLATBREAD PIZZA

Pepperoni & Three Cheese 18.00  
Tomato Pomodoro, Fresh Basil

Wild Mushroom ♣ 19.00  
Roasted Mushrooms, Scallions, Apricot Jam, Shaved Horseradish

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# IN-ROOM DINING MENU

## DINNER

SUN-THU 5:00 P.M. TO 10:00 P.M.  
FRI-SAT 5:00 P.M. TO MIDNIGHT

## ENTRÉES

### COMFORT

Filet Mignon\* 🍷 56.00  
Garlic Roasted Mushrooms, Cracked Pepper Steak Sauce

Bucatini Pomodoro 35.00  
Black Garlic Meatballs Or Grilled Chicken, Herbed Ricotta

### WELL BEING

Scottish Salmon\* 🍷 36.00  
Fennel, Castelvetro Olive, Caper, Citrus Quark

Citrus Herb Chicken 🍷 36.00  
Creamy Polenta, Acorn Squash, Cipolini Onion,  
Garlic Herb Jus

## SIDES

### COMFORT

Butter Whipped Potatoes 9 🍷🌿  
Sea Salt & Pepper Baked Potato 12 🍷🌿  
Garlic Roasted Mushrooms 10 🍷🌿

### WELL BEING

Charred Broccoli 10 🍷🌿  
Heirloom Carrots 10 🍷🌿  
Lemon Herb Ancient Grains 9 🍷

## DESSERTS

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

Hazelnut Coffee Torte  
Hazelnut Jaconde, Kona Coffee Brulee, Vanilla Bavarios 12.00

Flourless Chocolate Cake 🍷 12.00  
Dark Chocolate Cake, Roasted White Chocolate Crema,  
Chocolate Mousse, Salted Caramel Sauce

Vanilla Cheesecake 🍷 12.00  
Seasonal Fruit Coulis

Assorted Gelato & Sorbets (3 Scoops) 10.00  
Crisp Waffle Pizelle



# IN-ROOM DINING MENU

## CHILDREN'S MENU

Guests 12 and under

AVAILABLE 6:00 A.M. TO 11:00 A.M.

### BREAKFAST

Whole Grain Cereal ✓	9.00
Honey Nut Cheerios®, Corn Flakes®, Lucky Charms®	
Vanilla Yogurt ✓	10.00
Strawberry & Banana Kabobs, Granola	
One Farm Egg & Toast*	14.00
Bacon or Sausage	
Kids Continental	12.00
Blueberry Muffin, Vanilla Yogurt, Choice of Juice	
Silver Dollar Pancake Tower ✓	12.00
Strawberries, Pure Maple Syrup	
Belgian Waffle Bites ✓	12.00
Chocolate Chip, Banana, or Strawberry, Pure Maple Syrup	

### LUNCH AND DINNER

SUN-THU 10:00 A.M. TO 10:00 P.M.

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

Mini Cheeseburger, Tater Tots	15.00
Bunny Phoe Phoe Grilled Cheese, Fresh Fruit ✓	14.00
Creamy Macaroni & Cheese, Steamed Vegetables ✓	14.00
Spaghetti & Meatball, Parmesan	16.00
Chicken & Waffle, Tater Tots	16.00
Grilled Chicken Breast, Whipped Potatoes, Steamed Carrots 🌾	18.00
Baked Salmon, Broccolini* 🌾	19.00

### DESSERT

SUN-THU 10:00 A.M. TO 10:00 P.M.

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

Gelato & Sorbets (2) with Pizzelle Waffle Crisp	8.00
Phoenician Cookies or Ganache Brownies (2)	7.00

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ALL KID'S BURGERS WILL BE COOKED WELL DONE. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

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## 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
4646	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	100.00
6430	The Prisoner, Zinfandel Blend, Napa Valley	86.00
5925	Madness & Cures, Red Blend, Sonoma, California	68.00
5725.1	Stag's Leap, Artemis, Cabernet Sauvignon, Napa Valley	165.00
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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## 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	17.00
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	160.00
1176	Moët & Chandon Imperial Brut, Champagne, France	145.00
1035	Moët & Chandon, Dom Pérignon, Brut, Champagne, France	445.00

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## 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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## IMPORTED AND DOMESTIC BEER

The Joybus WOW Wheat Four Peaks Brewing, Tempe, Arizona	8.50
Four Peaks "Hop Knot" IPA - Tempe, Arizona	8.50
Juicy Jack Hazy IPA San Tan Brewing, Chandler, Arizona	9.50
Four Peaks "Kilt Lifter" Scottish Style Ale - Tempe, Arizona	8.50
Corona Extra Lager - Mexico	8.50
Stella Artois Pale Lager - Belgium	8.50
Michelob Ultra Light Lager, St. Louis, Missouri	8.50
Budweiser Pale Lager - St. Louis, Missouri	7.50
Coors Light Light Lager - Golden, Colorado	7.50
Bud Light Light Lager, St. Louis, Missouri	7.50
Beck's N/A Non-Alcoholic Lager - Germany	7.50
O'Doul's Non-Alcoholic Amber - St. Louis, Missouri	7.50
White Claw Hard Seltzer Mango or Black Cherry, Chicago, Illinois	8.50

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