



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 | 12.00 |
| Regular or Decaffeinated, 2-Cup Pot | 9.00 |

SPECIALTY COFFEE

| | |
|-----------------------|------|
| Espresso | 3.75 |
| 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 |
|---------------------------|------|

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 6.50 large 8.50 |

WELL BEING BEVERAGES

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

BREAKFAST

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

| | |
|---|-------|
| WHOLE GRAIN CEREALS ✓ Kashi Go Assorted, Raisin Bran, Corn Flakes, Honey Nut Cheerios | 9.00 |
| 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 | 21.00 |
| TWO EGGS YOUR STYLE* Thick Cut Smoked Bacon or Pork Sausage Link, Breakfast Potato Tots, Choice of Toast | 22.00 |
| BREAKFAST BURRITO* Italian Sausage, Bell Peppers, Tomato, Habanero Jack Cheese, Salsa Roja | 21.00 |

IN-ROOM DINING MENU

BREAKFAST

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

| | |
|--|-------|
| HAM & CHEESE OMELET* Rosemary Ham, Cheddar, Avocado, Choice of Toast | 21.00 |
| EGG WHITE FARMERS FRITTATA* V🌿 Tomatoes, Mushrooms, Zucchini, Herb Goat Cheese, Spinach, Pistachio Pesto | 22.00 |
| AVOCADO TOAST* V Sunny Side Eggs, Queso Fresco, Radish, Watercress, Multigrain Bread | 20.00 |
| BELGIAN WAFFLE V Plain or Pecan, Pure Maple Syrup Add Two Fried Chicken Tenders: 8 | 18.00 |

ON THE SIDE

| | |
|--|-------|
| Breakfast Potato Tots V🌿 | 7.00 |
| Schreiner's Pork Sausage Link or Chicken Apple Sausage 🌿 | 7.00 |
| Smoked Sugar Cured Bacon or Turkey Bacon 🌿 | 7.00 |
| Freshly Baked Muffin or Warm Butter Croissant V | 7.00 |
| Seasonal Fruits & Berries V🌿 | 10.00 |
| Gluten Free Muffin or Bagel 🌿 | 10.00 |

LUNCH AND DINNER

AVAILABLE 11:00 A.M. TO 10:00 P.M.

| | |
|--|-------|
| SONORAN CHIPS & SALSA V🌿 Chile-Lime Guacamole, Charred Tomato Salsa, Blue Corn Chips | 18.00 |
| CHICKEN WINGS 12 Wings Buffalo or BBQ style Celery & Carrot Sticks, Blue Cheese Dressing | 19.00 |
| CLASSIC CAESAR SALAD* Gem Lettuce, Croutons, Parmesan Reggiano Add Grilled Chicken Breast: 8 | 17.00 |
| MARKET MIXED GREENS V🌿 Charred Carrot, Hazelnut, Cranberry, Maple Balsamic Dressing | 14.00 |

IN-ROOM DINING MENU

LUNCH AND DINNER

AVAILABLE 11:00 A.M. TO 10:00 P.M.

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

DINNER ENTREES

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

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|--|-------|
| FILET MIGNON* 🌱 Blistered Shishito Peppers, Black Pepper Steak Sauce | 56.00 |
| PAN-ROASTED SALMON* 🌱 Shaved Fennel, Lemon Caper Vinaigrette | 35.00 |
| BUCCATINI PASTA & BLACK GARLIC MEATBALLS Calabrian Chile Pesto or Tomato Pomodoro Sauce | 34.00 |
| FREE RANGE CHICKEN 🌱 Citrus, Herbs, Cipollini Onion, Almond, Cherry Jus | 36.00 |

ON THE SIDE

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

IN-ROOM DINING MENU

DESSERTS

AVAILABLE 11:00 A.M. TO 10:00 P.M.

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

✓ 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

AVAILABLE 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* | 12.00 |
| 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

AVAILABLE 11:00 A.M. TO 10:00 P.M.



| | |
|--|-------|
| MINI CHEESEBURGER | 15.00 |
| American Cheese, Brioche Bun, Tater Tots | |
| BUNNY PHOE PHOE GRILLED CHEESE  | 13.00 |
| Cheddar & American Cheese, Seasonal Fruit | |
| MACARONI & CHEESE  | 12.00 |
| American Cheese Add Diced Ham or Bacon: 2 | |
| SPAGHETTI & MEATBALL | 14.00 |
| Bucatini Pasta, Marinara, Parmesan | |
| CHICKEN TENDERS & WAFFLE BITES | 15.00 |
| 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

AVAILABLE 11:00 A.M. TO 10:00 P.M.

| | |
|---|------|
| SUNDAE  | 8.00 |
| Brownie, Vanilla Ice Cream, Whipped Cream | |
| ASSORTED GELATO & SORBET (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.

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.

 INDICATES VEGETARIAN  INDICATES GLUTEN FREE

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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 | 46.00 |
| 4581 | Sonoma-Cutrer, Chardonnay, Sonoma | 54.00 |
| 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 | 58.00 |
| 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 | 62.00 |
| 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 | 13.00 |
| 4919 | A-to-Z, Pinot Gris, Oregon | 12.00 |
| 4687 | ZD, Chardonnay, Napa Valley | 16.00 |
| 6010 | Elouan, Pinot Noir, Oregon | 15.00 |
| 5925 | Madness & Cures, Red Blend, Sonoma, California | 15.00 |
| 5901 | Justin, Cabernet Sauvignon, Paso Robles, California | 16.00 |

BY THE HALF BOTTLE

| BIN | | 1/2 BOTTLE |
|------|---|------------|
| 3204 | Santa Margherita, Pinot Grigio, Italy | 35.00 |
| 4706 | Rombauer, Chardonnay, Carneros, Napa Valley | 35.00 |
| 4518 | Talley, Pinot Noir, Arroyo Grande Valley | 52.00 |
| 5036 | Rombauer, Merlot, Napa Valley | 40.00 |
| 5696 | Shafer, Cabernet Sauvignon, Napa Valley | 96.00 |

CHAMPAGNE AND SPARKLING WINE

| BIN | | BOTTLE |
|--------|---|--------|
| 1207 | Gruet, Luxury Cuvée, Blanc de Noirs, American Sparkling | 52.00 |
| 1216.5 | J Vineyards, Brut Rose, Sonoma, California | 78.00 |
| 1172 | Veuve Clicquot, Brut Reserve, Champagne, France | 126.00 |
| 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) | 65.00 |
| Grey Goose Vodka (375 ml) | 80.00 |
| Tito's Vodka (375 ml) | 40.00 |
| Bacardi Superior (375 ml) | 40.00 |
| 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 |
| Phoenix Ale Brewery "Camelback IPA" IPA - Phoenix, Arizona | 7.50 |
| Four Peaks "Kilt Lifter" Scottish Style Ale - Tempe, Arizona | 7.50 |
| Odell "90 Shilling" Amber Ale - Fort Collins, Colorado | 7.50 |
| Corona Extra Lager - Mexico | 7.50 |
| Stella Artois Pale Lager - Belgium | 7.50 |
| Budweiser Pale Lager - St. Louis, Missouri | 6.50 |
| Coors Light Light Lager - Golden, Colorado | 6.50 |
| Samuel Adams Lager - Boston, Massachusetts | 7.50 |
| Beck's N/A Non-Alcoholic Lager - Germany | 6.50 |
| O'Doul's Non-Alcoholic Amber - St. Louis, Missouri | 6.50 |

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