

RISE & SHINE

items served daily until 11:00 am

Morning Parfait 9

orange zabaglione, greek yogurt, house-made granola, agave, fresh berries

House-Smoked Salmon Toast 15

arugula, ciabatta, heirloom tomato, carrot pickle, avocado

JW Breakfast Sandwich 15

over hard egg, Canadian bacon, cheddar cheese, avocado, arugula, roasted tomato aioli, English muffin

Revive Breakfast* 16

egg white omelet, spinach, roasted tomato, mushroom, goat cheese includes Canadian bacon & whole wheat toast

Sunrise Protein Bowl 16

quinoa, snap peas, mixed wild rice, charred red onion, broccolini, almonds, piquillo aioli, two eggs any style

NOSH

Roasted Garlic Hummus 13

feta cheese, grilled garden vegetables, Queen Creek Olives, naan bread

Vegetable Chips and Dip 7

root vegetable chips, Greek yogurt green onion dip

SUSTAIN

Side Options for Sandwiches:

root vegetable chips | sweet potato fries | French fries

Sriracha Chicken Salad Wrap 16

grilled chicken, celery, sweet peppers, grilled corn, spring greens, tomato wrap

Turkey & Avocado Sandwich 15

smoked bacon, Abby Lee tomato, havarti cheese, watercress, avocado crema, grilled naan

Bison Burger 18

sharp cheddar, caramelized onion, watercress, carrot pickles, roasted tomato aioli, honey wheat bun
vegetable or turkey substitute available

Harvest Garden Bowl 14

zucchini, charred corn, snap peas, white beans, cherry tomato, basil, mixed wild rice, honey garlic dressing

add to any salad or bowl: grilled chicken 6 | grilled shrimp 9 | house-smoked salmon 7 | tofu 5

REVIVE GREENS

Power Berry 14

spinach, baby kale, goat cheese, blueberries, dried cherries, dried mulberries, toasted almonds, goji berry honey vinaigrette

Ancient Grain 15

arugula, watercress, quinoa, farro, bulgur, chickpeas, Queen Creek Olives, sweet peppers, feta, basil balsamic vinaigrette

Bistro Chop 14

romaine, bacon, charred corn, watermelon radish, tomato, broccolini, charred red onion, avocado herb dressing

Watermelon Caprese 16

fresh mozzarella, watermelon, strawberries, basil, sea salt, black pepper, honey balsamic reduction

Revive Caesar 15

romaine, watercress, baby kale, parmesan, sun-dried tomato, rustic croutons, lemon parmesan dressing

Bacon n Eggs 15

baby iceberg, scallions, applewood smoked bacon, sun dried tomatoes, hard-boiled eggs, buttermilk bleu cheese dressing

Think Greek 14

romaine, feta, cucumber, tomato, red onion, Queen Creek Olives, fresh herbs, farro, sweet peppers, roasted tomato vinaigrette

Simple Greens 12

farm greens, shaved carrot, watermelon radish, cherry tomatoes, cucumbers, sunflower seeds, citrus vinaigrette

INDULGE

Goji Berry & Orange Cashew Bar 10

desert granola base, cashew cream, fresh strawberries (V)

Chocolate & Raspberry Decadence Cake 10

flourless chocolate cake, chocolate bliss, raspberry meringue, raspberry jam (NF,GF)

Matcha & Mango 10

green tea mascarpone mousse, mango crème, matcha cake, mango coulis

Coconut Quinoa Pudding 10

coconut milk, quinoa crisp, hibiscus syrup, toasted pistachios (DF, GF)

SPECIALTY COCKTAILS

JW Margarita 18

Don Julio Anejo, Cointreau, lime juice, agave nectar, Grand Marnier float

Prickly Pear Margarita 15

Tequila, triple sec, lime, prickly pear puree

Ridge Margarita 14

Tequila, Triple Sec, lime juice, agave nectar

Guava Bellini 12

Chloe Prosecco, Grand Marnier, guava

Cactus Mule 14

Vodka, prickly pear puree, ginger beer, lime

Rum Daiquiri 13

Choices: mango | strawberry | pina colada

ORGANIC & BIO-DYNAMIC WINES

SPARKLING/WHITE

Chloe Prosecco 11 | 44

Taittinger Champagne 15 | 55

Sonoma Cutrer Chardonnay 15 | 60

Kris Pinot Grigio 12 | 48

Kim Crawford Sauvignon Blanc 12 | 48

RED & ROSÉ

Schramsberg Mirabelle Brut Rosé 13 | 52

Justin Cabernet 16 | 64

Meiomi Pinot Noir 13 | 52

Charles Smith "Velvet Devil" Merlot 11 | 44

CRAFT BEERS

Per Can, 8 | Bucket of 5, 35

16 OZ | Borderlands Noche Dulce, College Street Big Blue Van, Dragoon IPA, Dragoon Santa Cruz'R Pale Ale, Miller Lite, Coors Light, Budweiser, Bud Light, Michelob Ultra,

12 OZ | Corona, Corona Light, Heineken, Stella Artois, Tecate, Dos XX

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We are pleased to accommodate all dietary needs and restrictions. We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens. Be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your server of your dietary concerns.

To maintain a tranquil environment for all out guests please refrain from phone calls, personal music, loud conversations and smoking. Thank you



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