

# MERITAGE

## AN URBAN TAVERN

### SHARE

**Vidalia Onion & Corn Fritters** 13  
malt vinegar aioli

**Spiced Kettle Chips** 11  
cheese fondue, bacon lardons, scallions,  
bleu cheese

**Mezze Platter** 15  
roasted garlic hummus, peppadew peppers, olives,  
cucumber, feta, naan bread

**Pretzel Bites** 10  
local IPA sauce & plum mustard

**Ahi Tuna\*** 18  
avocado, wontons chips, ponzu,  
sesame seed, chives

**Chicken Wings** 16  
honey mustard bbq or house made hot sauce,  
house slaw, bleu cheese sauce

**Mini Pork Shanks** 15  
korean BBQ & scallions

### SALADS

*marinated chicken* 6 | *rock shrimp* 9  
*flaked smoked salmon* 9

**Watermelon & Spinach** 9 | 13  
candied pecans, goat cheese,  
watermelon radish, heirloom carrot,  
citrus vinaigrette

**Caesar** 8 | 12  
romaine, parmesan, ciabatta croutons,  
caesar dressing

**Wedge** 10 | 14  
iceberg lettuce, noble star bacon, scallions,  
cherry tomato, bleu cheese, ranch dressing

### SOUP

**Summer Corn Bisque** 6 | 8  
russian dried corn

**Chicken & Vegetables** 6 | 8  
scallions

### MAINS

*served with tavern fries or house spiced kettle chips*  
*substitute for a cup of soup | 2*

**Turkey Press** 15  
shaved turkey, kale & walnut pesto, AZ cheddar, cranberry relish, sourdough bread  
*add egg 2 | add avocado 2*

**Chicken Salad** 15  
smoked & pulled whole chicken, grapes, onion,  
bell peppers, bibb lettuce, tomato, 9 grain bread

**Shaved Beef Hoagie** 17  
shaved prime rib, sundried tomato rosemary spread, provolone cheese, caramelized onion, au jus

**Angus Beef Burger\*** 17  
aged cheddar, noble star bacon, sesame seed bun

**Fried Green Tomato Sammie** 14  
boursin cheese, roasted peppers, smoked shallot aioli, mixed greens, sourdough bread

**Yellowfin Tuna Wrap** 16  
avocado, ponzu, mixed greens, wheat wrap

**Schreiner's Brat** 13  
beer cheese, sautéed onions, poblano peppers, plum mustard

\*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. In regards to the safety of these items written information is available upon request. We are pleased to accommodate all dietary needs and restrictions, gluten friendly (GF) and vegetarian (V) menu items are noted, additional selections may be available. 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.  
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