

IN-ROOM DINING



## JW LIFE®

At JW Marriott®, we share a deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, organic farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate. This collaboration between JW chefs and our trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.

The menus of the JW Marriott Phoenix Desert Ridge Resort & Spa are regionally inspired by the flavors of the Southwest and favor many locally sourced foods — including herbs from the resort’s very own organic garden. Our menus are subtly nuanced by an international flair, too, as the resort’s team of chefs reflects a diverse culinary background. Ultimately, our chefs are dedicated to creating meals that are fresh, healthy and, most important of all, memorable.

Finally, as the saying goes, “leave room for dessert.” The resort’s National Pastry Team Champions will further sweeten your experience with a collection of superb confections that earned them the bronze medal in the World Pastry Team Championships.

## COMPLETE BREAKFAST

*Includes your choice of juice and Starbucks® Coffee or Taylors of Harrogate Tea*

### Healthy Start \$17

- Steel-cut oatmeal or choice of cereal, berries or banana, soy or skim milk, toast or bagel

### Continental \$16

- Daily fresh-baked basket of muffins, croissants and Danish pastries

### House-Cured Lox\* \$14

- Atlantic salmon, capers, red onion, egg and bagel

### Eggs Benedict\* \$16

- Two poached eggs on a crispy muffin, local Canadian bacon and Hollandaise

*We proudly use organic and locally grown produce when available.*

## GRIDDLE

### Buttermilk Pancakes, Signature Blue Corn Pancakes or Belgian Waffles \$15

- Maple syrup, whipped cream, berries and choice of bacon, ham, Canadian bacon or sausage

### French Toast \$17

- Brioche French toast, strawberry compote, maple syrup

### JW Omelet\* \$16

- Prepared with your style of eggs and choice of any toppings: ham, bacon, cheddar, smoked mozzarella, tomato, onion, spinach, bell peppers, jalapeños, sausage or mushrooms. Choice of toast, bagel or blueberry muffin

### Steak and Eggs\* \$19

- Grilled petite filet, two eggs any style, toast, bagel or blueberry muffin

### Fitness Omelet\* \$14

*Low cholesterol*

- Egg white omelet made with spinach, bell peppers, mushrooms and light cream cheese

### All-American\* \$18

- Two eggs any style, hash browns, choice of bacon, ham, Canadian bacon or sausage, toast or bagel

*Continued on the following page.*

**FIT START****Revive Parfait \$10***Organic, low cholesterol*

- Organic honey-lemon yogurt with blueberries, house granola, mint-grapefruit salad

**Seasonal Array of Fresh Fruit \$13***Low fat*

- An assortment of the season's finest fruits and berries

**Fresh Melon \$6***Low cholesterol, low fat*

- Cantaloupe or honeydew

**Bowl of Berries \$12***Low cholesterol, low fat*

- Strawberries, raspberries, blueberries and blackberries

**Strawberry-Banana Smoothie with Organic Yogurt \$6***Low cholesterol***SIDES**

- Smoked bacon, ham, Canadian bacon or country sausage **\$5**
- Kellogg's cold cereals with bananas or berries **\$6**
- Yukon gold hash browns **\$4**
- Steel-cut oatmeal with raisins and brown sugar **\$7**
- Assorted yogurts with blueberries or strawberries **\$7**
- Bagel and cream cheese **\$5**
- Toast or English muffin **\$3**
- Basket of four assorted breakfast pastries **\$6**
- Cottage cheese **\$4**
- One egg\* **\$3**
- Two eggs\* **\$5**
- Bakery fresh cinnamon roll **\$6**

**APPETIZERS****Dungeness Crab Dip \$11**

- With tortilla chips

**Desert Ridge Chicken Wings \$10**

- Chicken drumettes served with choice of Buffalo or BBQ sauce

**Three-Cheese Quesadilla \$10**

- Local-made tortilla filled with asadero, jack and smoked mozzarella cheese, served with fire-roasted salsa and guacamole

**Tortilla Chips \$8**

- Served with house-made fire-roasted salsa and guacamole

**Shrimp Cocktail \$14***Low fat*

- Poached shrimp on ice, served with cocktail sauce

**ADD TO ANYTHING****Grilled Shrimp \$8****Grilled Skirt Steak \$8****Grilled Chicken \$6****DESIGN YOUR OWN 12" PIZZA***Organic wheat pizza dough is also available***Choice of Two Toppings \$12****Additional Toppings \$1 each**

- Pepperoni, sausage, olives, mushrooms, Canadian bacon, red onion, peppers, pineapple, Buffalo mozzarella, Roma tomato and bacon

**SALADS & SOUPS****Soup du Jour — Chef's Creation**

- Cup **\$5**
- Bowl **\$6**

**Big Splash Cobb Salad \$14**

- Signature poolside salad from **Just a Splash**: iceberg lettuce, tomato, cheddar cheese, avocado, smoked bacon, egg and roasted turkey, served with chunky bleu cheese dressing

**Desert Ridge House Salad**

- Farmer greens, shaved red onion, garlic herb croutons, cucumber, oven-roasted tomato, and honey balsamic dressing

Small **\$9** Large **\$11****Caesar Salad**

- Young romaine leaves, Caesar dressing, grated parmesan cheese, tomato

Small **\$9** Large **\$11****HAND-CRAFTED SANDWICHES***All served with choice of house potato chips, fries or fruit***Grilled Chicken Sandwich \$13**

- Grilled chicken sandwich with bacon, avocado, tomato, watercress

**Tuna Salad Sandwich \$13**

- Albacore tuna, celery, onion, herbed mayo, served on whole grain bread

**Reuben \$13**

- House corned beef, homemade sauerkraut and Thousand Island dressing on marble rye

*Continued on the following page.*

**Classic Turkey Club \$13**

- Roasted turkey, tomato, lettuce, mayo and bacon on toasted white bread

**Marriott® Burger\* \$15**

- Grilled burger, cheddar cheese and smoked bacon on a toasted bun

**Beer & Burger\* \$19**

- Partnered with domestic bottle beer

**TASTE OF DESERT RIDGE****Blue Sage—****Roasted Organic Chicken Breast \$20**

- Parmesan polenta, creamed spinach

**Tuscany—****Rigatoni Bolognese \$19**

- Locally grown tomato, fresh garlic, pecorino

**Just a Splash—****Lazy River Chicken Tacos \$14**

- Achiote grilled chicken, flour tortilla, borracho beans

**Meritage—****Grilled Prime Filet\* \$28**

- Mashed potatoes, red wine reduction, seasonal vegetables

**Vista—****Signature Vista Sushi Roll\* \$14**

- Spicy Yellowtail, scallions, cucumber, sesame

**Spa Bistro—****Grilled Sustainable Salmon\* \$21**

- Local farm greens, carrots, cucumber, radish, Arizona pistachio and citrus vinaigrette

**CHEF'S CHOICES****Grilled Prime Ribeye\* \$26**

- Potato gratin, asparagus, Béarnaise sauce

**Atlantic Salmon\* \$23**

- Fingerling potato ragoût, tomato and basil

**DESSERTS****Fromage Board \$16**

- Chef's selection of three Farmstead cheeses with fruit chutney, Carr crackers and flat bread

**Classic Crème Brûlée \$8**

- With fresh berries

**Baked Apple Cobbler \$8**

- Served with vanilla bean ice cream

**Chocolate Cake \$8**

- Layered with rich chocolate mousse

**Seasonal Cheesecake \$8**

- With fresh toppings

**Häagen-Dazs Ice Cream Pint \$10**

- Chocolate
- Vanilla
- Dulce de leche
- Strawberry
- Raspberry or lemon sorbet

**SNACKS FOR ENTERTAINING***Small serves 10 guests**Large serves 20 guests***House-Made Potato Chips**

With ranch dip

Small **\$25** Large **\$50****House-Made Tortilla Chips**

With fire-roasted salsa and guacamole

Small **\$30** Large **\$60****Pretzels**Small **\$20** Large **\$40****Mixed Nuts**Small **\$30** Large **\$60****Shrimp Cocktail**Per piece **\$4****HOT ITEMS 11.00 pm to 2.00 am****Marriott Burger\* \$15**

- Grilled burger, cheddar cheese and smoked bacon on a toasted bun

**Three-Cheese Quesadilla \$10**With chicken **\$2**

- Local-made tortilla filled with asadero, jack and smoked mozzarella cheese, served with fire-roasted salsa and guacamole

**Desert Ridge Chicken Wings \$10**

- Chicken drumettes served with choice of Buffalo or BBQ sauce

**Pizza \$12***Choice of two toppings*

- Pepperoni, sausage, olives, mushrooms, Canadian bacon, red onion, peppers, pineapple, Buffalo mozzarella, Roma tomato and bacon

Additional toppings **\$1 each****LATE SNACKS 2.00 am to 6.00 am****Tortilla Chips \$8**

- Served with fire-roasted salsa and guacamole

**Chicken Caesar Salad \$14**

- Young romaine leaves, Caesar dressing and grated parmesan cheese, grilled chicken

**Roast Beef Sandwich \$14**

- Sliced roast beef, crispy iceberg lettuce, tomatoes, shaved red onion, provolone cheese on marble rye bread, (brown mustard on the side), served with house-made potato chips

**Desert Ridge House Salad (Large) \$11**

- Farmer greens, shaved red onion, garlic herb croutons, cucumber, oven-roasted tomato and honey balsamic vinaigrette

**Seasonal Array of Fresh Fruit \$13**

- An assortment of the season's finest fruits and berries

**Häagen-Dazs Ice Cream Pint \$10**

- Chocolate
- Vanilla
- Dulce de leche
- Strawberry
- Raspberry or lemon sorbet

## KIDS

### EARLY EATS 6.00 am to 11.00 am

*Includes choice of milk or juice*

#### French Toast Sticks \$6

- With bacon or sausage

#### \*A-Z Breakfast \$6

- Two eggs any style with hash browns, fresh fruit and bacon or sausage

#### Pancakes \$6

- With maple syrup, fresh fruit and choice of bacon or sausage

#### Fresh Fruit and Choice of Yogurt \$5

*Low fat*

### ALL DAY 11.00 am to 11.00 pm

*Choose two: carrot sticks, rice, steamed vegetables, fresh fruit or fries.*

*Includes choice of beverage*

#### Pizza \$8

- Cheese or pepperoni

#### Dog 'n Spuds (Hot Dog) \$8

#### Grilled Chicken\* \$8

#### Cheese Quesadilla \$8

#### Cheesy Mac \$8

#### Chicken Fingers \$8

## BEVERAGES

### BEVERAGES

#### Starbucks® Coffee

Large pot \$8 Small pot \$5

#### Gourmet Selection

#### Taylor's of Harrogate Hot Tea \$5

- Choice of English breakfast, lemon and orange, mango, passion fruit, chamomile, peppermint, afternoon Darjeeling, Earl Grey and green tea

#### Assortment of Juices

Small glass \$4 Large glass \$6

- Fresh orange, grapefruit, cranberry, tomato, V-8, apple

#### Fresh Squeezed Orange Juice

Small glass \$5 Large glass \$7

#### Milk \$3

- Whole, 2%, skim, chocolate and strawberry

#### Iced Tea

Glass \$3 Pitcher \$8

#### Still or Sparkling Waters \$5

- Voss or Pellegrino

#### Soft Drinks \$3

- Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Dr Pepper, Sierra Mist, Ginger Ale, Club Soda and Tonic

## ADULT BEVERAGES

### BEER

#### Domestic Beer \$6

- Budweiser, Bud Light, Coors Light, Miller Lite, Samuel Adams Lager, O'Doul's Non-Alcoholic Beer

#### Imported Beer \$7

- Amstel Light, Bass Ale, Corona, Heineken and Bohemia

### MARGARITAS

*We recommend that our margaritas be served shaken and not frozen. We have found the flavor in a shaken margarita to be superior to the flavor in a frozen margarita.*

#### City Slicker \$9

- Cuervo Gold, triple sec and fresh lime Juice

#### Gold Strike \$9

- Cuervo Gold, triple sec, fresh lime juice and a splash of orange juice

#### True Grit \$14

- Patron Reposado, Cointreau, fresh lime juice

#### High Oh Silver \$13

- Patron Silver, Cointreau, fresh lime juice

#### Desert Oasis \$34

- Pitcher of Cuervo Gold, triple sec and fresh lime juice

#### The Prickly Pear \$10

- Sauza Hornitos, triple sec, prickly pear nectar and fresh lime juice

### CHAMPAGNE & SPARKLING WINE

- Segura Viudas, Brut, Cava, "Aria," NV, Catalonia, Spain \$33
- Korbel Brut California NV (187 ml) \$10
- Mumm Napa Brut Prestige Napa Valley NV \$55
- Veuve Clicquot Brut Champagne Yellow Label NV \$100
- Moët & Chandon "Imperial," NV, Champagne, France \$100

### WHITE WINE

- Beaulieu Vineyard (BV) Century Cellars, Chardonnay California (375 ml) \$19
- Meridian Vineyards Chardonnay Santa Barbara County \$30
- Ferrari-Carano Chardonnay, Alexander Valley \$65
- Clos du Bois Chardonnay, California \$32
- Cakebread Chardonnay, California \$80
- Sonoma-Cutrer, Sonoma (375 ml) \$21
- Sonoma-Cutrer, Sonoma \$52
- Beringer White Zinfandel Special Select, California \$28
- Conundrum White California (375 ml) \$29
- Meridian Vineyards Pinot Grigio California \$30
- Ferrari-Carano Fumé Blanc Sonoma County \$43
- Santa Margherita Pinot Grigio Valdadige \$59
- Beaulieu Vineyard (BV) Century Cellars, Sauvignon Blanc \$28

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## RED WINE

- Beaulieu Vineyard (BV) *Century Cellars*, Pinot Noir, California **\$35**
- Estancia Pinot Noir, Pinnacles Monterey County (375 ml) **\$26**
- Kim Crawford, Pinot Noir, Marlborough New Zealand **\$42**
- Ravenswood Zinfandel, Vintner's Blend California **\$35**
- Rosemount Estate Shiraz, Diamond Label South Eastern Australia **\$39**
- Beaulieu Vineyard (BV) *Century Cellars*, Shiraz, California **\$27**
- Chateau Ste. Michelle, Syrah, Columbia Valley, 2004, Washington **\$38**
- Georges Duboeuf, Fleurie, Beaujolais, France **\$45**
- Franciscan Oakville Estate Meritage Magnificat Napa Valley **\$95**
- Beaulieu Vineyards (BV) *Century Cellars*, Cabernet Sauvignon, California (375 ml) **\$19**
- Beaulieu Vineyards (BV) *Century Cellars*, Cabernet Sauvignon, California **\$29**
- Meridian Vineyards, Cabernet Sauvignon, California **\$31**
- Estancia, Cabernet Sauvignon, Paso Robles, California **\$35**
- Chimney Rock Cabernet Sauvignon, Stags Leap District **\$95**
- Robert Mondavi Cabernet Sauvignon, Napa **\$62**
- Meridian Vineyards Merlot, California **\$31**
- Clos du Bois Merlot, North Coast, California (375 ml) **\$19**
- Kendall-Jackson Merlot, Grand Reserve, California **\$57**

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## WINE BY THE GLASS

- Santa Margarita Pinot Grigio, Valdadige **\$14**
- Beaulieu Vineyard, Sauvignon Blanc, *Century Cellars*, California **\$8**
- Meridian Vineyards, Chardonnay, Santa Barbara County **\$8**
- Sonoma-Cutrer, Chardonnay, Sonoma **\$13**
- Beaulieu Vineyard Central Estates Pinot Noir, California **\$9**
- Ravenswood Zinfandel Vintner's Blend California Robert Mondavi Cabernet Sauvignon **\$16**
- Estancia, Cabernet Sauvignon, Paso Robles, California Meridian Vineyards Merlot, California **\$8**