

JW MARRIOTT®  
CAMELBACK INN® SCOTTSDALE



IN-ROOM DINING



## **JW LIFE<sup>SM</sup>**

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.

## MORNING 6:00 am to 11:00 am

### COMPLETE BREAKFASTS

*Includes your choice of juice and coffee or hot tea.*

#### Continental \$19

- Muffin, croissant and pastry, melon or half grapefruit.

#### All American \$21

- Two eggs cooked your style, shredded hash browns with bacon, cured ham steak, Canadian bacon or link sausage, toast, bagel or muffin.

#### Healthy Start \$18

- Oatmeal, cold cereal or house-made almond granola, berries or bananas, toast, bagel or muffin.

#### Create-An-Omelet \$21

- Pasteurized eggs, Better Than Eggs® or egg whites, served with shredded hash browns, toast, bagel or muffin.

*Choose any or all of the following to fill your omelet:*

- Ham, bacon, sausage, cheddar, jack or Asadero cheese
- Red or green onion, tomato, avocado, bell pepper or mushrooms

### GRIDDLED

*Includes your choice of crisp bacon, cured ham steak, Canadian bacon or link sausage.*

#### Desert Combo \$18

- Short stack buttermilk pancakes and two eggs cooked your style.

#### Pecan Studded Waffle \$16

- With caramelized bananas.

#### Flap Jacks \$15

- Tall stack of buttermilk or wheat pancakes with powdered sugar.

#### Crunchy French Toast \$17

- With Cornflake and almond crust.

### CLASSICS

#### Eggs Benedict \$18

- Poached eggs and Canadian bacon on a perfectly grilled English muffin with shredded hash browns, grilled asparagus, tomato, hollandaise sauce.

### HOUSE FAVORITES

*Includes house-made salsa and guacamole.*

#### Huevos Rancheros \$16

- Two eggs cooked your style, corn tortillas, refried beans, roasted peppers, tomatoes, shredded jack and cheddar cheese and ranchero sauce.

#### Spa Burrito \$18

- Scrambled Better Than Eggs®, tomatoes, shredded low-fat pepper-jack cheese, avocado and bell peppers wrapped in a wheat tortilla.

#### Vegetable Frittata \$18

- Skillet-baked egg whites with roasted artichokes, asparagus, mushrooms, bell peppers, carrots and spinach, topped with tomato relish.

### FRESH FRUIT

#### Berry Berry Crunch \$12

- Low-fat yogurt and in-season berries layered with almond granola.

#### Seasonal Fresh Fruit Plate \$14

- The best of the season served with honey yogurt and fresh banana bread.

#### Bowl of Seasonal Berries \$9

*Continued on the following page.*

## MORNING 6:00 am to 11:00 am

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### A LA CARTE

Oatmeal or Kellogg's Cold Cereal \$9

- Served with bananas or berries.

Toasted Bagel and Cream Cheese \$5

Two Inn-Baked Pastries \$6

Toast or English Muffin \$3

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### BEVERAGES

Starbucks Coffee or Hot Tea

- Small \$7
- Large \$9

Orange or Grapefruit Juice

- Small \$5
- Large \$7

Cranberry, Apple or Pineapple,  
Tomato or V8 Juice

- Small \$4
- Large \$6

Soft Drinks \$4

Fresh Brewed Iced Tea

- Carafe \$4
- Pitcher \$8

Fiji Still Water

- Small \$4
- Large \$8

Pellegrino Sparkling Water \$5

*Items may be cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A 22% service charge, \$4 trip charge and Arizona state sales tax will be added to your check.*

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**STARTERS TO SHARE**

**Rita's House-Made Salsa and Guacamole with Tortilla Chips \$11**

**Adobo Chicken Quesadilla \$13**

- Chihuahua cheese, salsa, guacamole.

**Shrimp Cocktail \$13**

- Horseradish cocktail sauce, lemon.

**Chicken Tenders \$12**

- Honey mustard and BBQ dips.

**Queso Fundido \$10**

- Chihuahua cheese, chorizo, pico de gallo, tortilla chips.

**Cilantro Hummus with Grilled Pita \$7**

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**HANDCRAFTED SANDWICHES**

*Includes your choice of cole slaw, fries or fresh fruit.*

**Marriott Burger \$16**

- Smoked bacon, cheddar cheese, lettuce, tomato, onion.

**Turkey Club \$16**

- Roast turkey breast, bacon, vine ripe tomato, lettuce, mayonnaise.

**Tuna Salad \$13**

- Avocado, tomato, nine-grain bread.

**Grilled Chicken \$14**

- Herb marinated chicken breast, house baked bun.

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**SOUPS AND GREENS**

**Chicken Tortilla Soup \$8**

- Avocado, onion, cilantro, shredded pepper jack cheese.

**Gazpacho \$8**

**Caesar Salad**

- Romaine lettuce, traditional caesar dressing.
- Starter \$7 ▪ Large \$10

**Beet & Goat Cheese Salad**

- Organic baby spinach, roasted beets, candied Arizona pecans, goat cheese, white balsamic vinaigrette.
- Starter \$8 ▪ Large \$11

**Herb Garden Salad**

- Organic lettuces, herbs, lemon vinaigrette.
- Starter \$7 ▪ Large \$10

**Rita's Chop Salad**

- Avocado, cucumber, onion, tomato, jicama, pepitas, tortilla strips, cilantro lime ranch dressing.
- Starter \$8 ▪ Large \$11

**Add a Protein to Any Salad**

- Grilled Steak **\$7**
- Chicken Breast **\$7**
- Salmon **\$9**
- Grilled Shrimp **\$11**

*Continued on the following page*

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**PIZZA**

**Margherita Pizza \$16**

- 14" thin crust, fresh mozzarella, basil, tomato.

**Create-Your-Own Pizza \$15**

- 14" thin crust pizza.

*Combine any of the ingredients listed below for \$1 each:*

- Onion, tomato, mushroom, roasted peppers, pepperoni, Italian sausage, fresh mozzarella.

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**VEGETARIAN ENTREES**

**Pasta Pomodora \$17**

- Fresh vegetables, tomato, garlic, parmesan cheese.

**Vegetable House Tacos \$15**

- Soft house-made corn tortillas, roasted corn, brown vegetable rice.

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**RITA'S FAVORITES**

**House Tacos \$17**

- Soft house-made corn tortillas, rancho beans, brown vegetable rice.
- Choice of carne asada, mahi mahi, chicken or vegetable.

**Chicken Enchiladas Rojas \$19**

- Red pasilla sauce, Cotija cheese, slaw.

**Shrimp Enchiladas Verdes \$23**

- Green tomatillo sauce, queso Suizo, slaw.

**Slow Cooked Green Chile Pork \$21**

- Grilled corn, Cotija cheese, house-made corn tortillas.

## EVENING

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### DINNER *5:00 pm to 10:00 pm*

#### Salmon Filet \$26

- Honey-glazed.

#### Rotisserie Chicken \$20

- Lavender jus.

#### Filet Mignon \$37

- Grilled Black Angus.

#### Mahi Mahi \$26

- Veracruz style.

#### Southwest Pasta \$25

- Shrimp, chorizo, linguine,  
spicy tomato sauce.

#### Carne Asada and Shrimp \$26

- Grilled Flat Iron steak.

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### NIGHT OWL *midnight to 6:00 am*

*Includes potato chips, cookie and bottled water.*

#### Chicken Caesar Salad \$16

#### Forest Ham and Swiss Panini \$16

#### Cheese or Pepperoni Pizza \$14

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### HOSPITALITY

*For a selection of platters, hors d'oeuvres and bar packages please dial "O" and we would be happy to assist with your hospitality needs.*

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### SWEET DELIGHTS *11:00 am to midnight*

#### Crème Brulee \$8

#### Hot Oaxacan Cookies \$8

- House-made Cajeta ice cream.

#### Chocolate Devil's Food Cake \$9

#### Peach Cobbler \$10

- Vanilla ice cream, Cajeta sauce.

#### Pint of Haagen Daz Ice Cream \$9

- Chocolate or Vanilla.

#### Artisan Cheese for Two \$25

- Chef's selection of cheeses,  
lavosh, crackers.

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# KIDS

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## MORNING 6:00 am to 11:00 am

*For kids 12 years or under. Includes choice of bacon or sausage link and milk or juice.*

### **A-Z Breakfast \$7**

- Egg any way, hash browns.

### **French Toast Sticks \$7**

- Maple syrup.

### **Stack of Little Pancakes \$7**

- Maple syrup.

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## DAYLONG 11:00 am to midnight

*For kids 12 years or under. Includes choice of fries, carrot sticks or fresh fruit and milk, juice or soft drink.*

### **Mighty Moe Sliders \$10**

### **Mac n' Cheese \$8**

### **Crispy Chicken Fingers \$8**

### **Cheese or Pepperoni Pizza \$8**

### **Grilled Chicken Breast \$8**

### **Cookies and Milk \$5**

- Chocolate chip cookies, carton of milk

### **Sliced Apples \$4**

- With low-fat caramel sauce.

# COCKTAILS & BEER

## HAND-CRAFTED COCKTAILS

### Rita Rita Margarita

- Patron Silver, Cointreau, fresh lime.
- Glass \$12 ▪ Pitcher \$45

### Mango Margarita

- Herradura Silver, Cointreau, mango puree.
- Glass \$12 ▪ Pitcher \$48

### Sangria

- Red wine, fruit juice, vanilla, cinnamon.
- Glass \$9 ▪ Pitcher \$36

### Orange Pineapple Mojito \$12

- Mount Gay Eclipse, pineapple, orange, lime, mint.

### Arizona Prickly Pear Cosmopolitan \$12

- Absolut Pears, Cointreau, prickly pear syrup, lime.

### Black and Blue Bloody Mary \$11

- Absolut Peppar, bloody mary mix, blue cheese olives, fresh cracked black pepper.

## BEER

### Arizona Craft \$6.5

- Four Peaks Kiltlifter Scottish Style Ale
- Phoenix Ale Brewery, Fretzy's Unfiltered Ale
- Oak Creek Nut Brown Ale

### Domestic \$5.5

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Sam Adams Lager

### Import \$6.5

- Amstel Light
- Bass
- Corona
- Corona Light
- Dos Equis Amber
- Guinness
- Heineken
- Stella Artois

### Micro, Organic & Specialty Brews \$6.5

- Fat Tire Ale
- Mothership Wit Organic Hefeweizen
- Red Bridge Gluten-Free Lager

### Non Alcoholic \$5.5

- St. Pauli Girl

# WINE LIST

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## SPARKLING WINE

**182 Prosecco, Santa Margherita, Italy, NV**

- Glass \$13 ▪ Bottle \$52

**160 Sparkling Wine, Gruet, Brut, New Mexico, NV**

- Glass \$12 ▪ Bottle \$48

**158 Sparkling Wine, Mumm, California, NV**

- Bottle \$44

**169 Sparkling Wine, Piper Sonoma, California, NV**

- Bottle \$44

**136 Champagne, Veuve Clicquot, Yellow Label, Brut, France, NV**

- Bottle \$125

**129 Champagne, Dom Perignon, Brut, France**

- Bottle \$300

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## WHITE WINE

**504 Riesling, Willamette Valley Vineyards, Oregon**

- Glass \$9 ▪ Bottle \$38

**505 Riesling, Eroica, Washington State**

- Bottle \$60

**251 Albarino, Martin Codax, Rias Baixas**

- Glass \$10 ▪ Bottle \$40

**254 Pinot Grigio, Pighin, Collio**

- Bottle \$44

**251 Pinot Grigio, Santa Margherita, Alto-Adige**

- Glass \$15 ▪ Bottle \$60

**705 White Blend, Conundrum, California**

- Bottle \$64

**462 Sauvignon Blanc, Villa Maria, Marlborough**

- Glass \$10 ▪ Bottle \$40

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## WHITE WINE

**408 Sauvignon Blanc, Frog's Leap, Napa**

- Bottle \$56

**310 Chardonnay, Tangle Oaks, Santa Barbara**

- Glass \$10 ▪ Bottle \$40

**353 Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma**

- Glass \$14 ▪ Bottle \$56

**364 Chardonnay, ZD Winery, Carneros**

- Glass \$16 ▪ Bottle \$65

**301 Chardonnay, Cakebread, Napa**

- Bottle \$102

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## WHITE WINE (HALF BOTTLES)

*375 ml*

**902 Chardonnay, BV, California**

- Half Bottle \$22

**910 Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma**

- Half Bottle \$32

**901 Pinot Grigio, Parducci, Mendocino**

- Half Bottle \$24

**918 Sauvignon Blanc, Matanzas Creek, Sonoma County**

- Half Bottle \$35

# WINE LIST

## RED WINE

### 5004 Pinot Noir, MacMurray Ranch

- Glass \$11 ▪ Bottle \$44

### 5014 Pinot Noir, Argyle, Williamette Valley

- Bottle \$64

### 4004 Merlot, Wild Horse Winery, Napa

- Glass \$14 ▪ Bottle \$56

### 4003 Merlot, Rutherford Hill Napa

- Bottle \$52

### 6509 Shiraz/Viognier, Terlato & Chapoutier, Victoria

- Glass \$13 ▪ Bottle \$52

### 2042 Cabernet Sauvignon, Ghost Pines, Sonoma

- Glass \$13 ▪ Bottle \$52

### 2050 Cabernet Sauvignon, Robert Mondavi, Napa

- Glass \$16 ▪ Bottle \$65

### 2017 Cabernet Sauvignon, Jordan, Sonoma

- Bottle \$120

### 2029 Cabernet Sauvignon, Chimney Rock, Stags Leap District

- Bottle \$128

### 7004 Zinfandel, Alderbrook, Dry Creek Valley

- Glass \$10 ▪ Bottle \$40

### 7505 Petite Sirah, True Grit, Mendocino

- Bottle \$56

### 2710 Malbec, Don Miguel Gascon

- Bottle \$40

### 3006 Meritage, Franciscan Magnificat, Napa Valley

- Bottle \$98

## RED WINE (HALF BOTTLES)

375 ml

### 9012 Merlot, Clos Du Bois, Sonoma

- Half Bottle \$28

### 9014 Pinot Noir, La Crema, Sonoma Coast

- Half Bottle \$32

### 9005 Meritage, Hahn, Central Coast

- Half Bottle \$30

### 9002 Cabernet Sauvignon, Kendall Jackson, California

- Half Bottle \$30

### 9020 Chianti, Ruffino, Tuscany

- Half Bottle \$25

