



In Room Dining

# breakfast

served 6:00 a.m. – 11:15 a.m.  
sunday breakfast til 2:30 p.m.

## cereal

Traditional Steel-Cut Oatmeal golden raisins, brown sugar + choice of milk	8.75
Assorted Cereals	8.00
Breakfast Parfait layered with yogurt, mango, berries + homemade granola	10.25
Homemade Granola rolled oats, honey, slivered almonds, sun-dried cranberries + apricots served with milk or yogurt	9.50

## specialties

Two Eggs* creamy grits or roasted potatoes + your choice of toast	10.00
Three Cheese Egg Sandwich tomatoes, bacon + veggie smear on toasted sourdough or bagel	12.00
Denver Omelet sautéed onion, sweet peppers, roast ham, tomatoes + Tillamook cheddar	12.75
Mushroom Bacon Omelet with fried onion confit cream cheese filling	12.75
Smoked Salmon Plate vegetable cream cheese, hard boiled egg, capers, red onion + tomato with a toasted bagel	14.25
Egg White Omelet oven-roasted tomato, onion confit, broccolini + sliced fruit	11.75
Breakfast Quesadilla scrambled eggs, chorizo + pepper jack cheese in a flour tortilla	11.75
Today's Feature your server will describe	market

## from the griddle

Crispy Thick Belgian Waffle sun-dried cherry butter	10.50
Strawberry Waffle orange honey curd	10.50
Buttermilk Pancakes	9.50
Banana Buttermilk Pancakes	11.00
Stuffed French Toast thickly sliced brioche, stuffed with lemon cream cheese + fresh berries	12.25

\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food-borne illness.  
20% gratuity and tax will be added to each guest check

# breakfast

served 6:00 a.m. – 11:15 a.m.  
sunday breakfast til 2:30 p.m.

## on the side

Thickly Cut Virginia Bacon, Roasted Ham, Spicy Turkey or Sweet Pork Sausage	5.00
Yukon Gold Roasted Potatoes with stewed onions	4.50
Fruit Plate your choice of yogurt or cottage cheese	10.75
Bowl of Berries	8.75
Just Baked Cinnamon Roll	5.50
Whole Grain, Sourdough, Rye, or Cranberry Walnut Toast, Bagel or Homemade English Muffin	3.75
Cheesy Grits hot + creamy	5.00
Half Ruby Red Grapefruit	4.00

## beverages

Freshly Squeezed Juices	5.00
ZuZu's Smoothie orange juice, honey, yogurt, banana, soy protein, strawberries + blueberries	7.00
Hot or Iced Tea	4.50
Pot of Coffee	8.25
Rich Hot Chocolate with bitter chocolate cream	5.00
Espresso, Cappuccino, Café Latte vanilla, chocolate or caramel add .50 available hot or iced	5.00
Whole, Skim, Soy or 2% Milk	4.00
Frosty Orange "Ho-J" our house specialty	5.50

# lunch

served 11:30 a.m. – 2:30 p.m.  
monday – saturday

## small plates and starter salads

ZuZu's Soup du Jour	8.00
Chicken Noodle Soup	8.00
Border Chili "Warner Family Recipe" shredded cheddar, red onions + grilled flour tortillas	9.25
Roasted Tomato and Goat Cheese Casserole with red peppers, spinach, kalamata olives + toasted baguette	11.50
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	11.75
Giant Shrimp Cocktail (4 per order) chilled; served with cocktail sauce	17.00
Iceberg Wedge grilled; with red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	8.50
Organic Greens tomato, cucumber + balsamic vinaigrette	8.50
Classic Caesar*	8.50
Seasonal Salad your server will describe	market

## big salads

Cobb Salad tomato, bacon, avocado, scallions, hard boiled egg, diced chicken, crumbled Maytag blue cheese + red wine vinaigrette	15.50
Chicken Caesar*	14.50
Chopped Salad cucumber, tomato, celery, carrots, gruyere cheese, toasted almonds, green onions, sun-dried cranberries + sweet peppers with green goddess + bacon dressing add chicken 4.00	13.50

\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food-borne illness.

20% gratuity and tax will be added to each guest check

# lunch

served 11:30 a.m. – 2:30 p.m.  
monday – saturday

## burgers and sandwiches

<b>The Famous ZuZu Burger*</b> thickly cut Virginia bacon, stewed onions + Maytag blue cheese	13.50
<b>BBQ Burger*</b> thickly cut Virginia bacon, Tillamook cheddar, barbeque sauce + red onion	13.50
<b>Hamburger</b> “Ground Fresh Daily” * add Tillamook cheddar .50	12.00
<b>B.L.T. Sandwich</b> on toasted sourdough add a fried egg* 1.00    add avocado 1.50	10.50
<b>Turkey Club</b> slow roasted breast, lettuce, tomato, pesto mayo, stewed onions + thickly cut Virginia bacon	12.25
<b>Pastrami Reuben</b> hot pastrami on marble rye with melted gruyere, sauerkraut + honey mustard dijon mayo	12.75
<b>Tuna Salad Sandwich</b> chunky white albacore, celery, red onion, lemon + just the right amount of Hellmann’s mayonnaise on whole grain bread	11.00
<b>Grilled Cheese Sandwich</b> Gruyere + Tillamook cheddar with tomato on sourdough bread add bacon 1.50	9.25
<b>Grilled Chicken Sandwich</b> horseradish mayonnaise, roma tomatoes, brie + arugula tossed with bacon vinaigrette	13.50

## on the side

<b>Onion Rings, Thinly Sliced</b>	5.00
<b>Seasonal Vegetable</b>	6.00
<b>ZuZu’s “Twice Cooked” Crispy Fries</b> served with spicy sriracha aioli	5.00
<b>Macaroni and Cheese</b>	5.00

\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food-borne illness.

20% gratuity and tax will be added to each guest check

# dinner

served from 5:30 p.m. – 10:00 p.m.

## small plates and starters

ZuZu's Soup du Jour	8.00
Chicken Noodle Soup	8.00
Roasted Tomato and Goat Cheese Casserole with red peppers, spinach, kalamata olives + toasted baguette	11.50
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	11.75
Panko Crusted Chicken Matchsticks chipotle ranch	10.25
Giant Shrimp Cocktail (4 per order) chilled; served with cocktail sauce	17.00
Iceberg Wedge grilled; red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	8.50
Seasonal Salad your server will describe	market
Classic Caesar*	8.50
Organic Greens tomato, cucumber + balsamic vinaigrette	8.50

### Salad Dressings:

Creamy Maytag Blue, Green Goddess, Caesar,  
Red Wine Vinaigrette, Bacon Dressing + Balsamic Vinaigrette

\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food-borne illness.

20% gratuity and tax will be added to each guest check

# dinner

served from 5:30 p.m. – 10:00 p.m.

## entrees

Today's Feature your server will describe	market
Filet Mignon* served with seasonal vegetables and mashed potatoes	31.50
Grilled Chicken Breast served with seasonal vegetables + steamed rice	21.00
Braised Beef Short Rib oven roasted vegetables + cheesy grits	26.00
Grilled Salmon* served with seasonal vegetables + mashed potatoes	26.00
Slow Roasted Chicken and Penne oven roasted tomatoes, spinach, pesto cream sauce + Parmigiano Reggiano	20.00
Seared Rare Ahi* steamed basmati rice + seasonal vegetables	28.50
Macaroni and Cheese	12.00
Seasonal Vegetable Pasta your server will describe	market

## on the side

Mashed Potatoes	5.50
Seasonal Vegetables	6.00
Onion Rings, <i>Thinly Sliced</i>	5.00
Sautéed Baby Spinach	5.50
Creamy Grits	5.00
ZuZu's "Twice Cooked" Crispy Fries served with sriracha aioli	5.00

# desserts

served from 11:30 am - 10:00pm

## desserts

<b>Featured Dessert</b> your server will describe	7.50
<b>Lemon Meringue Tart</b> with raspberry coulis	8.00
<b>Warm Chocolate Molten Lava Cake</b> ooey, gooey, chocolaty goodness, right out of the oven served with chocolate cocoa nib ice cream + fresh berries	8.00
<b>Banana Split</b> trio of ice cream with all the classic toppings	8.50
<b>Classic Vanilla, Strawberry or Chocolate Shake</b> make it a malt add .50	6.25
<b>Root Beer Float</b> vanilla ice cream and IBC root beer	6.00

## liquid desserts

<b>Banfi Rosa Regale</b> Italian, sparkling red wine	split 10.00
<b>Veuve Clicquot demi sec</b>	½ bottle 55.00

## beverages

<b>Espresso, Cappuccino, Café Latte</b> vanilla, chocolate or caramel add .50 available hot or iced	5.00
<b>Hot or Iced Tea</b>	4.50
<b>Rich Hot Chocolate</b> with bitter chocolate cream	5.00
<b>Pot of Coffee</b>	8.50
<b>Red Bull Energy Drink</b> regular or sugar free	4.00

# all day and late night fare

from 11:30 a.m. – 6:00 a.m. daily

## small plates and starters

ZuZu's Soup du Jour	8.00
Chicken Noodle Soup	8.00
Giant Shrimp Cocktail (4 per order) chilled; served with cocktail sauce	17.00
Organic Greens tomato, cucumber + balsamic vinaigrette	8.50
Classic Caesar*	8.50
Artisan Cheese Selection your server will describe	15.00
Chips and Salsa + Guacamole	7.75
Plate of Sliced Fruit your choice of yogurt or cottage cheese	10.75
Seasonal Salad your server will describe	8.50
ZuZu's "twice cooked" crispy fries served with spicy sriracha aioli	5.00
Plate of Sliced Fruit your choice of yogurt or cottage cheese	10.75

## entrees

The Famous ZuZu Burger* thickly cut Virginia bacon, stewed onions + Maytag blue cheese	13.50
Hamburger "Ground Fresh Daily" * add Tillamook cheddar .50	12.00
Turkey Club slow roasted breast, lettuce, tomato, pesto mayo, stewed onions + thickly cut Virginia bacon	12.25
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	11.75
Grilled Cheese Sandwich Gruyere + Tillamook cheddar with tomato on sourdough bread add bacon 1.50	9.25
Panko Crusted Chicken Matchsticks chipotle ranch	9.25
Macaroni and Cheese	12.00
Cobb Salad tomato, bacon, avocado, scallions, hard boiled egg, diced chicken, crumbled Maytag blue cheese + red wine vinaigrette	15.50

\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food-borne illness.

20% gratuity and tax will be added to each guest check

# for our younger guests

## breakfast

One Egg and Bacon*	5.00
Oatmeal or Cereal add fruit 1.00	4.00
Half Size Pancakes warm maple syrup, butter + strawberries	5.00

## lunch and dinner

served with potato chips or fruit

Kid's Burger or Cheeseburger*	6.50
Grilled and Sliced Breast of Chicken	6.50
Macaroni and Cheese	5.50
Grilled Cheese Sandwich	5.50
PB & J	5.50

## desserts

Kid's Ice Cream	4.00
Strawberries with Whipped Cream	4.00
Kid's Sundae	4.00

\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food-borne illness.

20% gratuity and tax will be added to each guest check

## wine

Bubbles	glass	½ bottle	bottle
Kenwood Yulupa Cuvée Brut	8.00	n/a	32.00
Schramsberg Brut Rosé	n/a	n/a	75.00
Veuve Clicquot "Yellow Label"	n/a	55.00	110.00
<b>White Wine</b>			
Navarro Correas Chardonnay	8.00	n/a	30.00
Cakebread Cellars Chardonnay	n/a	n/a	90.00
Columbia Crest Pinot Grigio	8.00	n/a	30.00
Villa Maria Sauvignon Blanc	10.00	n/a	38.00
<b>Red Wine</b>			
Sebastiani Pinot Noir	11.50	n/a	44.00
Zolo Merlot	8.00	n/a	30.00
Liberty School Cabernet Sauvignon	10.00	n/a	38.00
Robert Mondavi Cabernet Sauvignon Napa	16.00	n/a	62.00
Silver Oak Cabernet Sauvignon	n/a	n/a	120.00

## beer

Domestic Bottles	4.50
Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light	
Imported + Specialty Bottles	5.50
Heineken, Amstel Light, Stella Artois, Corona	
Lagunitas IPA, Fat Tire, Four Peaks 8th St Ale	

## 375ml bottle liquor selections

Ketel One Vodka	60.00
Johnny Walker Red	60.00
Absolut Citron Vodka	60.00
Stoli Raspberry Vodka	55.00
Malibu Coconut Rum	50.00
Jose Cuervo Tradicional Tequila	65.00
Bombay Sapphire Gin	60.00
Maker's Mark Bourbon	70.00

ZuZu wine + cocktail list available upon request

# picnics

6:00 a.m. – 10:00 p.m.  
a two-hour notice is required

## sonoran

29.00 per person

roasted tenderloin sandwich  
with stewed onions + coleslaw  
selection of farmstead cheese + crackers  
freshly baked cookies  
fiji water

## camelback mountain

24.00 per person

turkey club sandwich with pesto mayo  
homemade potato chips  
performance bar  
whole fresh fruit  
freshly baked cookies  
fiji water

## spa picnic

24.00 per person

grilled vegetable sandwich  
low-fat yogurt  
crisp fresh vegetables  
cup of ripe melon, berries + grapes  
fiji water

## food on the fly

Order any one of our picnics from room service two hours before departure from the hotel and pick up at the front desk. For departures earlier than 8am, please order the night before.

\*Arizona State food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food-borne illness.

20% gratuity and tax will be added to each guest check