

OUR BAR AND RESTAURANT



BREEZE PATIO BAR & GRILL

- Breakfast 6:00am-11:00am
- Grab & Go Lunch 11:00am - 4:00pm
- Dinner 4:00pm - Close

ROOM SERVICE

For in-room dining dial 7621.

Hours available 6:00am-10:00pm

BREAKFAST

BREAKFAST BUFFET \$14.00

Fresh fruit, hot and cold cereals, freshly baked breads, breakfast entrées, scrambled eggs, Yukon potatoes and breakfast meats
Includes juice and coffee

CONTINENTAL BREAKFAST \$9.00

SOUTHWEST BURRITO \$12.00

Scrambled eggs, mild chorizo, poblano, green onion and pepper jack cheese in a flour tortilla.
Served with Yukon potatoes, salsa and sour cream

BREEZE CLASSIC \$10.00

Two eggs any style, Yukon potatoes, choice of breakfast meat and toast

SOURDOUGH BREAKFAST MELT \$11.00

Two fried or scrambled eggs with smoked ham, romas, and Havarti on grilled sourdough. Served with Yukon potatoes

THREE EGG OMELET \$11.00

Choose three ingredients:

Ham, bacon, chorizo, sausage, tomato, green chiles, Mushrooms, spinach, bell pepper, pepper jack, cheddar, Havarti, cheddar, Asadero, mozzarella

Additional ingredients – Add \$1.00

With egg whites/egg beaters \$12.00

YOGURT PARFAIT \$9.00

Layered yogurt and berry parfait with granola.
Served with sliced seasonal fruit.

FROM THE GRIDDLE \$8.00

Pancakes, French toast or Belgian Waffle

SHORT STACK \$4.50

Sliced strawberry/banana – Add \$1.00

BREAKFAST SIDES

Oatmeal \$5.00

Toast, English Muffins or Breakfast Pastry \$4.00

Bagel with Cream Cheese \$5.00

Ham, Bacon, Sausage Links or Chorizo \$4.00

Eggs Any Style (ea.) \$2.00

STARTERS

CHIPS AND SALSA \$4.00

Freshly fried tortilla strips with house-made salsa

NACHOS \$9.00

White corn chips with tomato, black beans, scallions,
poblanos, three cheese blend

Short Rib or Chicken – Add \$3.00

CRISPY SHRIMP \$13.00

Hand-breaded shrimp with chili-lime dipping sauce

SPINACH AND ARTICHOKE DIP \$9.00

Creamy garlic, herb and cheese dip loaded with
spinach and artichoke. Served with tortilla chips

CHICKEN WINGS \$12.00

12 Large juicy wings tossed in your choice of sauce,
celery and carrots with blue cheese or ranch

Sauces: Buffalo/Teriyaki/BBQ

KOBE SLIDERS \$10.00
Teriyaki Wagyu patties, pickled carrots and daikon slaw,
sriracha aioli on pretzel buns

DAILY SOUP \$4 cup/\$5 bowl

SIDES

Shoestring Fries \$4.00
Petite Side Salad \$4.00
Fruit Plate \$4.00
Guacamole \$3.00 small
\$5.00 large

SALADS

ARTISAN CAESAR WEDGE \$10.00
Trimmed hearts of romaine with Caesar vinaigrette,
heirloom tomato, shaved parmesan, croutons
Add Chicken \$4/Salmon \$5/Steak \$6

BABY KALE SATAY \$10.00
Massaged baby kale, quinoa, dried cranberries, apples,
charred edamame, broccolini, pistachio lime satay

HOUSE GREENS \$7.00
Romas, cucumbers, peppers, house-made croutons,
white balsamic dressing

PIZZA

BURRATA \$10.00
House marinara, soft mozzarella, romas, fresh basil

PEPPERONI \$10.00
House marinara, provolone, mozzarella, pepperoni, fresh basil

Gluten free crust – Add \$1.00

VERY VEGAN \$15.00
Gluten free crust, marinara, vegan mozzarella,
grilled vegetables, arugula

ENTRÉES

ATLANTIC SALMON \$22.00

Grilled with honeyed dill Dijon glaze

Served with grilled vegetables and rice

NEW YORK \$30.00

Coffee rubbed with chipotle demi-glace

Served with fried parmesan Yukon potatoes and grilled vegetables

FISH TACOS \$17.00

Flour or corn tortilla, grilled Mahi, cabbage, pico de gallo,

Asadero cheese, lime crema, refried black beans and rice

PAPPARDELLE WITH SHORT RIB \$20.00

Slow-braised short rib, caramelized shallots, wild mushrooms and

tomato in demi-glace with tender pappardelle pasta

GRILLED CHICKEN PAILLARDS \$18.00

Grilled natural chicken, charred tomatoes, balsamic reduction

Served with grilled vegetables and rice

GRILLED TOFU NAPOLEON \$17.00

Grilled herb marinated tofu medallion layered with

grilled vegetables, red pepper coulis

SANDWICHES

Choice of Petite Salad/Soup/Shoestring Fries/Fruit

BURGER \$12.00

Grilled half pound chuck patty on a pretzel bun

Bacon/Cheese/Onion/Mushrooms – Add \$1.00

GM'S HOT PASTRAMI REUBEN \$13.00

Shaved pastrami piled high on rye with sauerkraut, Swiss and

Thousand Island dressing

CAPRESE PANINI \$11.00

Soft mozzarella, romas and fresh basil on a pressed ciabatta roll

AVOCADO TORTA \$14.00

Ripe avocado, queso fresco, refried black beans, grilled onions,

shredded lettuce on a soft pressed baguette

DESSERT

ADOBE MUD PIE	\$6.00
A Tucson tradition. Espresso ice cream in Oreo crust, fudge, whipped cream, toasted almonds	
TARTE TATIN	\$5.50
Caramelized Granny Smith apples on puff pastry with pecans and vanilla ice cream	
CHEESECAKE CHIMICHANGA	\$6.00
Crispy fried flour tortilla filled with cheesecake Served with strawberry salsa, white and dark chocolate drizzle	
CHOCOLATE RASPBERRY TORTE	\$6.00
Dense, moist chocolate cake with raspberry	
DOUBLE SCOOP OF ICE CREAM OR SORBET	\$4.00

REFRESHMENTS

Perrier or Pellegrino Water	\$5.00
Soda	\$3.00
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Barq's Root Beer, Tonic, Club Soda Lemonade	
Allegro Organic Coffee	\$3.50
Regular or Decaffeinated	
Shangri 'La Iced Tea	\$3.00
Tropical Passion Iced Tea	\$3.50
Tazo Teas	\$3.00
Earl Grey, Organic Chai, Awake English Breakfast, China Green Tips, Zen, Calm Chamomile, Refresh Mint, Passion	
Juice	\$4.00
V-8, Grapefruit, Cranberry, Pineapple, Tomato, Apple, Orange	
Bottled Water	\$3.00

BEER

Domestic Bottles	\$4.00
Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra	
Imported Bottled	\$5.00
Corona, Heineken, Guinness, Dos XX Lager, Dos XX Amber	
Other Bottles	\$5.00
O'Doul's (NA), Samuel Adams, Angry Orchard	

DRAFT

Bud Light	\$3.00	Moose Drool	\$5.00
Blue Moon	\$5.00	Kiltlifter	\$5.00
Tucson Blonde	\$5.00	1554 Black Lager	\$5.00
Deep Canyon Amber	\$5.00	Union Jack IPA	\$6.00
Modus Hoperandi IPA	\$6.00	Stella Artois	\$6.00

*Ask your server for seasonal draft options

WINE LIST

	Glass	Bottle
House Wines – Canyon Road	\$6.00	\$22.00
Cabernet, Chardonnay, Merlot, White Zinfandel		
Wycliff Champagne	\$6.00	\$22.00
Whites		
William Hill Chardonnay	\$8.00	\$30.00
Bonterra Chardonnay	\$10.00	\$38.00
Brancott Pinot Grigio	\$8.00	\$30.00
Fetzer Moscato	\$8.00	\$30.00
Matua Sauvignon Blanc	\$7.00	\$26.00
Pacific Rim Riesling	\$8.00	\$30.00
Reds		
Kenwood Yulupa Merlot	\$9.00	\$34.00
William Hill Cabernet Sauvignon	\$9.00	\$34.00
337 Cabernet Sauvignon		\$38.00
Alamos Malbec	\$8.00	\$30.00
Cellar #8 Pinot Noir	\$7.00	\$26.00
Robert Mondavi Pinot Noir	\$8.00	\$30.00
Bonterra Zinfandel		\$42.00