SPROUTS

STARTERS, SIDES & TO-SHARE

AÇAÍ BOWL | 17
Dried fruit, seasonal berries, nuts and seeds

ASSORTED DIPS | 18
Hummus, roasted red pepper and onion, herb cream cheese, wonton chips, bread sticks, local lavash

CRAB AVOCADO BRUSCHETTA | 26
Smashed avocado, crag salad, alfalfa sprouts, shaved radishes, dijon tartar spread

CHEESE & CHARCUTERIE | 28
Prosciutto, salami, capicola, brie, manchego, fig jam, cranberry-hazelnut crackers

STEAMED EDAMAME | 13
Black lava salt, spicy garlic sauce

SALADS

QUINOA BOWL | 20
Quinoa, baby greens, 8-minute egg, smoked bacon, radishes, marcona almonds, bacon raspberry vinaigrette

ENSALADA FRESCA | 17
Mixed greens, romaine, tomatoes, black beans, red onion, roasted corn, toasted pepitas, avocado-lime dressing

PROTEINS

SEARED SHRIMP | 16

GRILLED CHICKEN BREAST | 12

SEARED SALMON* | 15

SANDWICHES & ENTRÉES

ROASTED BEEF PANINI | 23
Sliced roasted beef, onion marmelade, smoked cheddar, grain mustard aioli, baby kale

CAULIFLOWER MANCHURIAN | 20
Roasted tri-color cauliflower, manchurian yogurt sauce, cucumber-mint salad

SEARED SALMON | 36
White beans, roasted sweet tomatoes, tuscan kale, shallots, walnuts

SPA ELIXERS | 9 EACH – 21 TRIO

WELLNESS
Orange Turmeric

RECOVERY
Spinach Cucumber Lemon

DETOX
Beet

DESSERTS

DARK CHOCOLATE FONDUE | 14
Strawberries, bananas, vanilla pound cake

ARIZONA CITRUS TART | 14
Citrus curd, toasted meringue, bluberries

The Spa at Camelback Inn is a tobacco-free and cell phone-free establishment. Any checks left unsigned will have a 20% gratuity added to them. If you have concerns regarding food allergens, please alert your server prior to ordering. Items may be cooked to order or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. 9/22

SPROUTS

BUBBLES

	g	b
Mionetto, Prosecco, Italy	14	54
Chandon, Sparkling Blanc, Napa Valley ***(187ml can)***	15	
Chandon, Sparkling Rosé, Napa Valley ***(187ml can)***	15	
Taittinger, La Francaise, France	22	85
Veuve Clicquot, Yellow Label Brut, France		140
Veuve Clicquot, Rosé, France		150

WHITE WINE

	g	b
La Giana, Pinot Grigio, Italy	13	50
WaiWai, Sauvignon Blanc, New Zealand	16	62
Pavette, Chardonnay, California	13	50
Chateau Peyrassol, Rosé, France	15	58

RED WINE

	g	b
Pavette, Pinot Noir, California	13	50
Pavette, Cabernet Sauvignon, California	13	50
Justin, Cabernet Sauvignon, California	20	78

BEER 9

Four Peaks Hop Knot IPA
Dos XX Lager
Michelob Ultra
Stella Artois

SPIKED SELTZER 9

High Noon – pineapple, watermelon, grapefruit, black cherry, peach, passion fruit

BEVERAGES 6

Fiji Still Water
Pellegrino Sparkling Water
Coconut Water

COCKTAILS

SUMMER MULE 15
Belvedere Organics Pear Ginger vodka, lime, strawberry, ginger beer

CADILLAC MARGARITA 18
Tres Generaciones organic tequila, agave, lime

FRENCH 75 16
Hendrick's gin, prosecco, lemon, agave

PRICKLY PEAR LEMONADE 15
Frozen or Rocks – Belvedere Organics Pear Ginger vodka, prickly pear, agave, lemonade

VODKA COLLINS 15
Belvedere Organics Lemon Basil vodka, lemon, simple syrup, soda

PALOMA 17
Patron tequila, grapefruit, lime, agave

CUCUMBER QUENCH 14
Bacardi rum, cucumber, lime, agave, soda

BERRY SMASH 16
Belvedere vodka, fresh fruit, agave, soda

ESPRESSO MARTINI 16
Belvedere vodka, Khalúa, Baileys Irish Cream, fresh brewed coffee

CLUB MEMBER COCKTAILS

CHANDON GARDEN SPRITZ 18
Served over ice, Chandon blended with our refreshing liqueur of spices and orange peels

GLENMO X 16
Glenmorangie X, Faretti Biscotti liqueur, agave, chocolate bitters

BELVE 15
Belvedere Organics Blackberry Lemongrass vodka, coconut water, lime, agave, soda