



SERVED 11AM - 4PM

APPETIZERS

SEASONAL FRUIT PLATE 15
melon | pineapple | berries | local honey

ROASTED BRUSSELS SPROUTS 12
pickled onion | cotija | ancho remoulade

GREEN GODDESS HUMMUS 13
crudité vegetables | grilled pita | citrus olive oil

SALAD

CAESAR SALAD 14
hearts of romaine | herb croutons | caesar dressing
add chicken | 6 add salmon* | 8

COBB SALAD 16
romaine lettuce | grilled chicken | hard boiled egg | avocado
blue cheese | tomato | red onion | bacon | choice of dressing

POWER SALAD 15
field greens | quinoa | sweet potatoes | apple | cranberry relish
goat cheese | citrus vinaigrette

ENTRÉES

Served with french fries or sweet potato fries
Substitute side salad, fruit, or onion rings | 3

NATURAL TURKEY WRAP 14
whole wheat tortilla | arugula | bacon | feta | onion | apple
cranberry aioli

THAI CHICKEN LETTUCE CUPS 16
field greens | mint | cilantro | crispy wontons | soy molasses
lemon-chile sauce

THE BLT 14
bacon | sliced tomato | lettuce | horseradish mayo | multigrain toast
add avocado | 3 add fried-egg* | 3

ARIZONA BURGER* 16
roasted poblano | caramelized onion | tomato | lettuce | guacamole
pepper jack

BLACK BEAN BURGER 15
roasted corn relish | guacamole | remoulade | arugula | pepper jack

SOUTHWESTERN QUINOA BOWL 16
black bean puree | caramelized onion | poblano | corn | goat cheese
avocado

Spa
dining
menu



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DESSERT | 8

SKILLET CHOCOLATE CHIP COOKIE

vanilla ice cream | chocolate sauce | fresh berries

MANGO SORBET

fresh berries | tajin

BEVERAGE MENU

SODA | 5

Coke products

BEER | 7

Sierra Nevada

Coors Light

Corona

Heineken

Longboard

Michelob Ultra

Four Peaks Kilt Lifter

Four Peaks Hop Knot IPA

WINE

White Wines

Trefethen Riesling | 12

Luna Pinot Grigio | 11

Sterling Sauvignon Blanc | 9

Chateau St. Jean Chardonnay | 10

Red Wines

Slingshot Cabernet | 13

Duckhorn 'Decoy' Pinot Noir | 12

Terrazas Malbec | 11

Edna Valley Merlot | 11

CENTR SPARKLING CBD DRINK

15MG | 5 30MG | 9

Must be 18+ to order CBD seltzers

CIDER | 7

Angry Orchard Cider

Crispin Classic Blue Line

Stella Artois Cidre

HAND CRAFTED COCKTAILS | 13

PRICKLEY PEAR MARGARITA

tequila, lime juice, triple sec, prickly pear syrup, sweet & sour

SPICY MARGARITA

jalapeño infused tequila, lime juice, triple sec, sweet & sour on a salted rim

WIGWAM MULE

ketel one lime, ginger beer, splash of lime juice

BERRY REFRESHER

smirnoff raspberry vodka, fresh berries, cranberry juice, sweet & sour, sparkling water

GRAND SANGRIA

red wine, grand marnier, orange juice, pineapple juice

MIMOSA

choice of orange, prickly pear, white peach, blood orange

Star dining menu