



## BREAKFAST

### grab & go

#### SMOOTHIES 8

Strawberry - chia seed, raw coconut  
Arizona Orange – hibiscus, fresh ginger  
Banana - dark cacao nibs, salted caramel

#### BETWEEN BREAD 10

Egg & Cheese Pane  
House-made chicken sausage or country ham

**Vegan Burrito** (no egg)  
Scrambled spiced tofu, grilled vegetables,  
fresh basil & olive oil roasted tomatoes

**Pork Chorizo & Farmers Egg Scramble Torta**  
Oaxaca cheese, fresh cilantro & pico

### served

#### HEALTH

**YOGURT & FRUIT** (gf, veg) 7.5  
Compressed honeydew melon, farmed fresh strawberries,  
Bee Hive honeycomb, toasted almonds

**GREEN APPLE & QUINOA PORRIDGE** (gf, df, veg) 8.5  
Green tea infused quinoa, almond milk,  
dried cranberries, sun-soaked apricots

**JUST FRUIT** (v) 6.5  
Honeydew, cantaloupe, orange, cactus fruit,  
strawberries & garden grown mint

#### BOTANICAL BREAKFAST

**AVOCADO TOAST** (veg) 9  
Smashed, fresh herbs, cotija cheese, toasted  
pumpkin seeds, pickled shallots on multigrain bread

ADD UP: HEN EGG - 3

**HUEVOS RANCHEROS** 12  
2 eggs any style, house-made chorizo,  
black beans, jack cheese, ranchero sauce

**EGGS YOUR WAY** 11  
Locally sourced brown farm eggs, duck fat poached  
fingerling potatoes, farmers toast, marmalade

Consuming Raw and undercooked food may be hazardous to your health.  
Prices are exclusive of tax and gratuity.

DF - DAIRY-FREE | GF - GLUTEN FREE | V - VEGAN | VEG- VEGETARIAN

## LUNCH

### starters

**CRISPY CORN TORTILLAS & TOMATO FRESCA** (gf, veg) 13  
Smashed avocado, fresh lime, fresh cilantro

**VEGETABLE POSOLE** (gf, veg) 6  
Smoked sweet potatoes stock, hominy, cilantro,  
shaved cabbage, pickled radish & jalapeno

### from nature

ALL OF OUR PRODUCE IS SOURCED FROM OUR GARDEN AND LOCAL PARTNERS

**SUGAR BEET & BURRATA CHEESE** (v, df, gf) 10  
Spiced arugula, pickled shallots, pomegranate seeds,  
oak barrel sherry vinaigrette

**THE WALDORF** (veg) 9  
Organic apple, crisp celery, toasted walnuts,  
lemon, honey – lemon aioli

**KALE "CAESAR"** (veg) 8  
Pressed lemon, shaved Reggiano  
cheese, cracked pepper, lemon & garlic vinaigrette

**"THE GREEK"** 11  
Cucumbers, kalamata olives, marinated tomato,  
aged feta, lemon-oregano vinaigrette

**GREEN APPLE + SPINACH** (gf, veg) 13  
Sun soaked raisins, salted-toasted cashews,  
Queen Creek goat cheese, citrus vinaigrette

ADD UPS: 6  
BASIL GRILLED FREE RANGE CHICKEN,  
ROCKY POINT SHRIMP OR MARINATED SOY PROTEIN

### above ground

Your Call for a Side...Terracotta Potted Green Salad Or Smoked Sea Salted Chips

**BARBEQUED FREE-RANGE CHICKEN TOSTADA** 10  
Ranch style beans, pickled corn, radish,  
Oaxaca cheese, avocado & fresh cilantro

**VEGAN PITA POCKETS** 9.5  
Spiced pea protein–preserved lemon, harissa, pickled  
cucumber, crisp carrots, minted yogurt for dunking

**ROAST TURKEY & BRIE PANINI** 11  
Willcox Farms green apples, farm grown basil,  
ginger blackberry jam

**GRASS FED BURGER** 12  
Duroc applewood bacon, Tillamook sharp aged  
cheddar cheese, house-made ketchup

**HEIRLOOM TOMATO CAPRESE FLATBREAD** 11  
Hand pulled mozzarella, sun-soaked tomato, sweet basil,  
arugula, lemon, extra virgin olive oil

for our "UP" & coming botanists!

## BREAKFAST

SERVED WITH FRESH PRESSED ORANGE JUICE 8.5

### SIMPLY FRUIT

Hand cut farmed grapes & strawberries

### YOGURT & FRUIT

Fresh melon yogurt strawberries & bee hive honey

### EGG & CHEESE PANE

House made Chicken sausage or Country Ham

### VEGAN BURRITO (no egg)

Scrambled spiced tofu, grilled vegetables, fresh basil & olive oil roasted tomatoes

## SOMETHING SWEET

### HOUSE MADE COOKIES 3

White Chocolate & Cashew  
Maple Brown Sugar Spiced  
Chocolate Overload

### CHURROS 4

Cinnamon Sugar  
Chocolate Dunked  
Salted Caramel

### FLOATS 5

Root Beer  
Prickly Pear  
Creamsicle



## LUNCH

SERVED WITH WATER OR ICED TEA 10

### CHEESE QUESADILLA

Baked-fire roasted salsa, avocado

### BURGER & GREENS!

Heritage Farms beef, artisanal bread, prickly pear vinaigrette

### HEIRLOOM TOMATO PIZZA

Hand pulled mozzarella, sun-soaked tomato, sweet basil, arugula & lemon, extra virgin olive oil

### FREE RANGE GRILLED CHICKEN SALAD

Hand cut greens, aged cheddar cheese, buttermilk ranch dressing

## DRINKS

**COFFEES** 8 oz 3 | 16 oz 5  
Coffee | Americano | Cappuccino

**HOUSE SPECIALTIES** 8 oz 3 | 16 oz 5  
Latte | Chai Latte | Hot Chocolate

**TEAS** 8 oz 3 | 16 oz 5  
Regular Iced | Hibiscus Flower + Mango Refresher

**ESPRESSO** SOLO 3 | DOPPIO 4 | TRIO 5  
Hot | Iced

### liquid

**FRUIT INFUSED ORGANIC FIZZY TEAS** 5  
Pineapple, Peach, Lemon – Raw Honey, Pomegranate Hibiscus

**Soda (Pepsi Products)** 4  
Mountain Dew, Sierra Mist, Diet Pepsi or Pepsi

**Teatulia Organic Tea Sodas** 5

**Bottled Water**  
Aquafina 2  
Topo Chico Mineral & Crisp Lime Bubbles 3

**Fresh Pressed Breakfast Juices** 4  
Arizona Orange, Hibiscus Cranberry, Cold Pressed Apple



WESTWARD LOOK

WYNDHAM GRAND RESORT & SPA

The Soul of the Southwest

### WESTWARD LOOK WYNDHAM GRAND RESORT & SPA

Originally built as a hacienda-style family home in 1912, the Westward Look Wyndham Grand Resort and Spa offers an upscale Southwestern experience with modern conveniences. Set on 80 acres of pristine Sonoran Desert, each of our thoughtfully-appointed guest rooms and suites offers a private balcony with breathtaking views of the surrounding Arizona landscape.