



THE LIVING ROOM

BREAKFAST

FRESH START

YOGURT PARFAIT (VG) 17

Greek yogurt, agave, acai, seasonal berries, pineapple, granola

STEEL CUT OATS (VG / V) 17

Brown sugar, raisins, bananas, strawberries, choice of milk

SIDES

TOAST 5

White, wheat, sourdough, English muffin

BACON OR SAUSAGE 8

TWO EGGS * 7

AVOCADO 5

FRUIT BOWL 5

KIDS BREAKFAST

**for children aged 12 and under*

KIDS ALL AMERICAN * 10

One egg any style, choice of bacon or sausage, breakfast potato or fruit, choice of toast

PANCAKE BREAKFAST 9

One egg any style, fruit, choice of bacon or sausage

MORNING FAVORITES

THE PEAK OMELET * 22

Three egg omelet with choice of: onions, bell peppers, mushrooms, tomato, mozzarella or cheddar, bacon or sausage, breakfast potatoes, choice of toast

BREAKFAST BURRITO * 20

Scrambled eggs, bacon or sausage, cheddar cheese, breakfast potatoes, served with house red salsa and sour cream

ALL AMERICAN BREAKFAST * 21

Two eggs any style, bacon or sausage, breakfast potatoes, choice of toast

BREAKFAST SANDWICH * 21

Over hard egg, bacon or sausage, cheddar cheese, breakfast potatoes, brioche

PANCAKE BREAKFAST 18

Two eggs any style, bacon or sausage, served with whipped butter and syrup

AVOCADO TOAST (VG) 21

Spiced avocado, roasted corn, tomato, cotija, citrus oil, on multigrain bread

MATCHA TOAST (VG) 21

Matcha custard, berry medley, agave, on multigrain bread

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THESE ITEMS MAY BE COOKED TO ORDER.



THE LIVING ROOM

LUNCH

SHAREABLES & SIDES

CHARCUTERIE BOARD 26
Chef's choice of cured meats, cheeses, artichokes, olives, artisanal breads and crackers, currants, house made jam, nuts. Serves 2.

CHICKEN WINGS 19
Tossed in buffalo, hot honey or BBQ sauce.
Accompanied by carrots, celery, ranch

FRENCH ONION DIP 16
Leeks, cipollini, shallots, chives, toasted pita points

CHICKEN QUESADILLA 22
Grilled chicken, roasted corn, Oaxaca cheese, cheddar cheese, roasted tomato, sour cream, house made salsa

SIDES
FRENCH FRIES 9

SALADS

PEAK CAESAR (V) 17
Lolla rosa, tomato, fried shallot, cured egg, shaved parmesan, roasted garlic Caesar dressing

HOUSE SALAD (VG / V) 10
Spring mix, cherry tomato, cucumber, red onion, balsamic vinaigrette

SOUTHWEST COBB 18
Green leaf lettuce, chicken, corn, bacon, tomato, avocado, beans, ranch

ENHANCE YOUR SALAD

ADD CHICKEN 8

ADD SHRIMP 12

ADD STEAK 15

FLATBREADS

MARGHERITA 20
Fresh mozzarella, cherry tomato, basil

PEPPERONI 18
Cupped pepperoni, mozzarella

PROSCIUTTO & ARUGULA 22
Crispy prosciutto, mozzarella, arugula, lemon zest, chili oil

HANDHELDS

served with fries

PEAK BURGER * 26
8 oz. chuck patty, Jack cheese, bacon, green leaf, tomato, onion, Sonoran aioli, brioche bun

CLASSIC CLUB 24
Turkey, ham, cheddar cheese, bacon, tomato, avocado, green leaf, aioli, sourdough bread

CHICKEN SANDWICH 24
Grilled chicken, Jack cheese, apple vinegar slaw, Sonoran aioli, brioche bun

KIDS MENU

**for children aged 12 and under*

CHEESEBURGER * 12
Chuck patty, cheddar cheese, brioche bun

CHICKEN TENDERS * 12
3 chicken tenders, french fries

PEPPERONI FLATBREAD * 12
Pepperoni, mozzarella

DESSERTS

STRAWBERRY LEMONADE SHORTCAKE 16
Macerated strawberries, lemon curd, Devonshire cream, angel food cake

CACAO CHEESECAKE 16
Chocolate ganache, cacao extract

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DINNER

SHAREABLES & SIDES

CHARCUTERIE BOARD 26
Chef's choice of cured meats, cheeses, artichokes, olives, artisanal breads and crackers, currants, house made jam, nuts. Serves 2.

CHICKEN WINGS 19
Tossed in buffalo, hot honey or BBQ sauce.
Accompanied by carrots, celery, ranch

FRENCH ONION DIP 16
Leeks, cipollini, shallots, chives, toasted pita points

CHICKEN QUESADILLA 22
Grilled chicken, roasted corn, Oaxaca cheese, cheddar cheese, roasted tomato, sour cream, house made salsa

SIDES
FRENCH FRIES 9 POTATO MASH 9
ASPARAGUS 9

SALADS

PEAK CAESAR (VG / V) 17
Lolla rosa, tomato, fried shallot, cured egg, shaved parmesan, roasted garlic Caesar dressing

HOUSE SALAD (VG / V) 10
Spring mix, cherry tomato, cucumber, red onion, balsamic vinaigrette

SOUTHWEST COBB 18
Green leaf lettuce, chicken, corn, bacon, tomato, avocado, beans, ranch

ENHANCE YOUR SALAD
ADD CHICKEN 8
ADD SHRIMP 12
ADD STEAK 15

HANDHELDS

served with fries

PEAK BURGER * 26
8 oz. chuck patty, Jack cheese, bacon, green leaf, tomato, onion, Sonoran aioli, brioche bun

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Turkey, ham, cheddar cheese, bacon, tomato, avocado, green leaf, aioli, sourdough bread

CHICKEN SANDWICH 24
Grilled chicken, Jack cheese, apple vinegar slaw, Sonoran aioli, brioche bun

FLATBREADS

MARGHERITA 20
Fresh mozzarella, cherry tomato, basil

PEPPERONI 18
Cupped pepperoni, mozzarella

PROSCIUTTO & ARUGULA 22
Crispy prosciutto, mozzarella, arugula, lemon zest, chili oil

MAINS

STEAK FRITES 34
Hanger steak, french fries, chimichurri

HONEY HOT CHICKEN 28
Biscuit breaded chicken, asparagus, potato mash

ATLANTIC SALMON * 30
Corn soubise, heirloom cauliflower, asparagus, mushroom, micro greens

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Chuck patty, cheddar cheese, brioche bun

CHICKEN TENDERS * 12
3 chicken tenders, french fries

PEPPERONI FLATBREAD* 12
Pepperoni, mozzarella

DESSERTS

STRAWBERRY LEMONADE SHORTCAKE 16
Macerated strawberries, lemon curd, Devonshire cream, angel food cake

CACAO CHEESECAKE 16
Chocolate ganache, cacao extract

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BEVERAGES

COCKTAILS

CLASSIC MARTINI 18

Titos vodka or Bombay Sapphire gin, dry vermouth, lemon twist

OLD FASHIONED 20

Woodford Reserve, sugar cube, bitters, orange twist, black cherries

MOJITO 18

Bacardi Superior, lime juice, mint syrup, soda water

CLASSIC MARGARITA 16

Lunazul, triple sec, lime juice

MOSCOW MULE 18

Ketel One, lime juice, ginger beer, with lemon

SPICY PALOMA 17

Jalapeno infused tequila, lime juice, simple syrup, agave, jarritos grapefruit soda

BERRY LIMEADE 16

Cruzan rum, lime juice, raspberry puree, fresh berries, lemon lime soda

MIMOSA SUNSET 16

Sparkling wine, pineapple & orange juice, splash of grenadine

MAI TAI 18

Bacardi Superior, Captain Morgan, coconut rum, pineapple & orange juice, Myers dark rum float

BLUE HAWAIIAN 16

Coconut rum, blue curacao, pineapple juice

ZERO PROOF

PEAK GARDEN COLLINS 14

Seedlip Garden, lavender, lemon juice, soda

GUAVE BREEZE 14

Seedlip Garden, guava, pineapple juice, lime juice, soda

DESERT SPICE 14

Seedlip Spice, lavender, orange twist

DRAFT BEER

BIG WAVE

MICHELOB ULTRA

MODELO 10

FOUR PEAKS HAZY IPA

SCOTTDALE BLONDE

BLUE MOON

BOTTLED BEER & SELTZER

CORONA EXTRA 10

DOS EQUIS 10

STELLA ARTOIS 10

COORS LIGHT 9

BUD LIGHT 9

MILLER LITE 9

SAN TAN JUICY JACK IPA 10

HIGH NOON VODKA 10

Black Cherry, Watermelon

SPARKLING & WINE

SPARKLING

Bisot Cartizze Prosecco, Italy 18

Chandon Brut, California 16

Domaine Carneros Brut, California 18

WHITE AND ROSE

Rodney Strong Chardonnay, Sonoma 14

Decoy Chardonnay, Sonoma 16

ZD Chardonnay, Napa Valley 20

The Seeker Sauvignon Blanc, Argentina 14

Cloudy Bay Sauvignon Blanc, New Zealand 18

Franciscan ‘Equilibrium’ White Blend, Napa Valley 14

Santa Margheria Pinot Grigio, Tuscany 18

Chapoutier Belleruche Rose, France 14

RED

Parducci Cabernet Sauvignon, Mendocino Valley 14

Daou Cabernet Sauvignon, Paso Robles 18

Post & Beam Cabernet Sauvignon, Napa Valley 26

Canoe Ridge ‘Expedition’ Merlot, Washington 14

Meomi Pinot Noir, Sonoma 18

Arizona Stronghold ‘Nachise’ Red Blend, Willcox 14

Murietta’s Well ‘The Spur’ Red Blend, California 18

Torres Celeste Crianza Tempranillo, Spain 16