



HOTEL PHOENIX

In-Room Dining

COMFORT, DELIVERED



Breakfast

DAILY · 6:30 AM–10:30 AM

Start slowly. Coffee, breakfast classics and a few lighter choices—delivered to your room.

Coffee & Tea

Pot of Freshly Brewed Tea	10
Cappuccino	9
Latte	9
Americano	9
Iced Americano	9

Lighter Choices

Oatmeal	17
Brown sugar, raisins, cinnamon	
Greek Yogurt	18
Housemade granola, winter citrus, honey	

Pastries

Croissant	10
Pain au Chocolat	10
Sticky Bun	11
Seasonal Danish	11

Cold Drinks

Voss Still / Sparkling	10
Orange Juice	8
Grapefruit Juice	8
Pineapple Juice	8
Milk	6



From the Kitchen

Buttermilk Pancakes	24
Orange zest, peach compote	
Two Eggs, Any Style	30
Smashed chervil potatoes and choice of breakfast meat	
Three-Egg Omelet	32
Red onion, spinach, mushroom, tomato, peppers, cheddar or goat cheese; choice of breakfast meat	
Avocado Toast	24
Cherry tomatoes, watermelon radish, pickled red onions, feta, garden salad	
Eggs Benedict	30
English muffin, Canadian bacon, hollandaise; choice of breakfast meat	
Steak & Eggs	42
Smashed chervil potatoes, tomato; choice of sourdough, brioche or English muffin	
Smoked Salmon	30
Dill, capers, red onions, radish, lemon oil, cream cheese, choice of toast	

Sides

Eggs	9	Turkey Bacon	9
Tomatoes	9	Bacon	9
Chervil Potatoes	9	Grits	9
Chicken Sausage	9	Bread	9
Pork Sausage	9		



All-Day Dining

Starters

Chips, Salsa & Guacamole 18

Roasted tomato salsa, guacamole,
fried corn tortillas

Chicken Wings 25

Buffalo sauce, crudité, ranch

Vegetable Spring Rolls 19

Sweet Thai chile sauce

Cauliflower “Wings” 22

Buffalo sauce, crudité, ranch

Soups & Salads

Caesar 20

Baby gem lettuce, Parmesan

Garden 20

Radish, tomato, cucumber,
white balsamic

Kale 22

Prosciutto, pine nuts, cranberries,
pecorino

Chicken Noodle Soup 18

Chicken consommé, fusilli, dill

Tomato Soup 18

Gourmet grilled cheese sandwich

Add to any salad: Faroe Island salmon 18 · Bell & Evans chicken 15 · Oishii shrimp 18



Sandwiches & Pizza

Sandwiches

Served with a choice of French fries or side salad.

Club	28
Chicken, bacon, avocado	
Phoenix Burger	32
Short rib patty, Muenster, lettuce, tomato, red onion	
Blackened Salmon Burger	34
Shrimp Po'boy	32
Avocado, pickled cabbage, remoulade	

Pizzas

Margherita	24
Tomato sauce, mozzarella, basil	
Pepperoni	26
Tomato sauce, Calabrian chile, mozzarella, Parmesan	
Truffle Mushroom	28
Preserved truffles, wild mushrooms, Parmesan	



Mains & Sweets

Mains

Salmon	44
Pomme purée, seasonal vegetables, beurre blanc	
Steak Frites	52
Black Angus hanger steak, French fries, green peppercorn sauce	
Spaghetti Pomodoro	29
Basil, Parmesan, olive oil	

Sides

French Fries	12	Wild Mushrooms	13
Side Salad	12	Garlic-Chile Broccolini	13

Desserts

Triple Chocolate Cake	18
Crème Brûlée	18
Basque Cheesecake	20
Chocolate Chip Cookies	14
Housemade Ice Cream / Sorbet	12
Vanilla, chocolate, strawberry, pistachio, raspberry or peach	



Late Night

A focused selection of guest favorites, available until midnight.

Sandwiches

Served with a choice of French fries or side salad.

Club 28

Chicken, bacon, avocado

Phoenix Burger 32

Short rib patty, Muenster, lettuce, tomato, red onion

Blackened Salmon Burger 34

Shrimp Po'boy 32

Avocado, pickled cabbage, remoulade

Pizzas

Margherita 24

Pepperoni 26

Truffle Mushroom 28

Something Sweet

Chocolate Chip Cookies 14

Housemade Ice Cream / Sorbet 12



Beverages

Coffee & Tea

Pot of Freshly Brewed Tea	10
Cappuccino	9
Latte	9
Americano	9
Iced Americano	9

Chilled

Voss Still / Sparkling	10
Red Bull	8
Coca-Cola / Diet / Sprite	5
Juice	8

On the Rocks

Batched cocktails, crafted for two to enjoy	
Margarita	30
Cosmopolitan	30
Aviation	30
Old Fashioned	30
Mai Tai	30

Beer & Zero Proof

Michelob Ultra / Miller Lite	8
Creature Comforts	8
Chimay Blue / Red	23 / 16
Athletic Run Wild IPA NA	8
Guinness Zero NA	10
Lyre's Sparkling NA	15



Wine

BY THE GLASS · HALF BOTTLES

By the Glass

Rosé · Provence	15
Pinot Grigio · Trentino	15
Sauvignon Blanc · Sancerre	25
Chardonnay · California	17
Pinot Noir · Willamette Valley	17
Cabernet Sauvignon · Napa Valley	22
8 Years in the Desert · California Red Blend	28

Half Bottles · 375 ml

Duval-Leroy Brut · Champagne	65
J Vineyards Pinot Gris · California	34
Whitehaven Sauvignon Blanc · Marlborough	32
Rombauer Chardonnay · Carneros	45
J Vineyards Pinot Noir · California	28
Faust Cabernet Sauvignon · Napa Valley	62



AT YOUR SERVICE

Stay in. Dine well.

To order, press In-Room Dining or dial 7869.

Please advise us of any allergies or dietary restrictions.

A 20% service charge, \$5 delivery fee and 8.9% sales tax will be added to all in-room dining orders. Gratuity is not included.