

STARTERS & SIDES



WESTIN FRESH BY THE JUICERY

BLENDED JUICES

beetroot, blueberry, pomegranate, spinach, coconut water 7

carrot, orange, ginger, turmeric, mango 8


SMOOTHIES

sweet potato, pineapple, kale, chia seeds, almond milk 8

raspberries, strawberries, mint, rosewater dates, almond milk 9

Freshly Squeezed Orange Juice		
	glass [187 ml]	5
	small carafe [375 ml]	9
	large carafe [750 ml]	16


Blueberry-Banana Smoothie 	8
all natural housemade granola brittle	

Miners Parfait 	11
yogurt, granola, macerated berries crème anglaise brulee	

Seasonal Melon and Berries	10
agave yogurt, housemade granola	

Steel-Cut Cinnamon Oatmeal 	11
sliced banana, pecans, valley honey company orange blossom honey	

Agave Smoked Salmon	15
bagel, cream cheese, onions, heirloom tomatoes, capers	

Sides	
assorted berries [small / large] 	6/9
seasonal fruit [small / large]	4/6
one egg*, two eggs*	4/7
bacon, sausage or grilled ham steak	6
potato cake or country potatoes	4
bagel or toast	4

FEATURES


Arizona Sunrise*	15
cage free two eggs*, golden potato cake, crisp bacon or sausage	

Three Egg Omelet*	16
choice of ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, pepper jack, cheddar and swiss cheese	

Egg White Garden Skillet * 	14
asparagus, spinach, oven roasted tomato fresh herbs, feta cheese	

Malted Waffle	15
seasonal berries, vermont maple syrup	

Green Chili Corned Beef Hash	16
masa sweet corn cake, over easy eggs, green onions salsa	

Organic Granola Yogurt Pancakes 	16
macerated berries, greek yogurt, mint, vermont maple syrup	

Panettone Stuffed French Toast	15
lemon curd, strawberries, grand mariner batter	

Buttermilk Pancakes	15
choice of blueberry, banana or arizona pecans maple syrup	

Breakfast Burrito	16
cage free eggs, chicken chorizo, ranchers beans, queso fresco, green chili tomatillo sauce, pico	

Nellie's Benedict*	17
poached cage free eggs*, English muffin, charred tomato roll, arugula, crab hollandaise	

Grilled NY Strip Steak*	18
eggs any style*, yukon gold potatoes hash, oven roasted tomatoes	

Monday Breakfast Club	18
miners parfait, traditional eggs benedict, organic granola pancake served with macerated berries, greek yogurt	



SuperFoods signature dishes have been indicated with the SuperFoods logo. "These nutritional powerhouse foods can help extend your health span – the extent of time you have to be healthy, vigorous and vital." Dr. Steven Pratt, author of SuperFoods Rx: Fourteen Foods That Will Change Your Life.

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NELLIE CASHMAN'S MONDAY CLUB CAFÉ - A MODERN TAKE ON MINING CAMP CUISINE

Named for "The Angel of the Mining Camp" and Arizona's oldest club for women, Nellie Cashman's Monday Club Café continues the Resort's tradition of preserving the essence of Arizona.

Using many locally sourced ingredients that have been staples of Arizona cuisine since its inception as a territory, this inventive menu presents a modern take on the culinary trends made popular when often rough-and-tumble boom towns such as Tombstone, Jerome, Bisbee and Globe sprang to life in Arizona's silver-rich hills and valleys.

*May contain raw or undercooked ingredients. Food items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Automatic 18% gratuity added to parties of 6 or more.



LUNCH MENU



STARTERS

WESTIN FRESH BY THE JUICERY
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 BY THE JUICERY
 EXPERT GOODNESS

BLENDED JUICES

Beetroot & Blueberry, pomegranate, spinach, coconut water 7

Carrot, ginger, turmeric, mango, orange 8

SMOOTHIES


sweet potato, pineapple, kale, chia seeds, almond milk 8

raspberries, strawberries, mint, rosewater, dates, almond milk 9

SOUPS

- Dutch Oven Daily 6
- Corn Chowder 7
 bacon, chorizo, cheddar cheese, chives

SALADS

- Southwest Caesar 11
 blistered corn, heirloom tomato, cornbread croutons, shaved parmesan cheese, chipotle-lime caesar dressing
- Cashman's 10
 organic greens, wilcox farms apples, celery hearts, lemon zest, crisp hominy, agave-yogurt dressing
- Phoenix Noodle  12
 snow peas, napa cabbage, peppers, udon noodles, scallions, cilantro, chili-crusting pecans, mandarin orange sesame vinaigrette
- Additions
- adobo shrimp* 8
- grilled chicken 7
- salmon* 8

FEATURES

- Waltz and Weiser Ancho Chili Steak Tacos* 15
 roasted tomato salsa, tomatillo salsa, vegetable escabeche, radish, shaved cabbage, soft tortillas
- Nellie's Monday Club  14
 shaved chicken, arugula, vine-ripened tomato, avocado aioli, sourdough bread
- Sirloin Burger* 15
 half-pound ground sirloin, choice of cheese, challah bun
- Brick Oven Turkey  14
 white cheddar, thick slab bacon, cured tomato, chili aioli, whole grain bread
- Chinese Mustard Glazed Salmon*  21
 spinach, roasted vegetables, brown rice, soy drizzle
- Kierland Melt 15
 house made corned beef, caramelized onions swiss cheese, whole grain mustard sauce, nellie's slaw, pasilla chili rye bread
- Farmers Wrap  14
 field mushroom blend, spinach, asparagus, roasted red peppers, cured tomato, wild arugula, fresh mozzarella, tomato tortilla
- Adobo Shrimp Stir Fry*  18
 chayote squash, snap peas, baby carrots, peppers, scallions, zucchini, squash, kale, ginger tomatillo sauce, brown rice, chayote squash, snap peas, baby carrots,
- Cavatapi Pasta 17
 arugula pesto cream sauce, sugar snap peas, grilled chicken, oven roasted tomatoes
- BBQ Pulled Pork Sandwich 14
 house made bbq sauce, jack cheese, nellie's slaw, pico, shaved street corn



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DINNER MENU



SOUPS, SALADS AND STARTERS

Dutch Oven Daily	6
Corn Chowder bacon, chorizo, cheddar cheese, chives	7
Green Chile Griddle Cakes  mushroom ragout, arugula, lemon fire-roasted pepper sauce	9
Grilled Southwestern Jumbo Prawns* smoked tomato horseradish sauce	14
Baby Back Ribs prickly pear BBQ sauce, Nellie's slaw, chives	12
Southwest Caesar blistered corn, heirloom tomato, cornbread croutons, shaved parmesan cheese, chipotle lime Caesar dressing	9
Prairie Greens  golden raisins, pumpkin seeds, fire-roasted peppers, citrus vinaigrette	8
Cashman's  organic greens, wilcox farm apples, celery hearts, lemon zest, crispy hominy, agave yogurt dressing	8

FEATURES

Arizona Stir Fry  chayote squash, snap peas, baby carrot, peppers, scallions, zucchini, squash, kale, pumpkin seed, brown rice, ginger tomatillo glaze	16
herb chicken	18
ancho chipotle beef*	20
adobo shrimp*	21
any two	24
all three	24
Bulleit Bourbon BBQ Pulled Pork miner fries, tobacco onions, vegetable slaw	24
Herb Marinated NY Strip Steak* asparagus, mushrooms, zinfandel cherry reduction	31
Soy BBQ Glazed Short Ribs popcorn and white cheddar grits, roasted vegetables	32
Green Chile Macaroni & Cheese cavatappi, smoked chicken, herbs, mozzarella, queso fresco	18
Miners Meatloaf kobe beef and organic pork, green beans, roasted garlic mash, chorizo gravy	18
Turkey Pot Pie  slow roasted turkey, root vegetables thyme, cornbread crust	20
Chinese Mustard Glazed Salmon*  spinach, roasted vegetables, brown rice, soy drizzle	24
Pan Seared Brook Trout* sonoran wild rice blend, lemon emulsion, chayote, jicama, cilantro, and citrus slaw	22
Campfire Chicken creamy potatoes, garlic butter sauce with roasted red peppers	24



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The menu's Asian-inspired dishes offer a nod to the hundreds of Chinese laborers who came to work in new railroad and mining towns in the late 1870s - and the Chinese restaurants that followed. Using their unfamiliar cooking techniques and new mixtures of ingredients, the Chinese restaurants were often the most popular in town. The Dutch Oven specials harken to the days when the great cattle drives crossed the American West in the mid-19th Century and barbecue, another staple of early Arizona cowboy cuisine, also features prominently. Locally grown chili peppers have always offered the region's cooks a wide range of flavors and they take pride of place here, bringing an ever-popular South-of-the-border flair to Arizona cuisine. Combining the freshest, locally sourced ingredients with contemporary cooking methods to create dishes inspired by the mining towns of the late 1800s, Nellie Cashman's Monday Club Cafe offers you a genuine taste of the essence of Arizona.

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NELLIE CASHMAN'S
Monday Club Cafe

SWEET CREATIONS

Ancho-Chili Dark Chocolate 
Mousse Cake – 7

Market Fruits and Berries  - 8
Almonds, Low-Fat Greek Yogurt and
Cherry-Honey Essence

Warm Apple Cobbler - 7
Topped with Vanilla Bean Gelato

Triple Berry Crème Brûlée – 7
Cinnamon Twist

Tequila Lime Cheesecake - 7
Prickly Pear Syrup

Gelatos and Sorbets - 5

COFFEE & TEA

Starbucks® Coffee – 3.50
Regular or Decaffeinated

Tazo® Teas – 3.25
Awake, Calm, Earl Grey, Refresh,
Zen and Sweet Orange



NELLIE CASHMAN'S
Monday Club Cafe

Taylor Fladgate Port

Port Wine

Suggested Serving – Room Temperature

-10yr - \$10

-20yr - \$20

-30yr - \$30

-40yr - \$40

Fonseca Bin 27 - \$8

Port Wine

Suggested Serving – Room Temperature

Frangelico - \$10

Hazelnut Liquor

Suggested Serving – On the Rocks

Tuaca - \$10

Vanilla Citrus (Heavy Butterscotch Notes)

Suggested Serving – Chilled or On the Rocks

Sambuca (white) - \$9

Anise-Flavored Liquor (Strong Licorice Notes)

Suggested Serving – Neat with 3 Coffee Beans

(The beans represent Health, Wisdom & Life)

Chambord – \$9

Black Raspberry Flavored Liquor

Suggested Serving – Neat or as a Chambord Cocktail

(Chambord & Champagne)

Kahlua – \$9

Rum and Coffee Liquor

Suggested Serving – On the Rocks or White Russian

(Kahlua, Vodka, Cream) or Black Russian (Kahlua & Vodka)

Bailey's – \$10

Irish Whiskey and Cream Based Liquor

Suggested Serving – On the Rocks or with Coffee

Tia Maria – \$8

Coffee Liquor

Suggested Serving – Neat or in Mixed Recipes

Patron XO – \$10

Coffee Flavored Tequila

Suggested Serving – Neat or in Mixed Recipes



NELLIE CASHMAN'S
Monday Club Cafe



WINE LIST

SWEET TO DRY SPARKLING WINES

Glass /Bottle

LISTED FROM SWEETEST TO DRY

Villa Sandi, Prosecco "Il Fresco", D.O.C Brut Treviso, Italy	12.00	55.00
Chandon, Brut, California	13.00	58.00
Veuve Clicquot, Yellow Label, Brut, Champagne, France	18.00	85.00

SWEET WHITE / BLUSH WINES

Beringer, White Zinfandel, California	8.00	28.00
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DRY LIGHT TO MEDIUM INTENSITY WHITE WINES

LISTED FROM SWEETEST TO MODERATE BODY

Bollini, Pinot Grigio, Italy	12.00	45.00
Grgich Hills, Fume Blanc, Napa Valley, California		45.00
Trimbach, Riesling, Alsace, France	12.00	45.00

DRY MEDIUM TO FULL INTENSITY WHITE WINES

LISTED FROM MODERATE TO FULLER OAK & DRYNESS

Brancott, Sauvignon Blanc, New Zealand	10.00	36.00
Sterling, Chardonnay, Vintner's Collection, Central Coast, California	11.00	40.00
Robert Mondavi, Chardonnay, Napa Valley, California		44.00
Fess Parker, Chardonnay, Ashley's Vineyard, California	14.00	52.00
Beaulieu Vineyard (BV), Chardonnay, Cameros, California	14.00	46.00
Rombauer, Chardonnay, Cameros, California		58.00

DRY LIGHT TO MODERATE INTENSITY RED WINES

LISTED FROM LIGHT & FRUITY TO FULLER INTENSITY & MORE TANNIC

Erath, Pinot Noir, Oregon	12.00	45.00
Hangtime, Pinot Noir, California	11.00	40.00
Acacia, Pinot Noir, Napa Valley Cameros, California		50.00
Cellar 8, Merlot, California	11.00	40.00
Sterling, Merlot, Napa Valley, California	13.00	48.00

DRY FULL INTENSITY RED WINES

LISTED FROM MEDIUM INTENSITY TO FULLEST INTENSITY & VERY TANNIC

14 Hands, Cabernet Sauvignon, Washington	10.00	36.00
Edmeades, Zinfandel, Mendocino County, California	12.00	45.00
Sterling, Cabernet Sauvignon, Napa Valley, California		42.00
Peter Lehmann, Shiraz, Barossa, Australia	10.00	36.00
Beaulieu Vineyard (BV) Georges de Latour Cabernet Sauvignon Napa Valley, California		95.00
Beaulieu Vineyard (BV), Cabernet Sauvignon, Napa Valley, California	13.00	48.00
Treana, Cabernet-Syrah Blend, Central Coast, California		86.00
Beringer, Cabernet Sauvignon, Knights Valley, California		48.00
Beaulieu Vineyard (BV), Rutherford, Napa Valley, California	16.00	60.00
Rombauer, Cabernet Sauvignon, Napa Valley, California		78.00
Robert Mondavi, Cabernet Sauvignon, Napa Valley, California		58.00



NELLIE CASHMAN'S
Monday Club Cafe

BREAKFAST BUFFET

\$24 Adult/\$12 Child

Beverages

Juice – Freshly Squeezed Orange, Apple, Grapefruit, Cranberry,
Tomato or V-8 Starbucks® Regular or Decaf Coffee, Tazo®
Assorted Teas

Milk – Whole, Non-Fat, Chocolate or Soy

Breads & Pastries

Danish – Raspberry, Cheese, Maple, Apple

Muffin – Blueberry, Banana Nut, Cranberry Orange,
Honey Bran or English Muffin

Assortment of Bagels

Cream Cheese, Goat Cheese, Butter, Margarine

Cereals

Frosted Flakes®, Froot Loops®, Honey Nut Cheerios®,
Granola and Raisin Bran

Meats

Prosciutto, Salami, Turkey, Ham, Mortadella

Smoked Salmon

Nuts and Dried Fruits

Walnuts, Blueberries, Pecans, Trail Mix

Fresh Fruit and Berries

Raspberries, Strawberries, Pineapple, Honeydew Melon,
Cantaloupe and Blueberries

Omelet Station

Made to Order

Whole Eggs, Egg Beaters, Egg Whites

Ingredients available:

Cheddar Cheese, Jack Cheese, Diced Tomatoes, Diced Onions,
Diced Ham, Chopped Bacon, Chopped Spinach, Sliced
Mushrooms, Chopped Green Onions, Diced Green Peppers,
Pickled Jalapeños and Broccoli Florets

Available upon Request:

Organic Steel-Cut Irish Oats, Ham Steak, Bacon, Turkey Bacon, Turkey
Sausage, Sausage and Potatoes