








BREAKFAST


8 am to 10:30 am




Flapjacks  
whipped butter, maple syrup

Seasonal Fruit Cup 
whipped crème fraiche, brown sugar

Chilled Muesli 
oats, vanilla yogurt, almonds, honey, fresh fruit, granola

Steel Cut Oatmeal   
brown sugar, cinnamon

Casserole Eggs a la Florentine 
eggs, gruyere, spinach, tortilla strips





Smoothie Boost   
seasonal berries, quark, honey, orange, lavender



Fresh Breads & Pastry
croissants, danish, cinnamon rolls, sliced batard



Specialty Condiments
pico de gallo, jams & jellies, salsa verde




LUNCH | DINNER


10:30 am to Close



Pacific Coast Salad    
roasted golden beets, goat cheese, almonds,
orange poppy seed vinaigrette


Mexican Street Corn Salad  
lime aioli, smoked paprika



Edamame & Cucumber Salad  
miso soy marinated edamame, cucumber, sesame seeds

Chipotle Tomato Bisque   
spicy tomato soup, fresh herbs

Red Wine Braised Short Ribs 
cowboy mashed potatoes, roasted carrots

Turkey Torta Club  
tomato, lettuce, escabeche, swiss cheese, creamy mustard

Miso Marinated Pan Seared Salmon 
seasonal vegetable stir fry


Vegetable Stir Fry  
premium vegetables, tamari stir fry sauce


Charcuterie Board 
crostini, prosciutto, brie, fig jam, pickled vegetables, dried fruits and nuts




SNACKS | DESSERTS | COOKIES

10:30 am to Close

Chocolate Chip Cookies
Escape Lounges' Famous Chocolate Chip Cookies

Lime Tart  
seasonal fruit, mint compote

Fruit Parfait 
seasonal fruit, whipped cream

Smoothie Boost   
seasonal berries, quark, honey, orange, lavender



COMPLIMENTARY FOR ALL GUESTS

WINE

SPARKLING

Ruffino Prosecco

WHITE

Beringer Founders' Estate Chardonnay

RED

Beringer Founders' Estate Cabernet Sauvignon

SPIRITS

VODKA

Svedka
Svedka Citron
Svedka Clementine

WHISKEY/BOURBON

Canadian Club
Jack Daniel's
Jim Beam

GIN

Beefeater

TEQUILA

Jose Cuervo Silver

RUM

Bacardi

BRANDY

Korbel

SCOTCH

Johnny Walker Red

CORDIALS/LIQUEURS

Bailey's Irish Cream
Kahlua

BEER

Dragoon IPA
Coors Light
Samuel Adams Seasonal

STAY CONNECTED

Take advantage of our high-speed WiFi and stay fully powered with our charging points.

We have USB charging ports available at most tables within the lounge.

STAY PRODUCTIVE

Complimentary printing and scanning is available to lounge guests. Ask a Lounge Agent for more information.

STAY ENTERTAINED

At Escape Lounge, you have access to over 7,000+ publications on your own device thanks to PressReader.

Just log into the WiFi for access. Ask a Lounge Agent for more information.



BEVERAGE MENU

PHOENIX SKY HARBOR
INTERNATIONAL AIRPORT

LOOKING FOR THE RESTROOM?

Just past the Chef's Table. Look for the restroom signage.

FOOD AND DRINK

Our seasonal food is prepared exclusively for Escape Lounges by our on-site chefs. Make the most of our freshly made, complimentary food and choose from a delicious selection of pastries, salads, entrées, soups and desserts.

Each Escape Lounge location features food and drink sourced from local vendors. At Phoenix Sky Harbor International Airport, just one of our local vendors is The Refuge Coffee & Wine.



ALLERGENS

Should you have any specific requirements please speak to one of our team members who will be happy to help.



Items in **bold purple** on this page are complimentary to American Express Platinum and Centurion Card members.

PREMIUM SPIRITS

VODKA

Tito's \$7
Kettle One \$8
Grey Goose \$8

GIN

Bombay Sapphire \$7.50
Tanqueray \$7
Hendrick's \$8

RUM

Captain Morgan \$7
Gosling's Dark \$7
Ron Zacapa 23 Centenario \$9

SCOTCH

Dewar's White Label \$7
Johnnie Walker Black \$9
Johnnie Walker Blue \$32
Glenlivet 12yr \$10
Oban 14yr \$14

COGNAC

Courvosier V.S.O.P. \$10

CORDIALS/LIQUEURS

Southern Comfort \$6.50
Disarrano \$7
Chambord \$6.50
St. Germain Elderflower \$7
Aperol \$6.50
Cointreau \$8
Campari \$7.50
Midori \$7
Grand Marnier \$9

TEQUILA

Dos Tierras Reposado \$8.50
Patron Silver \$9
Cabo Wabo Reposado \$10

WHISKEY/BOURBON

Crown Royal \$7.50
Maker's Mark \$8
Basil Hayden \$9
Buffalo Trace \$7.50
Woodford Reserve \$8.50
Jameson \$8.50
High West Rendezvous Rye \$10

PREMIUM BEERS

Four Peaks Kilt Lifter \$5
Founders Breakfast Stout \$5
Huss Brewing Scottsdale Blonde \$5
Elysian Space Dust IPA \$5
SanTan MoonJuice Galactic IPA \$5

PREMIUM WATER

Sparkling Water \$2
Spring Water \$2

SPECIALTY COCKTAILS

\$9

BASIL LEMON DROP

Tito's vodka, freshly squeezed lemon juice, simple syrup, muddled basil, sugar rimmed glass

DIRTY STRAWBERRY MOJITO

Captain Morgan rum, muddled strawberries, lime, mint, simple syrup, prosecco

BUFFALO MINT JULIP

Buffalo Trace bourbon, muddled mint, simple syrup, mint sprig

MIDNIGHT ESPRESSO MARTINI

Tito's vodka, Kahlua coffee liqueur, simple syrup, freshly brewed espresso, espresso beans

PINEAPPLE MARGARITA

Patron tequila, orange liqueur, muddled pineapple, simple syrup, lime juice, salt rimmed glass

FRENCH CUCUMBER GIMLET

Hendrick's gin, elderflower liqueur, muddled cucumber, lime juice, cucumber

PREMIUM WINES

SPARKLING

Mumm Napa Brut Prestige \$10.50
Whispering Angel Rose \$11

ROSE

Chateau d'Esclans Whispering Angel Rose \$11

RED

Trapiche Oak Cask Malbec (Argentina) \$8
Landmark Pinot Noir (Sonoma) \$12
Groth Cabernet Sauvignon (Napa) \$23
Mount Veeder Cabernet Sauvignon (Napa) \$15
Saldo Zinfandel (California) \$13

WHITE

Matua Sauvignon Blanc (New Zealand) \$8
Stags' Leap Chardonnay (Napa) \$13
Eroica Riesling (Columbia Valley) \$9.50
Santa Margherita Südtirol Alto Adige Pinot Grigio \$14
Migration Chardonnay (Sonoma Coast) \$16