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## **The Wright Bar Is the Right Place for “High ‘Tini” — A New Afternoon Delight @ the Arizona Biltmore**



PHOENIX, Arizona, March 13, 2007 – Late afternoons at the Arizona Biltmore Resort & Spa have never been more cool, refreshing and popular. The Wright Bar is the right place to be from 2:30 p.m. to 5:30 p.m. daily to indulge in the new “High ‘Tini” menu, combining trend-setting martinis with an array of taste bud-popping “High ‘Tini Bites.”

The Wright Bar – recently redone with a sleek black-granite and wood décor, an open design that sweeps guests from the lobby to the bar, and a patio that spills into the resort’s gardens and features fire pits, comfortable oversized chairs and panoramas of majestic Squaw Peak – is a dynamic and popular new spot for relaxing and socializing. The High ‘Tini menu features some of the latest martinis being poured in the U.S. and signature, one-of-a-kind martinis created at The Wright Bar, including Absolutly Wright and AZ-Tini.

The price of \$24 includes choice of one signature martini and a tray of High ‘Tini Bites. The martini and bite menus are changed regularly.

The current martinis are: Cosmopolitan, (Citrus Vodka, touch of Triple Sec, lime juice, splash of cranberry juice); Blue Cowboy (vodka, Blue Curacao, splash of grapefruit juice); Absolutly Wright (Absolut Vodka, Triple Sec, cranberry juice, splash of lime, topped with champagne); AZ-Tini (vodka, Blue Curacao, lime squeeze, topped with champagne); Monsoon Wind (vodka, cranberry juice, dash of Grenadine, mint leaves); Cucumber Martini (vodka, freshly muddled cucumber, mint leaves); Caiprini (Leblon Cachaca, fresh lime slices, muddled with sour mix); and Appletini (Vox Vodka, Apple Pucker, sweet & sour mix).

The current bite menu includes: Cambolza Cheese with Wild Berry Compound in a Coupelle Tart; Salmon Mousse with Mascarpone Cheese on a mini Fish Bouchee; Asiago Cone with Ricotta Cheese & Granny Smith Apples; Beef Tenderloin with Stilton Cheese on a Focaccia Round; and Ham & Watercress with Mandarin Orange on Rye.

The legendary Arizona Biltmore – the “Jewel of the Desert” – is renowned for its Frank Lloyd Wright-inspired design and luxurious facilities. Nestled on 39 acres at the foot of the Phoenix Mountain Preserve, the resort offers: 735 guest accommodations; full-service Spa, Salon and Fitness Center; two 18-hole golf courses; six restaurants, eight swimming pools and an array of recreational activities. Visit [www.arizonabiltmore.com](http://www.arizonabiltmore.com).

The Arizona Biltmore Resort & Spa is managed by Hilton Hotels and is a member of Hilton’s exclusive Waldorf=Astoria Collection®.

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