



IN-ROOM DINING

IN-ROOM DINING OFFERED: Thursday through Sunday
BREAKFAST 7am – 11am **LUNCH & DINNER** 12:30pm – 10pm

To place an order, please scan the QR code in your guest room.

BREAKFAST

CONTINENTAL

Freshly baked pastries, seasonal fruit, and your choice of juices and coffee or tea. (V) **\$24**

CLASSIC OMELETTE

Egg and cheese prepared with your choice of ham, bacon, or sausage. Served with your choice of home fries or toast. **\$11**

BREAKFAST BURRITO

Egg with ham, bacon, sausage, and cheese in a flour tortilla. Served with your choice of home fries or toast. **\$11**

HEALTHY OPTIONS

FRESH SEASONAL FRUIT PLATE **\$8**

GRANOLA & YOGURT **\$10**

Served with fresh seasonal fruit.

GLUTEN-FREE TOAST **\$10**

BEVERAGES

CARAFE OF COFFEE **\$12**

JUICE **\$6**

Apple • Cranberry • Grapefruit • Orange • Tomato

HOT TEA **\$4**

LUNCH & DINNER

APPETIZERS

ROASTED GARLIC HUMMUS

Served with radish, cucumber, sumac, za'atar oil, and hearth oven bread. (VE) **\$16**

WINGS

Choose your flavor: Classic Buffalo, BBQ, or Lemon Pepper. Served with crudité's and boursin ranch dressing. **\$20**

SHRIMP COCKTAIL

Served with house made bourbon cocktail sauce and pickled lemon wedges (GF). **\$28**

BURGERS & SANDWICHES

SERVED WITH HOUSE CHIPS

IMPOSSIBLE BUFFALO BURGER

Served with lettuce, tomato, onion, and pickle on the side. **\$20**

CLASSIC CHEESEBURGER

With cheddar. Served with lettuce, tomato, onion, and pickle on the side. **\$20**

CRISPY CHICKEN SANDWICH

Served with lettuce, tomato, onion, and pickle on the side. **\$20**

LOADED DAGWOOD SANDWICH

Salami, roast beef, smoked turkey, fried egg, smoked cheddar and gouda cheese, lettuce, tomato, dill pickles, mayo, and whole grain mustard. **\$20**

ULTIMATE GRILLED CHEESE

Loaded with herbed caramelized onions, gooey Gruyère and white cheddar cheeses, and grilled in a savory rosemary butter. **\$18**

CONTINUED ON REVERSE

GF – Gluten Free | V – Vegetarian | VG – Vegan

Food and Beverage prices are subject to a customary 22% service charge plus applicable sales tax. Menus are subject to change based on availability.



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LUNCH & DINNER

SALADS & PASTA

CAESAR SALAD

Hearts of romaine, garlic herb croutons, shaved parmesan, and Caesar dressing. (V) **\$14**

SOUTHWEST COBB SALAD

Bacon, hard-boiled egg, red onion, cucumber, cherry tomato, avocado, tortilla strips, and Southwest ranch dressing. **\$20**
ADD Ōra King Salmon **\$18** FreeBird Chicken **\$12**

SCAMPI AND LINGUINI

Shrimp or chicken sautéed with garlic, shallots, white wine, lemon, cream, and butter on a bed of linguini pasta. **\$28**

THE SWEET SIDE

CHEESECAKE **\$12**

BOURBON PECAN PIE **\$12**

STRAWBERRY SHORTCAKE **\$12**

BEVERAGES

BEER

DOMESTIC **\$7**

Budweiser • Bud Light • Coors Light
Miller Lite • Michelob Ultra

CRAFT + IMPORT **\$7**

Corona • Heineken • Shiner Bock • Love Honey
Rocktown IPA • Angry Orchard • Blue Moon

COCKTAILS

\$20 EACH

On The Rocks® Effen Cosmopolitan
On The Rocks® Jalapeno Pineapple Margarita
On The Rocks® Hornitos Margarita
On The Rocks® Cruzan Mai Tai
On The Rocks® Knob Creek Bourbon Old Fashioned
On The Rocks® Espresso Martini
On The Rocks® Lemon Drop Martini

20 OZ. BOTTLED BEVERAGES **\$4**

Coke • Diet Coke • Dr. Pepper • Sprite • Gold Peak Tea

BOTTLED WATER **\$4**

MILK **\$4** **CHOCOLATE MILK** **\$4**

RED BULL **\$4** **SPORTS DRINKS** **\$4**

WINE BY THE BOTTLE

375ml

CHAMPAGNE

Chandon Brut	\$25
Santa Margherita Prosecco DOCG	\$35
Moët & Chandon Imperial Brut	\$80
Roederer Estate Brut Anderson Valley	\$45
Veuve Clicquot Brut Yellow Label	\$100

WHITE

Saracco Moscato d'Asti, Piedmont, Italy	\$25
Honig Sauvignon Blanc, Lake County, CA	\$38
Whitehaven Sauvignon Blanc, New Zealand	\$40
King Estate Pinot Gris, Willamette Valley, OR	\$38
Kendall Jackson Vintner's Reserve Chardonnay, CA	\$29
Ron Rubin Chardonnay, Russian River Valley, CA	\$30

RED

La Crema Pinot Noir, Monterey, CA	\$25
Ron Rubin Pinot Noir, Russian River Valley, CA	\$30
J. Lohr Estates Merlot, Los Osos, CA	\$25
Antigal Uco Valley Malbec, Mendoza, Argentina	\$25
Ron Rubin Cabernet Sauvignon, Alexander Valley, CA	\$35
Justin Cabernet Sauvignon, Paso Robles, CA	\$50
Caymus Cabernet Sauvignon, Napa Valley, CA	\$95

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