



OMNI  HOTELS®

your visit anticipated with a host of personalized guest services

Stay connected with Wireless Internet

Connectivity in the lobby is complimentary. Your guestroom is also equipped with wireless internet access. The daily charge of \$9.95 will be automatically charged to your room. Members of our loyalty program receive complimentary access.

Business Center

Conveniently located on the lobby level, our business center offers a full range of office services, including photocopying, faxing, and computer access. The business center is accessible 24 hours a day with your guestroom key.

Spa

Spoil the senses and soothe the soul. We invite you to be reborn as we help you unwind, relax, breath easy and escape at our full-service spa, located across the footbridge in the Mokara Hotel. Dial extension 5840 to schedule an appointment.

Pool

Soak up the sun at our outdoor pool. Conveniently located on the ground floor, it's the perfect place to relax and unwind. The pool is open 7:00 a.m. to 10:00 p.m. Towels are provided. No lifeguard.

Meeting Space

Our outstanding event facilities include 16 naturally lit meeting rooms with 18,780 square feet of space, including the 3,913 square foot Iberian Ballroom that can accommodate up to 500. Our impeccable staff is ready to cater any gathering from a business lunch to a wedding reception.

Local Scoop

Want to know where to go for the best local pizza, the freshest bagels or the coldest draft beer? If you are looking for the inside scoop on where to shop, play or take in the city's best exhibits, simply stop by our concierge desk or press "0" to be connected to our local expert to help you find anything to make your stay more enjoyable. Whether you're getting away or getting connected, rest assured, we'll take care of everything.

Fitness Center

Located across the footbridge on the 8th floor of Mokara Hotel, our fitness center features Life Fitness cardiovascular equipment including treadmills, stair climbers and lifecycles, each with private flat screen cardio-theatre television. A complete line of strength equipment including free weights provide for a complete workout.

enticing choices in
dining & entertainment...
imaginative and thoroughly enjoyable

Las Canarias Restaurant

Located on the lobby level, Las Canarias Restaurant features refined American Cuisine with hand-selected products from the finest offerings of local ranchers, farmers, dairymen and vintners. Our menu is inspired by classic recipes and proudly prepared by our talented culinary team.

Monday - Saturday 6:30 a.m. to 10:30 p.m.

Sunday Champagne Brunch 10:00 a.m. to 2:00 p.m.

Dinner Daily 5:30 p.m. to 10:30 p.m.

Reservations Recommended.

Dial 1063

El Colegio Bar

El Colegio Bar, located in the lobby, offers your favorite libations along with great food in a comfortable, relaxed setting. HD TV's and free Wi-Fi are available.

Open daily at 3:00 p.m.

Dial 4026

Morsel's

Morsel's, also located in the lobby, features premium Starbucks® coffee and an assortment of to-go beverages and snacks.

Fresh pastries, seasonal fruit cups and our signature house-made sandwiches are prepared daily. We also carry unique Texas-themed gifts and travel essentials such as local books, magazines and newspapers.

Sunday-Thursday 6:00 a.m. to 3:00 p.m.

Friday-Saturday 6:00 a.m. to 6:00 p.m.

Dial 1112

Guest Room Dining

Enjoy a sumptuous meal, light snacks and exquisite desserts in the privacy of your room. Complete bar packages and hors d'oeuvre selections are available for hospitality room needs. Our Chef would be delighted to help accommodate your specific dining needs.

Available 24-hours a day.

Dial 32

Ostra Restaurant

Located just across the footbridge at the Mokara Hotel & Spa.

Serving the finest selection of wild fish and shellfish, flown in daily from around the world, and coupled with local produce.

Open daily from 6:30 a.m. to 10:30 p.m.

Reservations recommended.

Dial 5817

Rooftop Café

After a day of rest and relaxation at the Mokara Hotel & Spa, join us at our Rooftop Café. This inviting outdoor café offers a comfortably elegant ambience and features a light menu with refreshing salads, sandwiches and select desserts from our Ostra menu.

Open daily at 11:00 a.m.

Dial 5806

rates and usage for your room phone and dialing instructions

Dialing Instructions

Type of call	Dial	Charge
Local Calls Five or more rings will be billed as a local call.	9 + Number	\$.54
Directory Assistance	9 + 1 + 411	\$.75
Credit Card	9 + 0 + AC + Number	No Charge
Operator Assisted Toll Free 800 Calls	9 + 1 + 8XX + Number	No Charge
International Calls	9 + 011 + Country Code + City Code + Number	
Collect Calls	9 + 0 + Area Code + Number The operator will process billing information	
Hearing Impaired	9 + 1 + 800 + 735-2989 Calling someone with a TDD 9 + 1 + 800 + 735-3988	

Room to Room Dialing

Any room 7 + Room Number

Long Distance and International Calling

Long distance carrier is Sprint. Guests may access carrier of their choice. Long distance calls charged to your room are billed at the daytime operator assisted rate plus a 75% hotel surcharge, all subject to applicable sales tax. You may charge your call to a calling card or major credit card. Sprint will complete domestic, collect third party and person-to-person calls.

To access a Long Distance Carrier other than Sprint:

AT&T 9 + 1 + 800 + 225-5288

MCI 9 + 800 + 950-1022

Collect Calls 9 + 1 + 800 + 205-5382

the fine art of

breakfast...

fresh and health-conscious
to enliven your day





BREAKFAST MENU

Served from 6:30 a.m. to 11:30 a.m. daily

Dial ext. 32 to place order or have your tray removed

Fresh Fruit & Yogurt

All Natural Greek and Organic Yogurts	5
Bowl of Fresh Seasonal Fruit	7
Fresh Berries and Sweet Cream	7

Breakfast San Antonio Style

House-Smoked Salmon, Vodka Cured, Dill and Fennel 15

Toasted Bagel, Cream Cheese, Capers, Shallots and Tomato, Freshly Squeezed Orange Juice and your choice of Freshly Brewed Regular or Decaffeinated Coffee or Tea

Two Cage-Free Eggs Any Style 16

Served with Breakfast Potatoes, Smoked Bacon, Sausage or Ham, Freshly Squeezed Orange Juice and your choice of Freshly Brewed Regular or Decaffeinated Coffee or Tea

Huevos Rancheros 16

Refried Beans, Crisp Tortilla, Queso Fresco, Ranchero Tomatillo Salsa and Flour Tortillas, Freshly Squeezed Orange Juice and your choice of Freshly Brewed Regular or Decaffeinated Coffee or Tea

Three Egg Omelet 17

Choice of Country Ham or Smoked Salmon, Tomatoes, Peppers, Onions, Mushrooms, Aged Cheddar, Jack or Swiss Cheese with Breakfast Potatoes and Toast, Freshly Brewed Regular or Decaffeinated Coffee or Tea

Cage-Free Eggs Benedict 18

Canadian Bacon, Asparagus, Hollandaise Sauce and Potatoes, Freshly Squeezed Orange Juice and your choice of Freshly Brewed Regular or Decaffeinated Coffee or Tea

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



From the Griddle

Vanilla Malted Waffles	14
Texas Candied Pecans, Fresh Berries, Vermont Maple Syrup, Freshly Squeezed Orange Juice and your choice of Freshly Brewed Regular or Decaffeinated Coffee or Tea	
Raisin Brioche French Toast	14
Fresh Berries, Vermont Maple Syrup, Freshly Brewed Regular or Decaffeinated Coffee or Tea	

Breakfast Breads and Cereals

Omni La Mansión's Basket of House-Made Baked Goods	8
With your choice of: Croissants, Muffins or Danish	
Choice of Cereal with Whole or Skim Milk	6
Shredded Wheat, Raisin Bran, Froot Loops, Cheerios, Frosted Flakes, Rice Krispies, Corn Flakes, Total, Kashi, House-Made Granola, All Bran or Gluten-Free Cereal	
Add Bananas or Strawberries	3
Add GoLean to increase Protein and Fiber	2
Add Soy, Rice or Almond Milk	1

A \$4.00 Delivery Charge, State Tax and 21% Service Charge will be added to your check.



BREAKFAST MENU

Served from 6:30 a.m. to 11:30 a.m. daily

Dial ext. 32 to place order or have your tray removed

Sides and More

Selection of Toast	2
Breakfast Potatoes	4
Toasted Bagel with Cream Cheese	4
Cured Ham	4
Applewood Smoked Bacon, Country Pork Sausage Links or Blueberry Sage Sausage Patty	5

Children's Breakfast

Scrambled Eggs and Potatoes Served with Sausage or Bacon and choice of Orange Juice, Apple Juice or Milk	5
Buttermilk Pancakes Served with Sausage or Bacon and choice of Orange Juice, Apple Juice or Milk	5
Brioche French Toast Served with Sausage or Bacon and choice of Orange Juice, Apple Juice or Milk	5

Egg Dishes may be substituted with Egg Beaters
or Egg Whites

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delectable options for

all-day dining

seasonal and savory temptations



All-day dining



ALL-DAY DINING MENU

Available from 11:30 a.m. to 10:30 p.m. daily

Dial ext. 32 to place order or have your tray removed

Starters

Tortilla Chips and House-Made Salsa	7
Simple Salad Five Fresh Lettuces with Meyer Lemon Dressing	8
Brunkow Grilled Cheese Toasted Focaccia, Frisée and Spiced Olives	9
Hearts of Romaine Caesar Hearts of Romaine, Black Truffle Tarragon Dressing, Parmesan Reggiano	12
Crab Cake Coconut and Lemongrass, Tobikko Rémovalade and Sprout Salad	14
Las Canarias Cobb Salad Chicken, Bacon, Avocado, Tomato, Bleu Cheese, Jicama and Poblano Buttermilk Dressing	14
Heirloom Tomato Salad Texas Olive Oil, Bluebonnet Arugula, Smoked Sea Salt	14

Features

Crunchy Strips of Chicken Cholula Buttermilk Dressing	10
Smoked Turkey Sandwich on Croissant Romaine, Avocado, Tomato and Cheddar, Choice of Potato Fries or Chips	10
Braised Beef Quesadilla Creekstone Farms Braised Beef, Asadero Cheese, Smoked Bell Pepper, Onions, Guacamole and House-Made Salsa	10
Cage-Free Egg Omelette Choice of Toppings: Onions, Peppers, Mushrooms, Tomatoes, Bacon, Ham, Cheddar and Monterey Jack	12
Blackened Crimini Mushroom Pasta Spinach, Sun-Dried Tomato, Manchego and Anaheim	12
Chicken Breast Sandwich Avocado, Pepperjack Cheese, Tomato, Applewood Smoked Bacon and Chipotle Mayo	12
Blackened Redfish Sandwich Mango Pink Peppercorn Relish, Romaine, Heirloom Tomato and Local Green Salad	12

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More Features

Country Fried Texas Quail	12
Choice of Yukon Gold Fries or Bluebonnet Green Salad	
American Kobe Beef Burger	14
Served with Heirloom Tomato, Chiffonade Romaine Lettuce and Choice of Potato Fries or Chips	
8 oz. Beef Tenderloin	34
Signature Spice Rub, Cast Iron Seared	
Market Fresh Seafood	25
Seared with Herbs, Lemon and Butter, Bluebonnet Farm Salad	

Desserts

Selection of House-Made Ice Creams and Sorbets	9
Warm Apple Pie	9
Vanilla Bean Ice Cream	
Artisanal Cheese Selection	15
Assorted Cheeses served with Brown Butter Pecans, Dried Fruits, Honeycomb and Crackers	

Children's Menu

Fresh Strawberries and Rio Grande Melon	6
Banana, Strawberries and Nutella	6
Funny Face Waffle	6
With Whipped Cream, Syrup and Fresh Berries	
Vanilla Malted Pancakes	6
Almond Butter and French Country Jam Sandwich	6
Whole Wheat Bread	
Grass-Fed Mini Burgers	6
Choice of Fresh Fruit, French Fries or Potato Chips	
Fresh Vegetable Plate with Hummus and Crackers	6
Carrots, Cauliflower and Broccoli	
Gluten-Free Pasta	6
Broccolini or White Cheddar and Mozzarella Cheese	
Triple Decker Grilled Cheese	6
Add Bacon or Tomato	
Breaded Chicken Breast with Dipping Sauces	6
Three Breaded Strips	

Children's Dessert

Selection of House-Made Ice Creams and Sorbets	5
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imaginative selections turn

dinner into

a feast for the senses





DINNER MENU

Served from 5:30 p.m. to 10:30 p.m. daily

Dial ext. 32 to place order or have your tray removed

Starters

Chicken Caldo Soup	8
Hearts of Romaine “Caesar” Black Truffle Tarragon Dressing, Parmesan Reggiano	12
Country Fried Texas Quail Bluebonnet Farm Greens, Poblano Buttermilk Dressing, Applewood Smoked Bacon	12
Las Canarias Cobb Salad Chicken, Bacon, Avocado, Tomato, Bleu Cheese, Jicama and Poblano Buttermilk Dressing	14
Heirloom Tomato Salad Texas Olive Oil, Arugula, Sea Salt	14
Black Truffle Beef Carpaccio Bluebonnet Farms Arugula, Horseradish Cream, Pecorino Romano Snow	14

Features

Gluten-Free Pasta Fine Herbs, Farmer’s Market Vegetables and Noilly Prat Vermouth	28
Market Fish Today’s Market Fish, Bluebonnet Farms Hot House Greens, Meyer Lemon Dressing	30
Local Farm Raised Chicken Breast Whipped Yukon Gold Potatoes, Farmer’s Market Vegetables, Natural Jus	30
Sea Scallops Fingerling Potatoes, Spinach, Organic Broccolini, Brown Butter	34
8 oz. Beef Tenderloin Signature Spice Rub, Cast Iron Seared	38
16 oz. Beef Ribeye Signature Spice Rub, Cast Iron Seared	40

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Desserts

Chocolate Plate	7
Strawberry, Macaroon and Truffle	
Fresh Market Berries and Sweet Cream	9
Today's House-Made Sorbets and Ice Creams	9
Valrhona Equatorial Chocolate Mousse	9
Warm Apple Pie	9
Vanilla Bean Ice Cream	

LATE NIGHT DINING MENU

Available from 10:30 p.m. to 6:00 a.m. daily

Dial ext. 32 to place order or have your tray removed

Tortilla Chips and Salsa	7
Breakfast Tacos	9
Refried Beans, House-Made Chorizo, Scrambled Eggs, Local Tortillas, Salsa	
Braised Beef Quesadilla	10
Creekstone Farms Braised Beef, Asadero Cheese, Smoked Bell Peppers and Onions	
Smoked Turkey Sandwich on Croissant	10
Avocado, Tomato and Cheddar, Choice of Potato Fries or Chips	
Chicken Breast Sandwich	12
Avocado, Pepperjack Cheese, Tomato, Applewood Smoked Bacon and Chipotle Mayo	
Hearts of Romaine Caesar	12
Hearts of Romaine, Black Truffle Tarragon Dressing, Parmesan Reggiano	
Cholula Chicken Wings	12
Served with Fries	
Personal Pepperoni or Cheese Pizza	12
American Kobe Beef Burger	14
Romaine and Tomato, Choice of Potato Fries or Chips	

Desserts

Selection of House-Made Ice Creams and Sorbets	9
Warm Apple Pie	9
Vanilla Bean Ice Cream	

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21% Service Charge will be added to your check.

12.11



JUICES AND BEVERAGES

Sodas	3
Fresh Orange Juice or Grapefruit Juice	4
Apple, Cranberry, Pineapple, Prune, Tomato or V-8 Juice	4
Regular or Skim Milk	4
Hot Chocolate	4
Tea Forté Hot Tea	4
Rich Flavor, All Natural Whole Leaf Teas	
Espresso	4
Café Latte, Soy Latte or Cappuccino	5
Strawberry, Banana and Yogurt Smoothie	5
Regular or Decaffeinated Coffee	
Small Pot (3 Cups)	6
Large Pot (5 Cups)	8
Acqua Panna or Pellegrino Bottled Water	
Small Bottle	4
Large Bottle	6

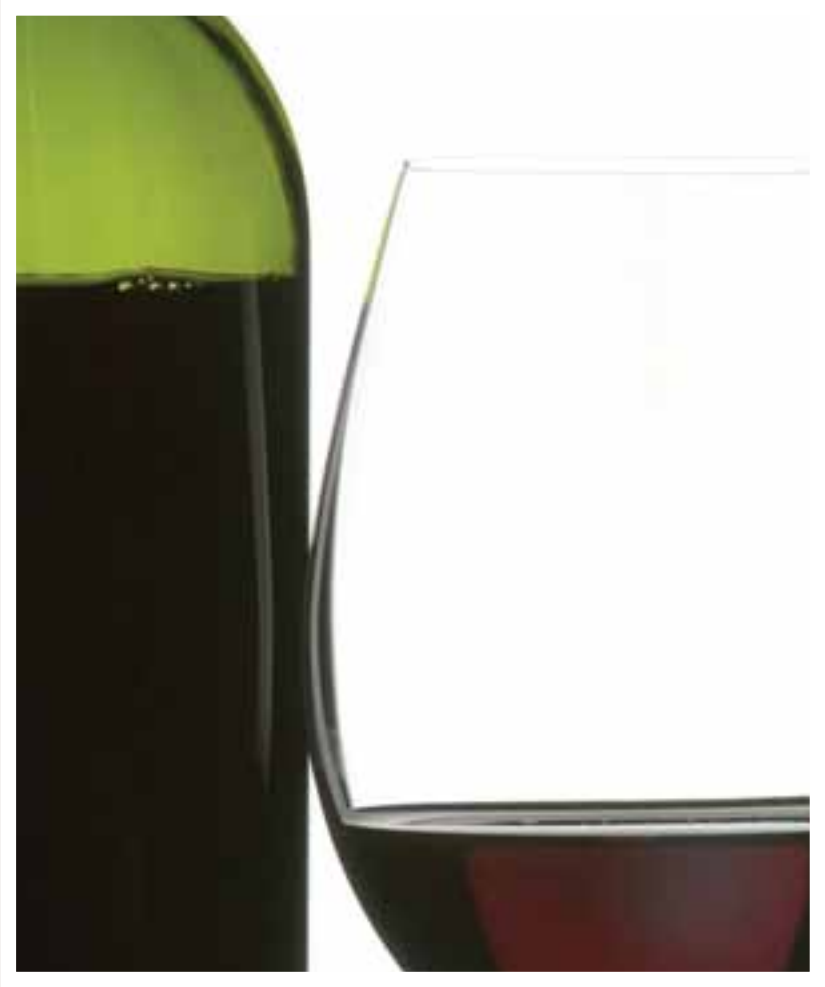
A \$4.00 Delivery Charge, State Tax and 21% Service Charge will be added to your check.



with tempting

cocktails and wine list...

to suit any palette





COCKTAIL MENU

Served from 11 a.m. to 2 a.m. daily

Dial ext. 32 to place order or have your tray removed

Bottled Liquor

Vodka

Smirnoff	80
Absolut	140
Stolichnaya	160

Rum

Bacardi	80
Captain Morgan	140
Myers's	160

Gin

Seagram's	80
Beefeater	140
Tanqueray	160

Bourbon

Jim Beam	80
Jack Daniel's	140
Maker's Mark	160

Scotch

Dewar's	140
J&B	160
Chivas Regal	180

Tequila

Jose Cuervo	80
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Whiskey

Seagram's 7	80
Seagram's VO	140

Set-Up Package

Includes Bucket of Ice	36
10 bottles (16 oz.) of Soda	
Carafe of Juice	
Glasses	
Stirrers and Fruit Garnishes	



Beers

Domestic

5.5

Budweiser, Bud Light, Miller Lite, Coors Light,
Shiner Bock

Premium

6

Amstel Light, Corona, Heineken,
Beck's, Samuel Adams,

Guinness

6.25

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WINE MENU

Served from 11 a.m. to 2 a.m. daily

Dial ext. 32 to place order or have your tray removed

Sparkling Wines/Champagne

	glass	bottle
Domaine Chandon Brut, California	9	187ml 17
Domaine Chandon, Rosé, California	8.5	187ml 19
Kenwood Yalupa Sparkling		25
Ruffino Prosecco		31
Piper Sonoma, Brut, Sonoma County, California		45
Domaine Chandon Rosé, California		750ml 55

Sweet White / Blush Wines

Beringer, White Zinfandel, "Special Select", California		20
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington		27
Volpi "Moscadorno", Moscato, Italy		30

Light to Medium Intensity White Wines

	6 oz. glass	9 oz. glass	bottle
Kris "Artist Series", Pinot Grigio, Italy			26
Banfi, Pinot Grigio, "Le Rime", Toscana, Tuscany, Italy, 2009	8	10.5	30
Veramonte Sauvignon Blanc, Casablanca Valley Reserva, Aconcagua, Chile			32
Joel Gott, Sauvignon Blanc, California	9	12	40
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand			48

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12.11



Medium to Full Intensity White Wines

	6 oz. glass	9 oz. glass	bottle
Château de Monfort, Vouvray, France	10	13.5	43
Stonehedge, Chardonnay, Monterey			25
Hogue Chardonnay, Columbia Valley, Washington			29
Hess Select, Chardonnay, Monterey County, California	11	14.5	35
Kendall-Jackson, Chardonnay, "Vintner's Reserve", California	10	13.5	37
Franciscan, Chardonnay, Napa Valley, California	12	16	48
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California			53

Light to Medium Intensity Red Wines

Lemelson Vineyards, Pinot Noir, Willamette Valley, Oregon	15	20	60
Umani Ronchi Montepulciano d'Abbruzzo			25
McWilliam's Shiraz "Hanwood Estate", South Eastern Australia			26
Hogue, Merlot, Columbia Valley, Washington	9	12	29
Hogue, Cabernet Sauvignon, Columbia Valley, Washington			29
Ravenswood, Zinfandel "Napa"			35
Louis Latour Pinot Noir, Burgundy, France			37
Estancia, Pinot Noir, "Pinnacles Ranches", Monterey County	11	14.5	38
Costello Banfi, Chianti Classico Riserva DOCG, Italy			49
Seghesio, Zinfandel, Sonoma			55
Lange Pinot Noir, Willamette Valley, Oregon			62
Wild Horse, "Unbridled", Pinot Noir			69

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Light to Medium Intensity Red Wines (cont.)

	6 oz. glass	9 oz. glass	bottle
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California, 2008	11	14.5	36
Beringer, "Knights Valley", Cabernet Sauvignon			53
Marques de Riscal, Rioja Reserva, Spain			53

Medium to Full Intensity Red Wines

Main Street Winery, Cabernet Sauvignon, Lake Monterey, Santa Barbara Counties, California	8.5	11.5	30
Bodega Catena Zapata, Malbec, "Vista Flores", Mendoza, Argentina	11	14.5	40
Oberon, Cabernet Sauvignon, Napa Valley, California, 2007	14	18.5	56
Beaulieu Vineyard Cabernet Sauvignon, Napa Valley, California			53
Franciscan, Merlot, Napa Valley, California			55
Cain "Cuvée", Napa Valley, California			81

.375 Bottle List White

Louis Jadot, Macon Villages			22
Caymus, Conundrum			27
Sonoma Cutrer, Chardonnay			28

.375 Bottle List Red

Clos Du Bois, Merlot			20
Kenwood, Cabernet Sauvignon			22
La Crema, Pinot Noir			31

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