



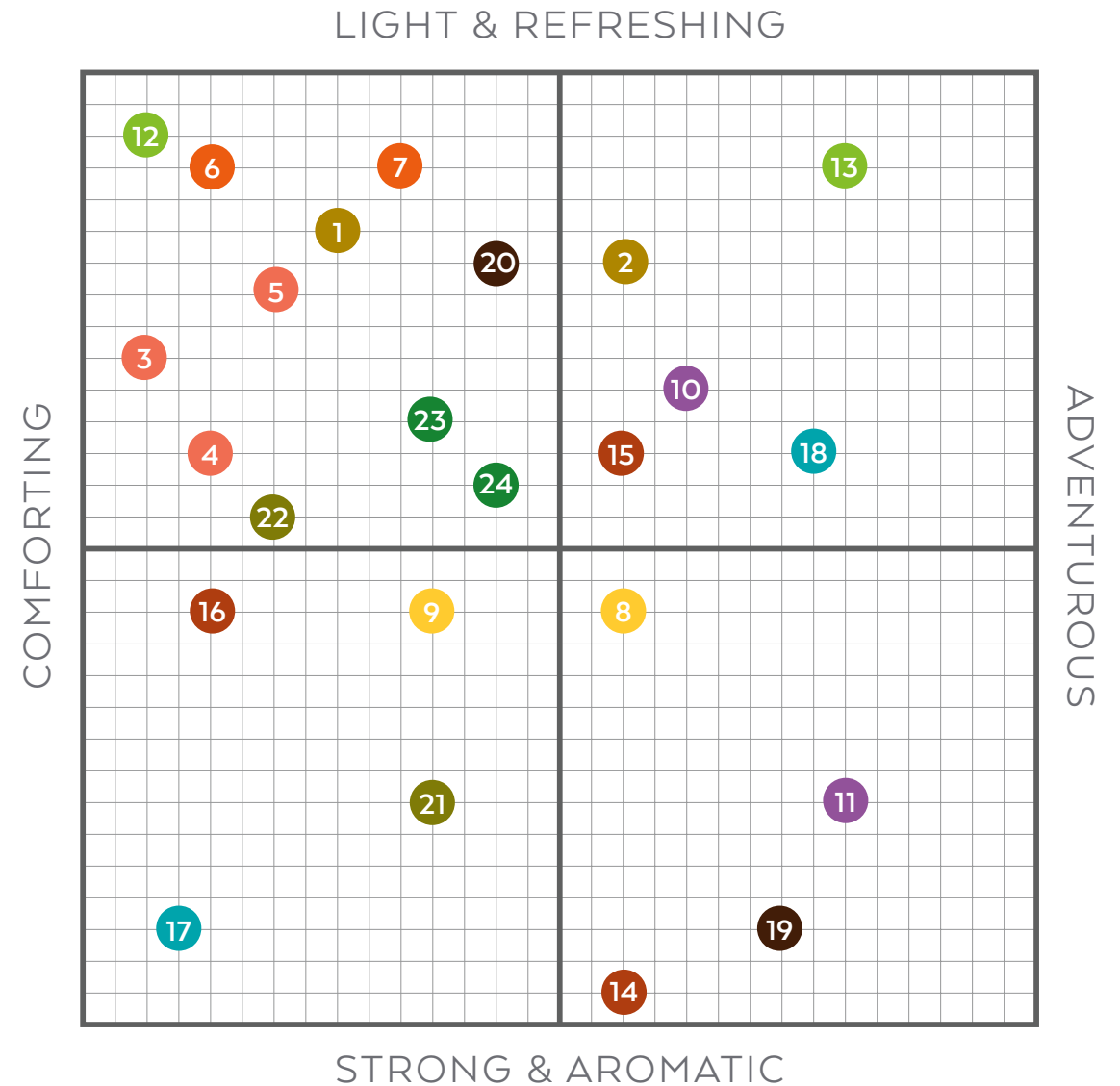
OMNI  HOTELS
& RESORTS

Flavor Origins



Charting New Territory

Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous. A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.





Fruit

DID YOU KNOW?

Strawberries are a first indicator of spring.

It is the first fruit of the season to ripen.

It is also the only fruit to wear its seeds on its outside rather than its inside.

1 Strawberry

VINE



COCKTAIL: Pink Berry Collins

BASE SPIRIT: Beefeater Pink Gin

ELEMENTS: Strawberry Reàl, lemon, club soda

DESCRIPTION: A fruity and floral infusion in a classic Collins

13

2 Passion Fruit

VINE



COCKTAIL: Rock Star Martini

BASE SPIRIT: Grey Goose Vodka

ELEMENTS: Chandon Brut, Passoa Passion Fruit Liqueur, Monin Cinnamon, lime

DESCRIPTION: A modern classic - fruity and tropical martini elevated with a shot of bubbles

15

3 Peach

ORCHARD



COCKTAIL: Bramble On

BASE SPIRIT: Belvedere Peach Nectar

ELEMENTS: Monin Peach, lemon, orange juice

DESCRIPTION: A peachy riff on the classic Bramble cocktail

14

4 Apple

ORCHARD



COCKTAIL: Apple Pear Whiskey Sour

BASE SPIRIT: Maker's Mark Bourbon

ELEMENTS: Barmalade Apple-Pear, fresh lemon

DESCRIPTION: A whiskey sour with fresh flavors of crisp apple, pear and brown sugar

12

5 Cranberry

ORCHARD



COCKTAIL: Dry Cranberry Spritzer

NON ALC: Seedlip Grove 42

ELEMENTS: Cranberry, lime, orange bitters, Q Grapefruit

DESCRIPTION: A light and refreshing non-alcoholic spritzer

13

Fruit

DID YOU KNOW?

The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varieties.

The Ruby Red is native to Texas.

It is named after how it grows on trees, clustered together like grapes on a vine.

6 Clementine

CITRUS



COCKTAIL: Mimosa 75

BASE SPIRIT: Svedka Clementine Vodka

ELEMENTS: Cantine Maschio Prosecco, Monin Candied Orange, lemon, orange peel

DESCRIPTION: A classic Mimosa heightened with Clementine

11

7 Grapefruit

CITRUS



COCKTAIL: Grapefruit Blossom

BASE SPIRIT: Ketel One Botanical Grapefruit & Rose

ELEMENTS: Lime, Peychaud's Bitters, Q Grapefruit

DESCRIPTION: A tall sparkling blend of grapefruit, lime and a touch of anise

14

8 Banana

PALM



COCKTAIL: Go Bananas

BASE SPIRIT: Elijah Craig Small Batch Bourbon

ELEMENTS: Cruzan Aged Light Rum, St. Elizabeth Allspice Liqueur, Banana Reàl, lime, bitters, club soda

DESCRIPTION: A tropical, semi-sweet cocktail with flavors of banana and spice

12

9 Mango

PALM



COCKTAIL: Tropicali

BASE SPIRIT: Cruzan Mango Rum

ELEMENTS: Cruzan Black Strap Rum, Mango Reàl, lime, mint

DESCRIPTION: A tropical cocktail bursting with mango and lime. Shaken and topped with a float of dark rum

11

DID YOU KNOW?

Did you know that bananas don't taste like they used to?

The market was once dominated by the Gros Banana, a flavor-rich varietal (think banana candies).

Due to disease, the Gros was replaced by the Cavendish banana.



Botanical

DID YOU KNOW?
Lavender is a botanical known for its fragrance and color as well as its soothing and calming properties.

10 *Lavender* FLORAL



COCKTAIL: Smooth Flight
BASE SPIRIT: Aviation Gin
ELEMENTS: Chambord Black Raspberry Liqueur, Blackberry Real, lemon, egg white, Scappy's Lavender Bitters
DESCRIPTION: A martini bursting with flavors of blackberry and lavender with a creamy top

14


11 *Elderflower* FLORAL



COCKTAIL: Yellow Jacket
BASE SPIRIT: Don Julio Reposado Tequila
ELEMENTS: Yellow chartreuse, St. Germain Elderflower Liqueur, orange bitters, orange peel
DESCRIPTION: An elegant aromatic martini with flavors of agave, elderflower, herbs and orange

13

12 *Black Tea* HERBAL



COCKTAIL: Palmer Pick
BASE SPIRIT: Deep Eddy Sweet Tea Vodka
ELEMENTS: Unsweetened black tea, lemon, cane sugar
DESCRIPTION: A refreshing bittersweet cocktail; an adult version of an Arnold Palmer

12

13 *Juniper* HERBAL



COCKTAIL: Strawberry Peppercorn Gin & Tonic
BASE SPIRIT: Hendrick's Gin
ELEMENTS: Cucumber, lime, Strawberry Real, Q Indian Tonic
DESCRIPTION: A Spanish-style Gin & Tonic. Served on the rocks in a wine glass

15

DID YOU KNOW?
Juniper are the berries from the evergreen conifers in the cypress family.
It is the primary botanical in gin, giving off subtle flavors of pine, black pepper and lemon.

Botanical

14 Cardamom

SPICE



COCKTAIL: Spiced Old Fashioned

BASE SPIRIT: Woodford Reserve Kentucky Straight Rye Whiskey

ELEMENTS: Orange bitters, cardamom bitters, cane sugar, orange & lemon peel

DESCRIPTION: A spiced variation of the Old Fashioned, stirred and served on the rocks

15

15 Chipotle

SPICE



COCKTAIL: Chipotle Paloma

BASE SPIRIT: Sauza Silver Tequila

ELEMENTS: Ancho Reyes, lime, Q Grapefruit, tajin spice

DESCRIPTION: A spiced variation of the classic Paloma

13

16 Cinnamon

SPICE



COCKTAIL: Apple Spice Sour

NON ALC: Seedlip Spice 94

ELEMENTS: Barmalade Apple-Pear, Monin Cinnamon, lemon juice, Angostura Bitters

DESCRIPTION: A spiced mocktail with flavors of apple, pear and cinnamon

11

17 Copper

MINERAL



COCKTAIL: Omni's Opulent Martini

BASE SPIRIT: Absolut Elyx Vodka

ELEMENTS: Dolin Blanc, lemon peel

DESCRIPTION: Absolut Elyx is filtered through copper, giving this martini an ultra-smooth, semi-sweet aroma and creamy texture

14

18 Peat

MINERAL



COCKTAIL: Scottish Mule

BASE SPIRIT: Glenmorangie Whisky

ELEMENTS: Lime, Q Ginger Beer, Angostura Bitters

DESCRIPTION: Light smokiness and honey floral notes added to a classic Mule. Served with the bottle of Q Ginger Beer

15

DID YOU KNOW?

Aging spirits in oak barrels softens hard edges and adds a rich depth to spirits giving way to aromatics like vanilla, nutmeg and cinnamon.



Earth

19 *Sandalwood* WOOD



COCKTAIL: Rubino Negroni
BASE SPIRIT: Bombay Sapphire
ELEMENTS: Martini & Rossi Riserva Speciale Rubino, Campari, orange peel
DESCRIPTION: A brilliantly hued ruby Negroni with aromatics of sandalwood and cassis

13

20 *Oak* WOOD



COCKTAIL: Old Cuban
BASE SPIRIT: Mount Gay Black Barrel Rum
ELEMENTS: Chandon Brut, mint, lime, Angostura Bitters
DESCRIPTION: Akin to the Mojito, but served up and topped with bubbles

14

21 *Cedar* SMOKE



COCKTAIL: An Untraditional Manhattan
BASE SPIRIT: High West American Prairie Bourbon
ELEMENTS: Martini & Rossi Riserva Speciale Ambrato, Bénédictine, cedar smoke
DESCRIPTION: An herbaceous take on the Manhattan served on a smoked cedar plank

15

22 *Smoked Salt* SMOKE



COCKTAIL: Filthy Mary
BASE SPIRIT: Tito's Handmade Vodka
ELEMENTS: Tomato juice, salt, black pepper, Worcestershire, hot sauce, lemon
DESCRIPTION: A Bloody Mary with infused house spices and seasonings

13

DID YOU KNOW?

Sandalwood is one of the most expensive wood botanicals used in the perfume industry, prized for its scent.

It is one of the prominent botanicals in the Rubino vermouth, giving it a delicate woody and earthy tone.

DID YOU KNOW?

Sea salt can be smoked in a variety of different woods including mesquite, alder, hickory and apple.

The salty smokiness gives a nice savory flavor to drinks and food.

Earth

DID YOU KNOW?

Size matters when it comes to tomatoes. There are more than 15,000 cultivars and the size and amount of juice a tomato yields often dictates how it should best be utilized.

Beefsteak and Brandywine are the biggest and the best for making tomato juice.

23 Tomato



VEGETAL

COCKTAIL: Michelada

BASE SPIRIT: Jack Daniel's Tennessee Whiskey

ELEMENTS: Corona Pale Lager

DESCRIPTION: A savory, light and spicy blend of Corona beer, tomato juice and spices. Perfect for brunch and lunch

14

24 Rhubarb



VEGETAL

COCKTAIL: Rhubarb Blush

BASE SPIRIT: Hornitos Black Barrel Añejo Tequila

ELEMENTS: Cointreau, Strawberry Reàl, lime, rhubarb bitters

DESCRIPTION: A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

14

6089 519

Tastings & Flights

Tres Casamigos | 25

A $\frac{3}{4}$ oz pour of each.

BLANCO

Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.

REPOSADO

Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.

AÑEJO

Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.

6089 519

Sir Pops a Lot | 20

A celebratory pairing of sparkling wine & popcorn.

Choice of Chandon Rosé (187ml) or Cantine Maschio Prosecco (187ml).

And paired with Just Pop In! caramel & cheddar or sun king dark chocolate osiris



Wine

Sparkling

	187 ML
CANTINE MASCHIO PROSECCO, BRUT Treviso, Veneto, Italy, NV	9
MARQUIS DE LA TOUR, BRUT Loire, France, NV	13
CHANDON, ROSÉ California, NV	14

White & Blush

	6 OZ	9 OZ
SAINT M, RIESLING Pfalz, Germany	12	16.5
KRIS, PINOT GRIGIO, "ARTIST CUVÉE" delle Venezie, Italy	10	13.75
DECOY BY DUCKHORN, SAUVIGNON BLANC Sonoma County, California	14.5	20
DAY OWL, ROSÉ California	14	19.25
WENTE VINEYARDS, CHARDONNAY, "ESTATE GROWN" Livermore Valley, California	13	18
KENDALL-JACKSON, CHARDONNAY, "VINTNER'S RESERVE" California	12	16.5

Reds

	6 OZ	9 OZ
MEIOMI, PINOT NOIR Monterey, Sonoma and Santa Barbara, California	14	19.25
ELOUAN, PINOT NOIR Oregon	14	19.25
HONORO VERA, MERLOT Jumilla, Murcia, Spain	12	16.5
CHARLES SMITH WINES, SYRAH, "BOOM BOOM!" Columbia Valley, Washington	15	20.75
TERRAZAS DE LOS ANDES, MALBEC, "ALTOS DEL PLATA" Mendoza, Argentina	12	16.5
UPPERCUT, CABERNET SAUVIGNON California	12	16.5
LOUIS M. MARTINI, CABERNET SAUVIGNON California	14	19.25

	6 OZ	9 OZ
BAROSSA VALLEY ESTATE, RED BLEND Barossa Valley, South Australia	12	16.5

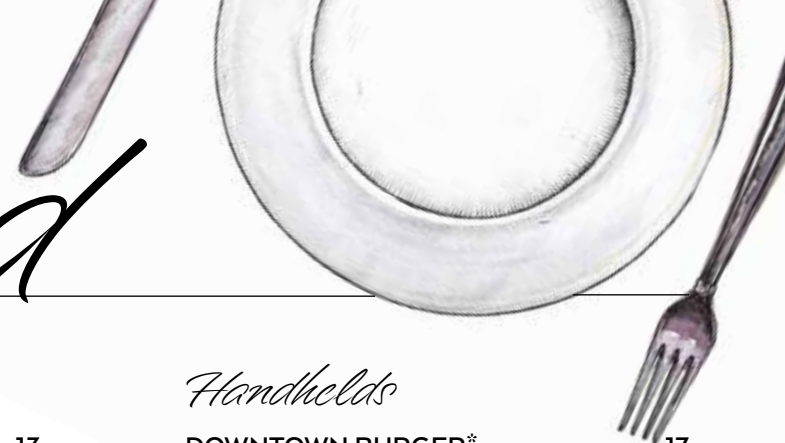




Beer & Near

DOMESTIC	6	SELTZERS & CIDERS	6
Bud Light		Angry Orchard Hard Cider	
Budweiser		Truly Spiked & Sparkling	
Coors Light			
Miller Lite			
CRAFT	7	NA BEER	
Blue Moon Belgian White		St Pauli Girl NA	7
Samuel Adams Boston Lager			
New Belgium Fat Tire Amber		FIZZ	
New Belgium Voodoo Ranger		Red Bull or Red Bull Sugarfree	6
		S.Pellegrino Sparkling Mineral Water	7
		S.Pellegrino Essenza	7
IMPORT	7	Lemon & Lemon Zest, Tangerine & Wild Strawberry	
Corona Extra		FLAT	
Dos Equis		Acqua Panna 500ml	6

Food



Small Plates

CRAB TOSTONES	13
Guacamole	
ANCHO'S FIRE-KISSED QUESADILLA	12
House-smoked chicken or beef brisket, green chiles, caramelized onions, Oaxaca cheese, guacamole, salsa, cilantro-lime cream	
SHRIMP-AVOCADO CEVICHE	13
Chips	
COUNTRY FRIED OYSTER*	12
Spicy remoulade, celery leaves, radish, Fresno chili	
TEXAS BLACK GARLIC HUMMUS	10
Porcini-dusted kettle chips, grilled baby carrots	
HOUSE MADE TORTILLA CHIPS & TRIO	13
Charred tomato chipotle, tomatillo, queso	
WINGS	12
Buffalo or honey sambal, blue cheese or ranch dressing, celery sticks	

Handhelds

DOWNTOWN BURGER*	17
Drunken goat cheese, orange-jalapeño jam, fried kale, pickled red onion, toasted potato roll	
BEYOND® BURGER*  	15
100% vegan and gluten-free patty, avocado, red pepper aioli, cheddar, Fritos corn chips, toasted potato roll	
BYOB BURGER*	16
Half-pound Angus patty, toasted potato roll, choice of three toppings	
BLACKENED FISH TACOS*	14
Seared catch of the day, marinated cabbage, cilantro crème, pico de gallo	
CROISSANT SANDWICH	12
Smoked turkey, avocado, applewood smoked bacon, provolone, chipotle mayonnaise	
12" STONE OVEN BAKED PIZZA	16
Pepperoni or margherita	

Food

Larger Plates

**PAN-SEARED
CHICKEN BREAST VERDE** 27

Kale cabbage plantain hash,
roasted sweet pepper mojo

**GRILLED CHILI-DUSTED
RIBEYE*** 43

Couscous mac & cheese, grilled baby carrots

**TEXAS BLACK GARLIC SHRIMP
PASTA** 28

Linguine, tomatoes, peppers, onions,
creamy black garlic sauce

GRILLED ATLANTIC SALMON* 32

Chipotle mashed sweet potatoes, corn,
pico de gallo

**PAN-SEARED 1855 FILET
MIGNON*** 45

Herbed potato rounds, broccolini

VEGAN QUINOA PILAF  27

Green bean-garbanzo hash, cashews,
smoked tomato purée, cilantro aioli

Sweeter Plates

TRES LECHE CAKE 8
Fresh berries

**CHOCOLATE SHINER BOCK
CAKE** 8

Berry sauce, fresh berries

**ROASTED BANANA-CHOCOLATE
MOUSSE** 8

Caramel sauce, brûlée bananas

WARM PECAN PIE 9

Vanilla bean ice cream, bourbon glaze

 gluten-free  vegan

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs
may increase your risk of foodborne illness. Please notify us of any food allergy.