

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 2003 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

THE MORNING TABLE

omni hotels & resorts cares about providing a healthy and nourishing morning meal. carefully selected to accommodate modern eating lifestyles, signature offerings include chef-crafted egg bowls, warm house-made pastries and locally sourced grains and proteins. beverage selections include fresh-squeezed orange juice and stance coffee which is directly sourced from the farmers and helps families harvest a better future. omni's morning table is flexible nourishment beyond the buffet, made for your enjoyment in our restaurant or for your convenience on the go.

Breakfast

SERVED MONDAY - FRIDAY 6:30 A.M. TO 10:30 A.M.; SATURDAY & SUNDAY 6:30 A.M. TO 12 NOON

WELLNESS

ORANGE, GRAPEFRUIT, APPLE OR
CRANBERRY JUICE    6


BLUEBERRY & BANANA
SMOOTHIE    12

STRAWBERRY SMOOTHIE  11

BOWL OF SEASONAL
BERRIES    10

SLICED FRUIT PLATE    12

BLACK BEAN & POTATO HASH*   15
sunny-side up egg, chimichurri, avocado,
spinach, black beans

AVOCADO TOAST  15
nine-grain bread, fried egg, fresh herb salad
add smoked salmon 8

À LA CARTE

TWO EGGS ANY STYLE*   5

BREAKFAST POTATOES   5

APPLEWOOD-SMOKED BACON 6

COUNTRY-STYLE SAUSAGE LINKS 6

SIGNATURE BLUEBERRY &
MAPLE SAUSAGE 6

APPLE CHICKEN SAUSAGE 7

TOAST 4
whole-grain, rye, sourdough or english muffin

 GLUTEN-FRIENDLY  VEGETARIAN  VEGAN  DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Orders subject to \$4 delivery fee and 21% service charge.

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BREAKFAST SPECIALTIES

CLASSIC BREAKFAST* 17

two eggs any style, potatoes, choice of applewood-smoked bacon, pork sausage or apple chicken sausage, toast

THREE-EGG OMELET* 17

breakfast potatoes, choice of three ingredients: spinach, pepper, mushroom, green onion, jalapeño, tomato, applewood-smoked bacon, sausage, apple chicken sausage, ham, cheddar, swiss, mozzarella

HUEVOS RANCHEROS* 17

two eggs any style, chorizo, avocado, jalapeño jack cheese, black beans, ranchero sauce, corn tortillas

TEXAS SPICE BREAKFAST SANDWICH* 16

fried egg, caramelized onion, cheddar, applewood-smoked bacon, potatoes

BLT BENEDICT* 22

applewood-smoked bacon, beefsteak tomato, hollandaise

BACON & EGG TACOS* 14

scrambled eggs, poblano pepper, potato hash crisps, cotija cheese, salsa verde, flour tortilla

BUTTERMILK PANCAKES 16

whipped butter, maple syrup

CORN FLAKE-CRUSTED FRENCH TOAST 16

cream cheese icing, maple syrup, seasonal berries

BAKED GOODS

BUTTER CROISSANT 5

BLUEBERRY MUFFIN 5

BAGEL 6

plain or everything, cream cheese

HAM & CHEESE CROISSANT 6

SPECIALTIES FOR KIDS

for children 12 years old and younger

COLD CEREAL 5

corn flakes, cinnamon toast crunch or froot loops

GLUTEN-FREE CEREAL 5

chex, cheerios or honey nut cheerios

JUNIOR CHEF EGG SANDWICH* 7

honey baked ham, scrambled egg, american cheese, english muffin

CLASSIC BREAKFAST* 12

scrambled eggs, bacon, cheesy tots, wheat toast

PEARL SUGAR WAFFLE 7

TEXAS SHORT STACK 10

maple syrup



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VEGAN



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Dinner

SERVED SUNDAY - THURSDAY 5 P.M. TO 12 MIDNIGHT.; FRIDAY & SATURDAY 5 P.M. TO 1 A.M.

STARTERS

SPINACH DIP 19

pulled chicken, parmesan, tortilla crisps

SPICED BRISKET MEATBALLS 18

corn crumble, serrano crema, grilled sourdough

POACHED GULF

SHRIMP CEVICHE* 17

coconut leche de tigre, fresno, dried lime

TEXAS SPICE BUFFALO WINGS 15

crudités, ranch

ROASTED CHICKEN QUESADILLA 16

salsa verde, salsa roja, pico de gallo, sour cream

SOUP & SALADS

*add to any salad: smoked chicken breast 8
grilled gulf shrimp 12 salmon* 12*

OAK-SMOKED TOMATO SOUP 10

bolillo croutons, olive oil

LOCAL ARTISAN GREENS 16

avocado, pistachio, zesty vinaigrette

SUNFLOWER SALAD 17

romaine, dill, feta, lemon ranch

SMOKED CHICKEN COBB 20

bacon, tomato, avocado, chipotle onions,
hard-boiled egg, herb buttermilk dressing

ROASTED POBLANO CAESAR 15

bolillo croutons

SANDWICHES

served with spiced fries or local greens

TEXAS SPICE BURGER* 21

smoked onion, american cheese, lettuce,
tomato, dill pickle

*substitute beyond burger – the revolutionary
plant-based burger that looks, cooks and
satisfies like beef 2*

THE BLT 19

applewood-smoked bacon, avocado,
chipotle morita, artisan sourdough

MARINATED MUSHROOM MELT 18

fontina, tomato, lettuce, soy

ROASTED CHICKEN SALAD 17

herb dressing, lettuce, tomato,
seeded rye bread

ARTISAN GRILLED CHEESE 16

cup of smoked tomato soup

SPECIALTIES FOR KIDS

for children 12 years old and younger

KID'S CHEESEBURGER* 13

4oz angus beef, american cheese, fries
add bacon 2

CHICKEN TENDERS & FRIES 12

ROASTED CHICKEN PASTA 15

parmesan cheese, butter, red sauce



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ENTRÉES

16oz TEXAS STRIP STEAK & FRIES* 38
spiced fries, smoked peppercorn sauce

ROASTED CHICKEN 26
roasted garlic mashed potatoes,
wilted spinach, pan jus

PASTURE-RAISED PORK CHOP* 30
potato croquettes, sherried cipollini,
fresh beans, pan jus

**GULF SHRIMP & CRAB
GEMELLI PASTA 28**
laurel butter, spiced tomato, garlic, parmesan

ROASTED ATLANTIC SALMON* 29
artisanal greens, tomato, quinoa

**CHILE-RUBBED CAULIFLOWER
STEAK 25**
blistered tomato, black beans,
roasted corn risotto

DESSERTS

DR PEPPER TEXAS SHEET CAKE 12
chocolate crumble

WARM PECAN PIE 12
maple & bourbon custard, candied pecans,
vanilla ice cream

SKILLET BREAD PUDDING 10
dulce de leche
add mexican vanilla bean ice cream 3



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Beverages

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NON-ALCOHOLIC

STANCE COFFEE 8 | 10

small pot or large pot - regular or decaffeinated

alternative milk – almond, soy or oat 2

NUMI TEA 6

jasmine green, aged earl grey, orange spice,
moroccan mint, rooibos chai, caffeine-free
chamomile lemon or caffeine-free hibiscus

alternative milk – almond, soy or oat 2

ESPRESSO 4

double 6

add a shot 2

CAPPUCCINO OR CAFE LATTE 4.5

AMERICANO 3.5

JUICE 4

orange, apple, grapefruit or cranberry

MINERAL WATER 500ML OR 1L 5 | 8

acqua panna or s.pellegrino

ICED TEA 4.5

SOFT DRINK 4

coca-cola, diet coke, sprite, dr pepper,
lemonade or ginger ale

TRIBAL COLD-PRESSED JUICE 10

rain dance, sunshine, fire starter or carrot

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COCKTAILS

by the bottle/can

CUTWATER SPICY BLOODY MARY 12
vodka with spicy tomato juice mix

CUTWATER VODKA MULE 12
vodka with ginger beer & lime

CUTWATER LIME MARGARITA 12
tequila with orange, lime & triple sec

CUTWATER MANGO MARGARITA 12
tequila with lime juice & mango

BOTTOMS UP
RASPBERRY LEMONADE 14
vodka with raspberry & lemon

BOTTOMS UP COSMOPOLITAN 14
vodka with lime, orange & cranberry

ON THE ROCKS
THE OLD FASHIONED 16
bourbon whiskey with bitters & orange

ON THE ROCKS
THE MANHATTAN 16
rye whiskey with bitters & sweet vermouth

BEERS, SELTZERS & CIDERS

by the bottle/can

BUDWEISER 6

BUD LIGHT 6

COORS LIGHT 6

MICHELOB ULTRA 6

MILLER LITE 6

CORONA EXTRA 7

SAMUEL ADAMS BOSTON LAGER 7

STELLA ARTOIS 7

ANGRY ORCHARD HARD CIDER 7

TRULY HARD SELTZER 7

WHITE CLAW HARD SELTZER 7

HEINEKEN O.O (non-alcoholic) 7

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WINE

SPARKLING

LUNETTA • PROSECCO • ITALY (187ML)	12
CHANDON • BRUT SPARKLING ROSÉ • CALIFORNIA (187ML)	17
CHANDON • BRUT SPARKLING • CALIFORNIA (187ML)	17
MOËT & CHANDON IMPÉRIAL • BRUT CHAMPAGNE • FRANCE (187ML)	32
VEUVE CLICQUOT YELLOW LABEL • BRUT CHAMPAGNE • FRANCE (375ML)	84

WHITE

KIM CRAWFORD • SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND (375ML)	36
KENDALL-JACKSON VINTNER'S RESERVE • CHARDONNAY CALIFORNIA (375ML)	32
IMAGERY • CHARDONNAY • CALIFORNIA (375ML)	36

RED

LA CREMA • PINOT NOIR • SONOMA COAST, CALIFORNIA (375ML)	36
ELOUAN • PINOT NOIR • OREGON (375ML)	32
J. LOHR LOS OSOS • MERLOT • PASO ROBLES, CALIFORNIA (375ML)	36
IMAGERY • CABERNET SAUVIGNON • CALIFORNIA (375ML)	36
DAOU • CABERNET SAUVIGNON PASO ROBLES, CALIFORNIA (375ML)	40