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.
**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

**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

**COCKTAIL:** Bramble On  
**BASE SPIRIT:** Belvedere Peach Nectar  
**ELEMENTS:** Monin Peach, lemon, orange juice  
**DESCRIPTION:** A peachy riff on the classic Bramble cocktail

**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

**COCKTAIL:** Dry Cranberry Spritzer  
**NON ALC:** Seedlip Grove 42  
**ELEMENTS:** Cranberry, lime, orange bitters, Q Grapefruit  
**DESCRIPTION:** A light and refreshing non-alcoholic spritz

---

**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.
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.

DID YOU KNOW?
The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varietals. The Ruby Red is native to Texas. It is named after how it grows on trees, clustered together like grapes on a vine.
Botanical

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

Lavender

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

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

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

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

Elderflower

Black Tea

Juniper

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.
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

COCKTAIL: Chipotle Paloma
BASE SPIRIT: Sauza Silver Tequila
ELEMENTS: Ancho Reyes, lime, Q Grapefruit, tajin spice
DESCRIPTION: A spiced variation of the classic Paloma

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

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

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

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

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.

15 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

14 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

16 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

12 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

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.

---

**Tastings & Flights**

**COCKTAIL:** Rhubarb Blush
**BASE SPIRIT:** Hornitos Black Barrel Añejo Tequila
**ELEMENTS:** Cointreau, Strawberry Real, lime, rhubarb bitters
**DESCRIPTION:** A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

---

**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

---

**COCKTAIL:** Rhubarb Blush
**BASE SPIRIT:** Hornitos Black Barrel Añejo Tequila
**ELEMENTS:** Cointreau, Strawberry Real, lime, rhubarb bitters
**DESCRIPTION:** A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

---

**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

---

**COCKTAIL:** Rhubarb Blush
**BASE SPIRIT:** Hornitos Black Barrel Añejo Tequila
**ELEMENTS:** Cointreau, Strawberry Real, lime, rhubarb bitters
**DESCRIPTION:** A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

---

**Tres Casamigos | 25**

A ¾ 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.

---

**Sir Pops a Lot | 18**

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 cracked pepper & sea salt.
## Wine

### Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>CANTINE MASCHIO PROSECCO, BRUT</td>
<td>Treviso, Veneto, Italy, NV</td>
</tr>
<tr>
<td>MARQUIS DE LA TOUR, BRUT</td>
<td>Loire, France, NV</td>
</tr>
<tr>
<td>CHANDON, ROSÉ</td>
<td>California, NV</td>
</tr>
</tbody>
</table>

### White & Blush

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAINT M, RIESLING</td>
<td>Pfalz, Germany</td>
</tr>
<tr>
<td>KRIS, PINOT GRIGIO, “ARTIST CUVEE”</td>
<td>delle Venezie, Italy</td>
</tr>
<tr>
<td>CHATEAU D’ESCLANS, ROSÉ,</td>
<td>COTES DE PROVENCE, “WHISPERING ANGEL”</td>
</tr>
<tr>
<td>WHITEHAVEN, SAUVIGNON BLANC</td>
<td>Marlborough, New Zealand</td>
</tr>
<tr>
<td>DECOY BY DUCKHORN, SAUVIGNON BLANC</td>
<td>Sonoma County, California</td>
</tr>
<tr>
<td>WENTE VINEYARDS, CHARDONNAY, “ESTATE GROWN”</td>
<td>Livermore Valley, California</td>
</tr>
<tr>
<td>KENDALL-JACKSON, CHARDONNAY, “VINTNER’S RESERVE”</td>
<td>California</td>
</tr>
</tbody>
</table>

### Reds

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEIOMI, PINOT NOIR</td>
<td>Monterey, Sonoma and Santa Barbara, California</td>
</tr>
<tr>
<td>ELOUAN, PINOT NOIR</td>
<td>Oregon</td>
</tr>
<tr>
<td>HONORO VERA, MERLOT</td>
<td>Jumilla, Murcia, Spain</td>
</tr>
<tr>
<td>CHARLES SMITH WINES, SYRAH, “BOOM BOOM!”</td>
<td>Columbia Valley, Washington</td>
</tr>
<tr>
<td>TERRAZAS DE LOS ANDES, MALBEC, “ALTOS DEL PLATA”</td>
<td>Mendoza, Argentina</td>
</tr>
<tr>
<td>UPPERCUT, CABERNET SAUVIGNON</td>
<td>California</td>
</tr>
<tr>
<td>LOUIS M. MARTINI, CABERNET SAUVIGNON</td>
<td>California</td>
</tr>
<tr>
<td>BAROSA VALLEY ESTATE, RED BLEND</td>
<td>Barossa Valley, South Australia</td>
</tr>
</tbody>
</table>
Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

**Beer & Near**

**DOMESTIC** 7
- Bud Light
- Budweiser
- Coors Light
- Miller Lite
- Michelob Ultra

**CRAFT** 8
- Blue Moon Belgian White
- Samuel Adams Boston Lager
- New Belgium Fat Tire Amber
- Leinenkugel’s Summer Shandy

**IMPORT** 8
- Corona Light
- Dos Equis
- Stella Artois
- Guinness
- Heineken

**Seltzers & Ciders** 8
- Crispin Cider
- Truly Spiked & Sparkling

**Draft** 8
- Tuckerman Pale Ale
- Tuckerman Trailhead IPA
- Stoneface Full Clip IPA

**NA Beer** 7
- St Pauli Girl

**Fizz**
- Red Bull or Red Bull Sugarfree
- S.Pellegrino Sparkling
- Mineral Water
- S.Pellegrino Essenza
- Dark Morello Cherry & Pomegranate or Lemon & Lemon Zest

**Flat**
- Acqua Panna 500ml
- Iced Tea

**Food**

**Small Plates**

**Hummus** 12
Sun-dried tomato and lemon hummus, avocado, vegetables, olives, naan bread

**Pretzel Bread Sticks** 16
Hot mustard, beer dip

**Deviled Eggs** 14
Buffalo, candied bacon, traditional

**The Forager** 16
Array of mushrooms, spring onion aioli

**Vegetarian Arancini** 14
Saffron bomba rice, piquillo pepper coulis

**Local Cheese & Meat Board** 20
Whole grain mustard, pickled vegetables, house made preserves, honey, artisan crackers, French bread

**Kale Caesar Salad** 12
Kale, romaine, tomatoes, shaved parmesan, parmesan crisps
Add chicken 6

**Larger Plates**

**Mount Washington** 16
Turkey, bacon, lettuce, tomato, herb mayonnaise, toasted wheat bread
Add avocado 2

**Chicken Curry Bowl** 16
Grilled chicken, chickpeas, shredded carrots, cabbage, baby spinach, cilantro, quinoa, roasted almonds, curry-yogurt dressing

**Texas Brisket Sandwich** 16
Braised brisket, brie, pickles, chipotle ketchup, Texas toast

**Sweeter Plates**

**Flourless Vanilla Espresso Ice Cream Cake** 10
Chocolate sauce and chocolate shavings, whipped cream

**Blueberry Cheesecake** 10
Chantilly cream

**Gluten Free**

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