

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5 P.M. TO 11 P.M. SUNDAY-THURSDAY AND FROM 5 P.M. TO 12 A.M. FRIDAY & SATURDAY

BREAKFAST

THE STANDARD 17

Two eggs, applewood-smoked bacon, sausage, house potatoes, choice of white or multigrain toast or english muffin

YOGURT & GRANOLA 12

Seasonal berries

STANDARD WRAP 16

Scrambled eggs, applewood-smoked bacon, sausage, cheddar cheese, jalapeño & cheddar wrap, breakfast potatoes

WESTERN OMELET 18

Ham, bell peppers, onion, cheddar cheese, breakfast potatoes

PANCAKES 12

Plain

Substitute Lemon & mascarpone, chocolate chip or blueberry 13

SALADS

COBB SALAD 16

Mixed greens, hard-boiled egg, pickled red onion, applewood-smoked bacon, tomato, cucumber, avocado, candied pecans, blue cheese crumbles, house ranch

Add Grilled Chicken 8

Add Grilled Steak 12

PAN-SEARED SALMON SALAD 28

Mixed greens, berries, pecans, goat cheese, raspberry vinaigrette

SANDWICHES

SMASH BURGER* 16

Double beef, american cheese, lettuce, tomato, onion, fries

Substitute beyond patty 2

CARVED CHICKEN CLUB 18

Sliced ham, swiss, applewood-smoked bacon, cheddar cheese, spinach, tomato, pesto mayo, multigrain

SIDES

MAC N' CHEESE 6

BOURSIN MASHED POTATOES 6

FRIES 6

GREEN BEANS 6

DAILY FRUIT 13

Seasonal fruits and berries

 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.

Prices do not include 6% service charge and 4% delivery fee.

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5 P.M. TO 11 P.M. SUNDAY-THURSDAY AND FROM 5 P.M. TO 12 A.M. FRIDAY & SATURDAY

STARTERS

MOZZARELLA WEDGES 10

Tomato gastrique, arugula

SMOKED WINGS 16

Carrot & celery sticks, house ranch,
buffalo or BBQ sauce

DESSERTS

Add vanilla ice cream 5

CARROT CAKE 12

PECAN PIE 12

WARM COOKIES & MILK 10

MAINS

CHICKEN TENDERS & FRIES 15

FLATBREAD CAPRESE PIZZA 18

Heirloom tomatoes, mozzarella,
pesto, balsamic glaze

FLATBREAD PHILLY CHEESE PIZZA 20

Ribeye, peppers & onions, provolone cheese,
rémoulade

CHICKEN POT PIE 24




Fried chicken, pulled chicken, vegetable blend,
velouté, herb & cheddar biscuit

SHORT RIB 28

Boursin mashed potatoes, green beans,
teardrop peppers

VEGETARIAN BOLOGNESE 23

Cavatappi, Impossible bolognese,
parmesan cheese

 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.

Prices do not include 6% service charge and 4% delivery fee.

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Junior Chefs

SERVED FROM 5 P.M. TO 11 P.M. SUNDAY-THURSDAY AND FROM 5 P.M. TO 12 A.M. FRIDAY & SATURDAY

MAINS

BURGER 12
Fries or fruit cup

CHICKEN TENDERS 12
Fries or fruit cup

MAC N' CHEESE 11

GARDEN GREENS 9
Tomatoes, cucumber, ranch

DESSERTS

ICE CREAM 6
Chocolate sauce, cherries

MILK & COOKIES 10

BEVERAGES

SMOOTHIE  9
Banana & strawberry

SIDES

FRIES 5

FRUIT CUP 5

**PEANUT BUTTERED CELERY STICK
WITH TOMATO & CUCUMBER 5**

 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.

Prices do not include 6% service charge and 4% delivery fee.

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Beverages

SERVED FROM 11:30 A.M. TO 10 P.M. DAILY.

BOTTLED & CANNED COCKTAILS

RASPBERRY LEMONADE 13

Vodka, raspberry & lemon garnish

COSMOPOLITAN 13

Vodka, lime juice, orange garnish

LIME MARGARITA 13

Tequila, triple sec, lime juice, lime garnish

MANGO MARGARITA 13

Tequila, triple sec, lime juice, raspberry garnish

VODKA MULE 13

Vodka, ginger beer, lime

OLD FASHIONED 13

Bourbon, bitters, cherry, orange zest

BEERS

CRAFT 8

Coop F5 IPA

Coop Horny Toad Blonde Ale

Stonecloud Neon Sunshine Belgian Wit

Roughtail Everything Rhymes with Orange IPA

Blue Moon Belgian White

DOMESTIC 7

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

IMPORTED 8

Corona

Modelo Especial

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Beverages

SERVED FROM 11 A.M. TO 11:30 P.M. DAILY

WINES

WHITE & ROSÉ

187ML 375ML

LUNETTA • PROSECCO BRUT • VENETO, ITA

13 -

CHANDON • SPARKLING ROSÉ • CA

14 -

KIM CRAWFORD • SAUVIGNON BLANC • NZL

- 30

IMAGERY • SAUVIGNON BLANC • CA

- 24

IMAGERY • CHARDONNAY • CA

- 24

RED

LA CREMA • PINOT NOIR • CA

- 42

J. LOHR • MERLOT • PASO ROBLES, CA

- 25

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Beverages

SERVED FROM 11 A.M. TO 11:30 P.M. DAILY

NON-ALCOHOLIC

STANCE COFFEE

Small pot 12 | Large pot 15
Regular or decaffeinated

NUMI TEA

Small pot 12 | Large pot 15
Breakfast Blend, Jasmine Green, Aged Earl Grey,
Orange Spice, Moroccan Mint or Rooibos Chai

NO CAFFEINE

Chamomile Lemon or Hibiscus

JUICE

Glass 6 | Carafe 15
Orange, Apple, Grapefruit,
Pineapple or Cranberry

SMOOTHIE 9

Strawberry & banana or green energy

RED BULL 7

Energy Drink or Sugarfree

ACQUA PANNA

Small (500mL) 5 | Large (1L) 7

S.PELLEGRINO

Small (500mL) 5 | Large (1L) 7

SODA 4

Coke, Diet Coke, Dr Pepper, Root Beer,
Ginger Ale, Club Soda or Tonic Water