

NEXT

SMALL PLATES

CURED MEATS & CHEESES _____	10.50/16.75
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS* _____	13.75
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	12.75
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	10.50
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	10.50
served with toasted crostini	
CHICKEN QUESADILLA _____	9.50
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	7.75
aged white cheddar topped with panko breadcrumbs	

HANDHELDS

TURKEY CLUB 12.75
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

CHIPOTLE CHICKEN SANDWICH 13.75
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

MUST TRY
CUBAN SANDWICH 12.75
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

GRILLED STEAK WRAP* 14.50
with black beans, roasted red peppers, cilantro and monterey jack cheese

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

BURGERS

GRUYÈRE & SHROOM BURGER* 13.50
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

MUST TRY
BLACK RUM BACON JACK BURGER* 13.75
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

THE HOUSE BURGER* 11.25
choice of cheese and housemade burger sauce

VEGGIE BURGER 10.50
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

Original Recipes
FROM SCRATCH

MAINS

Made Fresh
PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____ 24.50
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

CHARBROILED RIBEYE, 12 OZ.* GF _____ 32.50
with garlic mashed potatoes and grilled vegetables

MEDITERRANEAN SHRIMP PASTA _____ 18.50
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

SALMON WITH KALE & MUSHROOMS* GF _____ 20.50
with sautéed kale and crimini mushrooms

TUSCAN FLORENTINE CHICKEN _____ 17.50
pesto-marinated chicken breast on top of grilled vegetable orzo

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +7.00 / Salmon +7.50 / Chicken +6.00

COBB SALAD GF _____ 14.50
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

ROASTED BEET SALAD GF _____ 12.50
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

CAESAR SALAD _____ 11.50
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

QUINOA & BABY GREENS SALAD GF _____ 10.75
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

SOUP

SOUP DU JOUR 5.50

*** ASK YOUR SERVER FOR
TODAY'S OFFERING ***

GF INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 10.00
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 9.00
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 9.00
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 9.00
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

BEE'S KNEES _____ 8.50
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN _____ 10.00
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA _____ 10.00
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP _____ 8.50
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED _____ 9.00
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP _____ 10.00
Woodford Reserve, housemade simple syrup and mint leaves

CUBAN MOJITO _____ 9.00
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

CHARDONNAY - HOGUE. WA	14.00/48.00
PINOT GRIGIO - DANZANTE. Italy	12.00/42.00
CHARDONNAY - HESS SELECT. CA	10.00/35.00
MOSCATO - BELLA SERA. Italy	10.00/35.00
SAUVIGNON BLANC - WHITEHAVEN. New Zealand	12.00/42.00
PROSECCO - VILLA SANDI IL FRESCO. Italy	14.00/48.00
BRUT SPARKLING - CHANDON. CA	12.00/40.00
WHITE ZINFANDEL - BERINGER. CA	9.00/34.00

RED

MERLOT - HOGUE. WA	14.00/48.00
CABERNET SAUVIGNON - HOGUE. WA	14.00/48.00
CABERNET SAUVIGNON - WILLIAM HILL. CA	10.00/35.00
PINOT NOIR - FRANCIS FORD COPPOLA. CA	10.00/35.00
PINOT NOIR - MACMURRAY ESTATE. CA	12.00/42.00
RED BLEND - SHANNON RIDGE. CA	10.00/35.00
ZINFANDEL - SIN ZIN. CA	10.00/35.00
MALBEC - DOMAINE BOUSQUET. Argentina	10.00/35.00

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY WILL BE
AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order All
Room Service orders have a \$3.00 delivery charge + 22%
service charge automatically added

BEERS

DRAFT

BUD LIGHT	6.00
BLUE MOON	7.00
SWEETWATER 420	7.00
LAUGHING SKULL	7.25

BOTTLE

BUDWEISER	6.00
BUD LIGHT	6.00
MICHELOB ULTRA	6.00
MILLER LITE	6.00
COORS LIGHT	6.00
YUENGLING	6.00
CORONA EXTRA	7.25
CORONA LIGHT	7.25
SAMUEL ADAMS BOSTON LAGER	7.25
HEINEKEN	7.25
ANGRY ORCHARD	7.25
STELLA ARTOIS	7.25
DOS EQUIS	7.25
AMSTEL LIGHT	7.25
GUINNESS	7.25

ASK ABOUT OUR SEASONAL OFFERINGS