

DB'S BAR & GRILL

APPETIZERS

BUFFALO WINGS* 10.5

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS* 9.75

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

FISH TACOS* 14.5

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

QUESADILLA* 7.5

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$3. 1120 CAL Add steak \$6.5. 1305 CAL Add shrimp \$7. 1090 CAL

SLIDERS* 10.5

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

BUFFALO CHICKEN SLIDERS* 9.5

Three bite-sized Buffalo chicken sandwiches with blue cheese, lettuce, tomato and house made pub chips. 1000 CAL

SHRIMP TACOS* 14.5

Grilled shrimp, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 1220 CAL

NACHOS* 12.5

Crisp tortilla chips covered with melted cheese, guacamole, red chile sauce, sour cream, jalapeños, and salsa. 1750 CAL

TUSCAN CHICKEN FLATBREAD* 10.5

Alfredo, roasted peppers, caramelized onion, mushrooms, pesto and mozzarella. 880 CAL

SPINACH & ARTICHOKE DIP 9.5

A creamy blend of cheeses, spinach and artichokes served warm with crisp tortilla chips. 720 CAL

BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and your choice of one side.

CLASSIC BURGER* 11.5

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER* 14.5

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER* 13.5

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$2.5. 770+ CAL

TUSCAN CHICKEN SANDWICH* 14.5

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

BLT CLUB WRAP* 12.5

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

GRILLED SALMON BLT* 15.5

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL

THE PHILLY BURGER* 16.5

Grilled peppers, onions, mushrooms, American cheese and KGB sauce. 1240 CAL

SALADS

CAESAR SALAD* 8.5

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$3. 770 CAL Add steak \$6.5. 955 CAL Add shrimp \$7. 740 CAL

GRILLED SIRLOIN SALAD* 16.5

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta. 530 CAL

COBB SALAD* 15.5

Mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped egg, crumbled blue cheese. 670 CAL

TEMECULA SALAD* 14.5

Blackened chicken breast with tomato, avocado, cucumbers, olives, feta cheese and greens in our lemon vinaigrette. 475 CAL

ENTREES

Most of our Entrees are served with your choice of two sides; Pasta dishes are served with side salad.

CITRUS GRILLED SALMON* 17.5

A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

BLACKENED CHICKEN ALFREDO* 14.5

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$17.5 1200 CAL

FISH & CHIPS* 15.5

Flaky beer battered cod, fried to a golden brown with our house made pub chips and creamy cole slaw. 720 CAL

TUSCAN CHICKEN PENNE* 16.5

Mushrooms and charred tomatoes tossed with penne in a light parmesan pesto cream, topped with marinated char-broiled chicken and served with grilled Ciabatta. 1570 CAL

SHRIMP SCAMPI PENNE* 18.5

Penne pasta tossed with garlic, white wine, butter and a touch of lemon. Topped with grilled shrimp, charred tomatoes, shaved Parmesan and served with grilled Ciabatta. 1640 CAL

RIBEYE* 26.5

A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 CAL

CHICKEN PICATTA* 17.5

Sautéed chicken breast with lemon sauce, mushrooms and capers. 1650 CAL

HERB CRUSTED SALMON* 18.5

Fresh herbs encrusted salmon with a delicious lemon sauce. 850 CAL

DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	3

DESSERTS

NY CHEESECAKE	800 CAL	8
BROWNIE SUNDAE	1010 CAL	7
ICE CREAM	510 CAL	6
COOKIES AND CREAM	1310 CAL	7

SIDES

FRENCH FRIES	280 CAL	4
RICE PILAF	210 CAL	4
PUB CHIPS	540 CAL	4
SEASONAL VEGETABLES	30 CAL	4
RED SKIN MASHED POTATOES	200 CAL	5
COLE SLAW	290 CAL	4
SIDE SALAD	150 CAL	4

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

ROOM SERVICE - Dial Ext: 4151

19% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$2.50

DINNER SERVED
5-10PM DAILY

 **Holiday Inn**
AN IHG® HOTEL

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold/served here can expose you to chemicals including acrylamide in many fried/baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

FOR PARTIES OF 6 OR MORE, 19% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

Pinot Grigio
DANZANTE, ITALY

GLASS 8 BOTTLE 22

Chardonnay
CANYON ROAD, CALIFORNIA

7 21

Chardonnay
KENDALL-JACKSON,
CALIFORNIA

10 26

Sauvignon Blanc
MATUA, NEW ZEALAND

8 24

Riesling
CHATEAU STE. MICHELLE,
WASHINGTON

9 23

White Zinfandel
BERINGER, CALIFORNIA

7 21

REDS

Pinot Noir
MONTEREY VINEYARDS,
CALIFORNIA

11 30

Merlot
CANYON ROAD, CALIFORNIA

7 22

Merlot
RODNEY STRONG, CALIFORNIA

10 30

Cabernet Sauvignon
CANYON ROAD, CALIFORNIA

7 22

Cabernet Sauvignon
KENDALL-JACKSON,
CALIFORNIA

13 33

Red Blend
14 HANDS STAMPEDE,
WASHINGTON

8 22

COCKTAIL DRINKS

HOLIDAY INN ICED TEA.....11

Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.

ROCKIN' RITA.....12

Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.

BLOODY MARY.....9

Smirnoff vodka and our zippy Bloody Mary mix.

MANHATTAN.....9

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.

Maker's Mark \$3 more.

APPLETINI.....9

Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.

LEMON DROP.....9

Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

COSMOPOLITAN.....9

Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.

CLASSIC MARTINI.....10

Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.

BEER

CRAFT

Blue Moon 6

Goose Island IPA 6

Sam Adams 6

Sam Adams Seasonal 6

Leinenkugel Seasonal 6

Lagunitas 6

IMPORTS

Corona Extra 6

Heineken 6

Stella Artois 6

Guinness 6

Modelo Especial 6

Pacifico 6

DOMESTIC

Bud Light 5

Budweiser 5

Coors Light 5

Miller Lite 5

Michelob Ultra 5

O'Doul's 5