



INTERCONTINENTAL®
BUCKHEAD ATLANTA

In Room Dining
by

THE
AMERICANO

Niki ZARRABI



Welcome
to
InterContinental Buckhead Atlanta.
If you would like
In Room Dining Service,
you may order through your
television, tablet or by dialing 5216
on your guest room phone.

For additional information
about the hotel, visit
www.intercontinentalatlanta.com.

Niki ZARRABI

MORNING

6:00 a.m. – 11:00 a.m.

The Buckhead Continental 21
Your Choice of Fresh Orange or Grapefruit Juice; Toast, an English Muffin, or a Delectable Pastry; Coffee, Tea, or Rich Hot Chocolate. Served with a Side of Fruit Preserves, Butter, Honey and a Medley of Fresh Seasonal Fruits.

Specialty Breakfast Pastries 6

Croissant

Chocolate Croissant

Almond Croissant

Fruit Danish

Sweet Cakes

Blueberry Muffin

Banana Nut Muffin

Selection of Three (3) 15

Smoked Salmon Plate 23

Bagel, Cream Cheese, Onion,

Tomato, Capers

Fruits and Grains

Cereals 8

Whole, 2%, Skim, Soy or Almond Milk

The Windsor Parfait 14

House Granola, Lowfat Greek Yogurt, Seasonal Fruit

Steelcut Oatmeal 12

Raisins, Brown Sugar

InterContinental Seasonal Fruit and Berries 16

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

All orders are subject to a 25% service charge, applicable taxes and a \$5 administrative charge to cover discretionary costs and is not gratuity.

MORNING

6:00 a.m. – 11:00 a.m.

Peachtree Breakfast Plate	26
Two Eggs Any Style, Breakfast Potatoes	
Choice of Bacon, Pork Sausage or Chicken Apple Sausage	
Choice of Fresh Orange or Grapefruit Juice;	
Toast, or an English Muffin	
Coffee, or Tea	
The Americano Omelette	23
Three egg, Breakfast Potatoes	
<i>Choose up to three ingredients</i>	
Bacon, Breakfast Sausage, Onions, Roasted Peppers, Tomatoes,	
Wild Mushroom, Jalapenos, Smoked Salmon, Spinach,	
Fontina Cheese, Cheddar Cheese, Feta Cheese	
Classic Eggs Benedict	23
English Muffin, Canadian Bacon, Poached Egg,	
Hollandaise Sauce, Breakfast Potatoes	
Breakfast Sandwich	22
Fried Egg, Pork & Veal Sausage Patty, Cheddar Cheese	
English Muffin	
Choice of Breakfast Potatoes or Fresh Fruit	
French Toast	19
Gianduja Whipped Cream	
Buckhead Buttermilk Pancakes	18
Maple Syrup, Fresh Fruit Compote	

SIDES

8 each

Bacon

Ham

Chicken Apple Sausage

Greek Yogurt

5 each

Choice of Toast

Breakfast Potatoes

One Egg Any Style

Sliced Avocado

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MORNING

6:00 a.m. – 11:00 a.m.

CHILDREN'S MENU

Fruit Plate Sliced Fruits, Berries	9
Vanilla Bean Yogurt	9
Seasonal Mixed Berries	10
Cereals Whole, 2%, Skim, Soy or Almond Milk	8
Add Fresh Berries or Sliced Banana	3
Steelcut Oatmeal Brown Sugar	10
All Americano Breakfast Egg Prepared to Order, Breakfast Potatoes, Choice of Applewood Bacon or Pork Sausage	12
French Toast Maple Syrup, Powdered Sugar	11
Pancakes Maple Syrup, Powdered Sugar	10

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ALL DAY DINING

11:00 a.m. – 10:00 p.m.

CHILDREN'S MENU

Peanut Butter and Jelly Sandwich 12

Chicken Tenders 15

Barbeque, Honey Mustard or Ranch Dipping Sauce

Above Items Served with French Fries or Sliced Fruit

Grilled Chicken Breast 16

Mashed Potatoes, Seasonal Vegetables

Meatballs 15

Tomato Sauce, Parmigiano

The Americano Housemade Pasta 14

Choice of Sauce:

- Marinara
- Butter
- Butter & Parmesan

SIDES

French Fries 6

Mashed Potatoes 6

Seasonal Vegetables with Butter 6

DESSERTS

Milk & Three Chocolate Chip Cookies 14

Baked Fresh to Order

Whole, 2%, Skim, Soy or Almond Milk

Housemade Ice Cream 9

Two Scoops

Choice of Chocolate or Vanilla

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ALL DAY DINING

11:00 a.m. – 10:00 p.m.

STARTERS

Salumi & Cheese Board	21
Chef's Daily Selection	
Cocktail Gamberi (4pc)	22
Poached Shrimp, Cocktail Sauce	
The Americano Meatball Pomodoro	18
Stracciatella, Garlic Mollica, Basil	
Salt & Pepper Fritto Misto	24
Shrimp, Calamari, Cherry Peppers, Green Onion	
Peachtree Chicken Wings	24
One Dozen Fried, Choice of BBQ or Buffalo Sauce, Choice of Ranch or Bleu Cheese	

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ALL DAY DINING

11:00 a.m. – 10:00 p.m.

SALADS

Caesar 20
Gem Lettuce, Colatura Dressing, Parmigiano, Garlic Crumble

TheAmericano Wedge 22
Baby Iceberg Lettuce, Marinated Tomatoes,
Crispy Lardons, Buttermilk Blue Cheese Dressing

Insalata Mista 15
Mixed Baby Greens, Seasonal Vegetables, Shallot Vinaigrette

ADDITIONS

Chicken Breast 8

Grilled Shrimp (three) 12

Seared Ahi Tuna* 14

SANDWICHES

Choice of Side Salad or French Fries

TheAmericano Burger* 28
Soz Wagyu, Truffle Aioli, Fontina Cheese, Brioche Bun
Add: Bacon \$4, Fried Egg \$3

Roasted Turkey Club 20
Bacon, Avocado, Lettuce, Tomato, Calabrian Chili Aioli

Fried Chicken Sandwich 22
Calabrian Chili Radicchio Slaw, Lettuce, Tomato

Meatball Hero 21
Pomodoro, Basil, Stracciatella

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EVENING

5:30 p.m. – 10:00 p.m.

MAINS

Seasonal Fresh Caught Fish 40
Please Inquire About Chef's Feature

Roasted Chicken 36
Potato Purée, Seasonal Vegetables

The Americano Pasta Al Pomodoro 28
Chef's Signature Fresh Tomato Sauce

Tagliatelle Bolognese 36
Tenderloin, Wagyu & Pork Ragu, Fontina Fonduta

FROM THE AMERICANO GRILL*

14 Ounces Prime NY Strip 65
6 Ounces Petite Filet Mignon 40
10 Ounces Center Cut Filet Mignon 60
16 Ounces Prime Ribeye 82

SIDES

Potato Purée 13
Chicken Jus, Crispy Shallot

Seasonal Fresh Vegetables 13
Please Inquire About The Chef's Feature of the Season

French Fries 10
Roasted Garlic Aioli

DESSERTS

Chocolate Tortino 16
Chocolate Caramel Mousse, Marasca Cherry,
Cocoa Nib Tuile

Seasonal Crostata 14
Mascarpone, Vanilla Gelato

"Tiramisu" Cheesecake 14
Ladyfingers, Caffè Borghetti, Milk Froth

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BEVERAGES

6:00 a.m. - 10:00 p.m.

Juices	6
Orange, Grapefruit, Apple, Cranberry, Tomato	
Milk	6
Whole, 2%, Skim, Chocolate, Soy or Almond Milk	
Fresh Brewed Coffee	
Small Pot	8
Large Pot	12
Espresso	
Single	6
Double	8
Americano	
Single	6
Double	8
Cappuccino or Latte	8
Selection of Hot Teas	6
Earl Grey, English Breakfast, Green, Jasmine, Peppermint, Chamomile, Herbal	
Soft Drinks	6
Coke, Diet Coke, Sprite Fever Tree Ginger Ale, Tonic Water, Club Soda	
Georgia Peach Iced Tea	8
Still Mineral Water	10
Acqua Panna One Liter	
Sparkling Mineral Water	10
San Pellegrino One Liter	

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WINE

10:00 a.m. - 10:00 p.m.
(Sunday 11:00 a.m. - 10:00 p.m.)

Champagne and Sparkling Wine

GL/375ml/750ml

Veuve Clicquot Brut Yellow Label	79	150
Champagne, France		
Lanson Brut Green Label		118
Champagne, France		
Piper-Heidsieck Cuvee 1785 Brut	22	100
Champagne, France		
Schramsberg Mirabelle Brut	18	85
California, USA		
Lunetta Prosecco DOC	15	70
Veneto, Italy		
Santa Margherita Prosecco	25	
Veneto, Italy		

Chardonnay

GL/375ml/750ml

Cakebread Cellars Chardonnay		110
Napa Valley, California, USA		
Hartford Court Chardonnay	20	108
Russian River Valley, California, USA		
Albert Bichot Chardonnay	18	96
Mâconnais, Bourgogne, France		
Chalk Hill Chardonnay	21	
Sonoma Coast, California, USA		
Alexander Valley Vineyards Chardonnay	20	
Alexander Vally, California, USA		

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WINE

10:00am - 10:00pm
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Rosé

GL/375ml/750ml

La Fête du Rosé		64
Cotes de Provence, France		
Chateau Miraval Rosé	18	96
Cotes de Provence, France		
Chateau d'Esclans Whispering Angel Rosé	26	
Provence, France		

Sauvignon Blanc

GL/375ml/750ml

Domaine Durand Sancerre		85
Loire Valley, France		
Emmolo Sauvignon Blanc	15	78
Napa Valley, California, USA		
Stoneleigh Sauvignon Blanc	14	72
Marlborough, New Zealand		
Domaine Serge Laporte Sancerre	42	
Loire Valley, France		

Pinot Grigio (Gris) & Reisling

GL/375ml/750ml

Kettmeir Pinot Grigio	16	84
Atlo Adige, Italy		
Santa Margherita Pinot Grigio	26	
Alto Adige, Italy		
The Four Graces Pinot Gris	14	72
Willamette Valley, Oregon		
Heinz Eifel Riesling	12	60
Mosel, Germany		

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Other Notable Whites

GL/375ml/750ml

Pazo des Bruxas Albariño	16	84
Rias Baixas, Spain		
Saldo Chenin Blanc	14	72
California, USA		

Pinot Noir

GL/375ml/750ml

J. Vineyards Pinot Noir	26	
California, USA		
Patz & Hall Pinot Noir		115
Sonoma, California, USA		
Alexana Revana Vineyard	50	
Dundee Hills, OR		
Belle Glos Balade Pinot Noir	19	95
Santa Rita Hills, California, USA		

Cabernet Sauvignon

GL/375ml/750ml

Caymus Cabernet Sauvignon	81	175
Napa Valley, California, USA		
Louis M. Martini Cabernet Sauvignon		90
Alexander Valley, California, USA		
Starmont Cabernet Sauvignon	16	84
North Coast, California, USA		
Quilt Cabernet Sauvignon	39	
Napa Valley, California, USA		

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WINE

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Merlot

GL/375ml/750ml

Luke Merlot		92
Wahluke Slope, Washington, USA		
Decoy Limited Merlot	17	89
California, USA		

Malbec

Luigi Bosca Malbec	17	89
Mendoza, Argentina		

Sangiovese/Red Blends

GL/375ml/750ml

Castello Banfi “Magna Cum Laude”		90
Montalcino, Italy		
Castello Banfi Brunello di Montalcino	71	
Tuscany, Italy		
J. Lohr “Pure Paso” Red Blend		78
Paso Robles, California, USA		
Barons de Rothschild “Les Légendes”	23	126
Bordeaux, France		
Tornatore Etna Rosso	21	114
Sicily, Italy		

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BEERS & COCKTAILS

10:00 a.m. - 10:00 p.m.
(Sunday 11:00 a.m. - 10:00 p.m.)

LOCAL CRAFT

Sweetwater 'Broken Coast'	9
Creatures Comfort IPA	9
Reformation 'Cadence'	9
Terrapin 'Los Bravos'	9
Wild Leap Local Gold	9
StillFire 'Orange Diva'	9
Trehorn Cider	9

DOMESTIC & INTERNATIONAL

Tre Fontane Trappista Tripel	11
Birra Dolomiti Pils	9
Bud Light, Miller Lite, Coors Light	7
Stella Artois	8
Heineken	8
Modelo Especial	8
Guinness Drought	8
Lagunitas Little Sumpin' Sumpin"	8
Truly Hard Seltzer	8
Run Wild IPA Zero Proof	8
Heineken Zero Proof	8

BOTTLED COCKTAILS

Fire Maker Brewing Peach Lemonade	9
Fire Maker Brewing Spiked Coconut Water	9
On The Rocks Knob Creek Old Fashioned	18
On The Rocks Hornitos Margarita	18
On The Rocks Larios Aviation	18

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