


All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

|   |             |
|---|-------------|
| <b>Sunrise Breakfast*</b>   | <b>\$15</b> |
| Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast  |             |
| <b>Eggs Benedict*</b>   | <b>\$16</b> |
| Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes   |             |
| <b>Bacon Brussels Sprouts Hash*</b>    | <b>\$16</b> |
| Thick cut bacon, brussels sprouts, red potatoes, fried eggs, sambal   |             |
| <b>Chimichurri Steak &amp; Eggs*</b>  | <b>\$28</b> |
| Two 'eggs your way,' sirloin steak, spinach, chimichurri, hollandaise, breakfast potatoes   |             |
| <b>Biscuits &amp; Gravy*</b>  | <b>\$15</b> |
| Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat   |             |
| <b>Morning Flatbread</b>  | <b>\$15</b> |
| Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack  |             |
| <b>Denver Bowl*</b>    | <b>\$16</b> |
| Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar   |             |
| <b>Veggie Bowl*</b>   | <b>\$15</b> |
| Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar  |             |

Griddle

|  |             |
|--|-------------|
| <b>Buttermilk Pancakes</b>          | <b>\$13</b> |
| Tall stack, butter, warm maple syrup<br><i>Bananas, Blueberries, Strawberries, Chocolate chips</i><br><b>+\$2 each</b> |             |
| <b>Classic Belgian Waffles</b>      | <b>\$13</b> |
| Butter, warm maple syrup<br><i>Bananas, Blueberries, Strawberries, Chocolate Chips</i><br><b>+\$2 each</b>             |             |

Beverages

|   |            |
|---|------------|
| <b>Simply® Orange Juice</b>               | <b>\$5</b> |
| <b>Coca-Cola® Assorted Chilled Juices</b> | <b>\$5</b> |
| <b>Coffee or Hot Teas</b>                 | <b>\$3</b> |
| <b>Coca-Cola® Fountain Beverages</b>      | <b>\$3</b> |
| <b>Hot Chocolate</b>                      | <b>\$4</b> |
| <b>Dairy &amp; Non-Dairy Milks</b>        | <b>\$3</b> |
| <b>Bottled Water</b>                      | <b>\$5</b> |
| <b>Smoothie of the Day</b>                | <b>\$6</b> |








Handhelds & Toasts

|  |             |
|--|-------------|
| <b>Sunrise Burger*</b>   | <b>\$16</b> |
| Bacon, cheddar, fried egg, bacon-pepper jelly, English muffin, breakfast potatoes            |             |
| <b>Grilled Steak &amp; Egg Burrito*</b>  | <b>\$18</b> |
| Sirloin steak, scrambled eggs, chimichurri, potato cake, cheddar, tortilla, fresh fruit      |             |
| <b>Bacon &amp; Egg Tacos</b>   | <b>\$16</b> |
| Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, flour tortillas |             |

Omelets & Scrambles

|   |             |
|---|-------------|
| <b>Build Your Own Omelet</b>       | <b>\$15</b> |
| Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side |             |
| <b>Shredded Short Rib Scramble</b>  | <b>\$18</b> |
| Short ribs, eggs, tomato, spinach, Parmesan, green onions, biscuit  |             |
| <b>Ham &amp; Swiss Omelet</b>     | <b>\$16</b> |
| Smoked ham, Swiss cheese, mushrooms, green onions, choice of side   |             |

Sides

|  |            |
|--|------------|
| <b>Selection of Breakfast Meats</b>   | <b>\$4</b> |
| <b>Seasonal Fresh Fruit</b>   | <b>\$5</b> |
| <b>Selection of Cold Cereals</b>   | <b>\$4</b> |
| <b>Yogurt/Greek Yogurt</b>   | <b>\$2</b> |
| <b>Breakfast Potatoes</b>   | <b>\$5</b> |
| <b>Biscuit &amp; Gravy</b>   | <b>\$5</b> |
| <b>Two Eggs*</b>    | <b>\$3</b> |
| <b>Oatmeal</b>    | <b>\$6</b> |
| <i>Cinnamon, Pecans, Dried Cranberries, Strawberries, Bananas, Brown Sugar, Blueberries</i> <b>+\$2 each</b>   |            |

Cocktails & Zero Proof

|  |             |
|--|-------------|
| <b>Mimosa</b>  | <b>\$12</b> |
| LaMarca Prosecco, Simply® Orange Juice                                       |             |
| <b>Bloody Mary</b>   | <b>\$13</b> |
| Ketel One vodka, house-made bloody mary mix                                  |             |
| <b>Cucumber Gimlet</b> <i>(non-alcoholic)</i>                                | <b>\$9</b>  |
| Fresh lime juice, muddled fresh cucumber, house-made simple syrup, club soda |             |

**\*NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Gluten Free



Vegetarian



Vegan

Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a \$3 delivery charge automatically added.

Small Plates

|  |      |
|--|------|
| <b>Bang Bang Cauliflower</b>   | \$12 |
| Roasted cauliflower, honey Sriracha mayo   |      |
| <b>Crab Cake Bites with Lemon Remoulade</b>  | \$16 |
| Bite-size crab cakes, lemon remoulade  |      |
| <b>Italian Meatball</b>  | \$14 |
| Single shareable blended pork-beef meatball, marinara, roasted garlic bread  |      |
| <b>Grilled Shrimp Tacos</b>  | \$17 |
| Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas   |      |
| <b>Tuscan Chicken Flatbread</b>  | \$15 |
| Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan  |      |
| <b>Chicken Wings</b>   | \$16 |
| Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies   |      |
| <b>White Cheddar Mac &amp; Cheese</b>   | \$14 |
| Aged cheddar, roasted garlic, panko  |      |

Handhelds

Served with choice of fries, chips, or garden side salad

|  |      |
|--|------|
| <b>Grilled Chicken Bruschetta</b>  | \$18 |
| Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun |      |
| <b>Turkey Club</b>   | \$16 |
| Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo   |      |
| <b>Grilled Caesar Steak Wrap*</b>  | \$20 |
| Grilled sirloin, tomatoes, Caesar greens, flour tortilla   |      |
| <b>BBQ Bacon Jack Burger*</b>  | \$19 |
| Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun                                   |      |
| <b>Mushroom Swiss Burger*</b>  | \$18 |
| Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun                                       |      |
| <b>Classic Cheeseburger*</b>   | \$17 |
| Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun  |      |
| <b>Southwest Veggie Burger</b>              | \$16 |
| Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun   |      |
| <b>Short Rib Sliders</b>   | \$18 |
| Beef short rib, Asian red cabbage slaw, King's Hawaiian rolls  |      |



Salads & Soup

|   |      |
|---|------|
| <b>Soup du Jour</b>   | \$7  |
| Ask your server for today's offering  |      |
| <b>Chopped Chicken Salad</b>  | \$16 |
| Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing                                |      |
| <b>Sesame Ginger Salad</b>  | \$19 |
| Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing            |      |
| <b>Caesar Salad</b>   | \$11 |
| Crisp romaine, shaved Parmesan, croutons, Caesar dressing<br><b>add chicken +\$6   shrimp +\$7   salmon* +\$8   steak* +\$10</b>                              |      |
| <b>Cobb Salad</b>   | \$20 |
| Mixed greens, grilled chicken, hard-boiled eggs, bacon, tomato, avocado, bleu cheese crumbles, chives<br><b>add shrimp +\$7   salmon* +\$8   steak* +\$10</b> |      |

Mains

|  |      |
|--|------|
| <b>Mediterranean Shrimp Pasta</b>  | \$29 |
| Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream   |      |
| <b>Roasted Herb Chicken</b>                  | \$26 |
| Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions |      |
| <b>Slow Braised Beef Short Rib</b>   | \$30 |
| Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi  |      |
| <b>Chimichurri Filet*</b>                     | \$36 |
| Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan   |      |

Desserts

|  |      |
|--|------|
| <b>Chocolate Cake</b>   | \$9  |
| Chocolate cake with chocolate frosting   |      |
| <b>Fruit Empanadas</b>  | \$12 |
| Ask your server for today's flavor   |      |
| <b>Carrot Cake</b>   | \$7  |
| With cream cheese frosting   |      |

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Signature Cocktails

|  |             |
|--|-------------|
| <b>Crowned Jewel Mule</b>  | <b>\$16</b> |
| Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice |             |
| <b>Margarita</b>   | <b>\$15</b> |
| Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup                     |             |
| <b>Espresso Martini</b>  | <b>\$15</b> |
| Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer       |             |
| <b>Knob Creek Rye Old Fashioned</b>  | <b>\$17</b> |
| Knob Creek Rye, house-made simple syrup, orange bitters  |             |
| <b>Boulevardier</b>  | <b>\$15</b> |
| Four Roses bourbon, Campari, Martini & Rossi sweet vermouth                                      |             |
| <b>Sidecar</b>   | <b>\$15</b> |
| Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, house-made simple syrup            |             |
| <b>Island Breeze</b>   | <b>\$15</b> |
| RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice        |             |
| <b>Italian Citronade</b>   | <b>\$15</b> |
| Absolut Citron vodka, Disaronno, house-made lemon sour, Fever-Tree club soda                     |             |










Beers & Beyond

|  |                |            |
|--|----------------|------------|
| DRAFT                                  |                |            |
| <b>Stella Artois</b>                   | ABV 5.2%   BEL | <b>\$8</b> |
| <b>Alaskan Amber</b>                   | ABV 5.3%   AK  | <b>\$7</b> |
| <b>Alaska Seasonal</b>                 | ABV 5.3%   AK  | <b>\$7</b> |
| <b>Voodoo Ranger Seasonal IPA</b>      | Varies   CO    | <b>\$8</b> |
| BOTTLED                                |                |            |
| <b>Bud Light</b>                       | ABV 4.2%   MI  | <b>\$7</b> |
| <b>Coors Light</b>                     | ABV 4.2%   CO  | <b>\$7</b> |
| <b>Heineken</b>                        | ABV 5.0%   AMS | <b>\$7</b> |
| <b>Corona Extra</b>                    | ABV 4.5%   MEX | <b>\$7</b> |
| <b>Samuel Adams Boston Lager</b>       | ABV 4.9%   MA  | <b>\$7</b> |
| <b>Guinness</b>                        | ABV 4.3%   IRE | <b>\$7</b> |
| <b>King St IPA</b>                     | ABV 6%   AK    | <b>\$7</b> |
| <b>Budweiser</b>                       | ABV 5%   USA   | <b>\$7</b> |
| <b>Double Shovel Cider</b>             | ABV 5.2%   AK  | <b>\$7</b> |
| <b>Blue Moon</b>                       | ABV 5.4%   BEL | <b>\$7</b> |
| <b>Michelob Ultra</b>                  | ABV 4.2%   USA | <b>\$7</b> |
| <b>Heineken 0.0</b>                    | ABV 0%   AMS   | <b>\$6</b> |
| BEYOND BEER                            |                |            |
| <b>Angry Orchard Hard Cider</b>        | ABV 5.0%   NY  | <b>\$7</b> |
| <b>High Noon Sun Sips Hard Seltzer</b> | ABV 4.5%   CA  | <b>\$7</b> |

Zero Proof

|  |             |
|--|-------------|
| <b>Garden Eastside</b> <i>(non-alcoholic)</i>                      | <b>\$10</b> |
| Seedlip Garden 108, simple syrup, fresh lime juice, cucumber, mint |             |
| <b>Light &amp; Breezy</b> <i>(non-alcoholic)</i>                   | <b>\$10</b> |
| Seedlip Grove 42, Fever-Tree ginger beer, lime                     |             |








Wines

|   |                           |
|---|---------------------------|
| WHITES  | 6 oz.   9 oz.   Bottle    |
| <b>Seven Daughters Moscato</b>  | <b>\$9   \$11   \$37</b>  |
| <i>Veneto, Italy</i>  |                           |
| <b>Castello Banfi, San Angelo Pinot Grigio</b>    | <b>\$12   \$15   \$38</b> |
| <i>Tuscany, Italy</i>   |                           |
| <b>Emmolo Sauvignon Blanc</b>     | <b>\$10   \$12   \$38</b> |
| <i>Napa/Solano, California</i>  |                           |
| <b>Kim Crawford Sauvignon Blanc</b>   | <b>\$12   \$14   \$42</b> |
| <i>Marlborough, New Zealand</i>   |                           |
| <b>30 Degrees Chardonnay</b>    | <b>\$10   \$12   \$38</b> |
| <i>Monterey, California</i>   |                           |
| <b>Sea Sun Chardonnay by Wagner</b>    | <b>\$10   \$12   \$38</b> |
| <i>California</i>   |                           |

BUBBLES & ROSÉS

|   |                           |
|---|---------------------------|
| <b>LaMarca Prosecco</b>      | <b>\$12   \$16   \$42</b> |
| <i>Prosecco, Italy</i>  |                           |
| <b>Piper Sonoma Brut NV</b>  | <b>\$14   \$16   \$50</b> |
| <i>Sonoma County, California</i>  |                           |
| <b>Daou Rosé</b>  | <b>\$14   \$16   \$50</b> |
| <i>Paso Robles, CA</i>  |                           |

REDS

|  |                           |
|--|---------------------------|
| <b>Meiomi Pinot Noir</b>   | <b>\$14   \$16   \$52</b> |
| <i>California</i>  |                           |
| <b>Banfi Centine Super Tuscan Red Blend</b>   | <b>\$10   \$12   \$34</b> |
| <i>Tuscany, Italy</i>  |                           |
| <b>Decoy by Duckhorn Merlot</b>    | <b>\$11   \$13   \$45</b> |
| <i>California</i>  |                           |
| <b>30 Degrees Cabernet Sauvignon</b>    | <b>\$10   \$12   \$36</b> |
| <i>Paso Robles, California</i>   |                           |
| <b>Josh Cabernet Sauvignon</b>   | <b>\$14   \$17   \$48</b> |
| <i>California</i>  |                           |
| <b>Decoy Merlot</b>  | <b>\$11   \$13   \$40</b> |
| <i>Sonoma County, California</i>   |                           |

Cocktails & Bar