

# THE AUBURN STANDARD

## SMALL PLATES

- Crab Cake Bites with Lemon Remoulade** \$16  
Bite-size crab cakes, lemon remoulade
- Italian Meatball** \$13  
Single shareable blended veal-pork-beef meatball, marinara, roasted garlic bread
- Grilled Shrimp Tacos** \$17  
Grilled shrimp, fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas
- Chicken Wings** \$14  
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies
- Spinach & Roasted Artichoke Dip**  \$13  
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan
- Chicken Quesadilla** \$16  
Mojo seasoned chicken, blended cheese, fresh pico de gallo, salsa, cilantro-lime crema
- Build Your Own Flatbread Pizza** \$15  
Choose 3: pepperoni, ham, sausage, bacon, chicken, roasted peppers, red onion, tomato, black olives, mushrooms

## HANDHELDS

All handhelds are served with choice of fries or housemade chips

- Grilled Italian Vegetable Sandwich**  \$15  
Grilled eggplant, portabello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad in place of fries/chips
- Turkey Club** \$15  
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- Grilled Caesar Steak Wrap\*** \$17  
Grilled sirloin, tomatoes, Caesar greens, flour tortilla
- BBQ Bacon Jack Burger\*** \$16  
Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, BBQ sauce, brioche bun
- Mushroom Swiss Burger\*** \$16  
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun
- House Burger\*** \$16  
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun
- IMPOSSIBLE® Burger**  \$16  
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun
- Grilled Caesar Chicken Wrap** \$15  
Grilled chicken, tomatoes, Caesar greens, flour tortilla



**\*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.





## SALADS & SOUP

- Soup Du Jour** \$8  
Ask your server for today's offering
- Brussels Sprout & Pear Salad**  \$15  
Roasted Brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette
- House Chicken Salad** \$16  
Crisp romaine and spring mix, tomatoes, red onion, cucumber, cheddar cheese, croutons, grilled chicken
- Caesar** \$12  
Crisp romaine, shaved Parmesan, croutons, Caesar dressing  
add chicken +\$5 | shrimp +\$5 | salmon\* +\$7 | steak\* +\$7
- Michigan Salad** \$14  
Mixed greens, red onions, Michigan cherries, walnuts, blue cheese, raspberry vinaigrette; Add chicken or shrimp +\$5 Add salmon or steak +\$7  
add chicken +\$5 | shrimp +\$5 | salmon\* +\$7 | steak\* +\$7

## MAINS

- Pan Seared Salmon\***  \$27  
Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- Mediterranean Shrimp Pasta** \$24  
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream
- Roasted Herb Chicken**  \$22  
Herb marinated chicken breast, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions
- Ribeye, 12 oz.\***  \$36  
House zip sauce, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

## DESSERTS

- Brownie Sundae**  \$9  
Warm chocolate brownie, chocolate sauce, vanilla ice cream
- Cheesecake**  \$7  
Classic New York-style cheesecake
- Crème Brûlée**   \$9  
Fresh berries

For parties of 8 or more, a 18% gratuity charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a \$3 delivery charge + 20% gratuity automatically added.

## COCKTAILS

<b>Crowned Jewel Mule</b>		<b>\$13</b>
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice		
<b>Margarita</b>		<b>\$13</b>
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup		
<b>Espresso Martini</b>		<b>\$13</b>
Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer		
<b>Knob Creek Rye Old Fashioned</b>		<b>\$12</b>
Knob Creek Rye, housemade simple syrup, orange bitters		
<b>Sidecar</b>		<b>\$14</b>
Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, housemade simple syrup		
<b>Bee's Knees</b>		<b>\$12</b>
Hendrick's gin, honey, fresh lemon juice		
<b>Mixed Berry Mojito</b>		<b>\$13</b>
Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, housemade simple syrup, fresh lime juice, Fever-Tree club soda		
<b>Jackuiri</b>		<b>\$12</b>
Jack Daniel's Tennessee whiskey, Aperol, housemade simple syrup, fresh lime juice		

## BEERS & BEYOND

### DRAFT

<b>Michelob Ultra</b>	ABV 4.2%   MO	<b>\$8</b>
<b>Miller Lite</b>	ABV 4.2%   MI	<b>\$7</b>
<b>Coors Light</b>	ABV 4.2%   CO	<b>\$7</b>
<b>Voodoo Ranger IPA</b>	ABV 7.0%   CO	<b>\$8</b>
<b>Blue Moon Belgian White</b>	ABV 5.4%   CO	<b>\$8</b>
<b>Heineken</b>	ABV 5.0%   AMS	<b>\$8</b>
<b>Corona Extra</b>	ABV 4.5%   MEX	<b>\$8</b>
<b>Bud Light</b>	ABV 4.2%   MI	<b>\$7</b>
<b>Budweiser</b>	ABV 5.0%   MI	<b>\$7</b>
<b>Guinness</b>	ABV 4.3%   IRE	<b>\$8</b>

### BOTTLED

<b>Michelob Ultra</b>	ABV 4.2%   MO	<b>\$7</b>
<b>Miller Lite</b>	ABV 4.2%   MI	<b>\$6</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>Bud Light</b>	ABV 4.2%   MI	<b>\$6</b>
<b>Coors Light</b>	ABV 4.2%   CO	<b>\$6</b>
<b>Blue Moon Belgian White</b>	ABV 5.4%   CO	<b>\$7</b>
<b>Modelo Especial</b>	ABV 4.6%   MEX	<b>\$7</b>
<b>Bell's Two Hearted IPA</b>	ABV 7.0%   MI	<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>\$6</b>
<b>Truly Hard Seltzer</b>	ABV 5.0%   OH	<b>\$6</b>







## ZERO PROOF

<b>Cucumber Gimlet</b> <i>(non-alcoholic)</i>	<b>\$10</b>
Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	
<b>Blueberry NO-jito</b> <i>(non-alcoholic)</i>	<b>\$10</b>
Fresh lime juice, muddled fresh blueberries, fresh mint, housemade simple syrup, Fever-Tree club soda	
<b>Cranberry Refresher</b> <i>(non-alcoholic)</i>	<b>\$10</b>
Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	

## WINES

### WHITES




6 oz. | Bottle

<b>Seven Daughters Moscato</b>	<b>\$10   \$38</b>
Veneto, Italy	
<b>Placido Toscana Pinot Grigio</b>  	<b>\$11   \$42</b>
Tuscany, Italy	
<b>Emmolo Sauvignon Blanc</b>  	<b>\$11   \$42</b>
Napa/Solano, California	
<b>Kim Crawford Sauvignon Blanc</b> 	<b>\$10   \$38</b>
Marlborough, New Zealand	
<b>Silver Gate Chardonnay</b>	<b>\$11   \$42</b>
California	
<b>Sea Sun Chardonnay by Wagner</b> 	<b>\$11   \$42</b>
California	

### BUBBLES & ROSÉS

<b>LaMarca Prosecco</b> 	<b>\$11   \$42</b>
Prosecco, Italy	
<b>Piper Sonoma Brut NV</b> 	<b>\$11   \$42</b>
Sonoma County, California	
<b>Hogwash Rosé</b>	<b>\$12   \$46</b>
California	

### REDS

<b>Meiomi Pinot Noir</b>	<b>\$12   \$46</b>
California	
<b>Murphy-Goode Red Blend</b>	<b>\$11   \$42</b>
California	
<b>Decoy by Duckhorn Merlot</b>  	<b>\$13   \$50</b>
California	
<b>30 Degrees Cabernet Sauvignon</b>   	<b>\$12   \$46</b>
Paso Robles, California	
<b>Josh Cabernet Sauvignon</b> 	<b>\$10   \$38</b>
California	

