

Clouds All Day Menu

Small Plates

Crab Cake Bites with Lemon Remoulade

Bite-size crab cakes, lemon remoulade

\$15

Italian Meatball

Single shareable blended pork-beef meatball, marinara, roasted garlic bread

\$15

New Orleans Spicy BBQ Shrimp & Grits

BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette

\$16

Chicken Wings

Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies

\$16

Spinach & Roasted Artichoke Dip

Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan

\$13

Chicken Quesadilla

Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema

\$15

Garlic Roasted Hummus Dip

Garlic roasted hummus, celery, carrots, toasted herb naan

\$13

Handhelds

Served with choice of fries, or house made chips

Grilled Chicken Bruschetta

Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun

\$15

Turkey Club

Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo

\$15

Grilled Caesar Steak Wrap*

Grilled sirloin, tomatoes, Caesar greens, flour tortilla

\$16

BBQ Bacon Jack Burger*

Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun

\$16

Mushroom Swiss Burger*

Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun

\$16

Classic Cheeseburger*

Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun

\$15

IMPOSSIBLE® Burger

IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun

\$15

Classic Grilled Chicken Sandwich

Grilled chicken breast, Swiss cheese, lettuce, tomato, onion, sliced pickles, brioche bun

\$15

Salads & Soup

Shrimp Tomato Bisque

Tomato bisque, grilled shrimp, croutons, goat cheese

\$16

Soup du Jour

Ask your server for today's offering

\$10

Garden Salad

Mixed greens, cucumber, tomato, red onion, choice of dressing

\$8

Caesar Salad

Crisp romaine, shaved Parmesan, croutons, Caesar dressing

\$14

Crowne Salad

Mixed greens, shaved Parmesan, red peppers, candied pecans, house Italian dressing

\$14

add chicken +\$9 | shrimp +\$9 | salmon* +\$9 | steak* +\$12

Mains

Pan Seared Salmon*

Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter

\$29

Roasted Herb Chicken

Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions

\$30

Slow Braised Beef Short Rib

Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi

\$30

New York Strip, 10 oz. *

Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

\$41

Desserts

Cheesecake

Classic New York-style cheesecake

\$10

Chocolate Cake

Chocolate cake with chocolate frosting

\$10

Gooey Butter Cake

The St. Louis original, fresh berries

\$10

***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.**

For parties of 6 or more, a 20% service charge will be automatically added to the bill.

Room Service Available 5:00 PM - 10:00 PM: Press "Room Service" button on your phone to order.

All orders have a \$3 delivery charge + 20% gratuity automatically added.



Evening

Signature Cocktails

Margarita	\$14
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$14
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$13
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$14
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$15
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Honey Walnut Old Fashioned	\$15
Buffalo Trace Bourbon, house-made honey syrup, Angostura, black walnut bitters	

Beers & Beyond

BOTTLED

Bud Light	ABV 4.2% MO	\$6
Miller Lite	ABV 4.2% WI	\$6
Heineken	ABV 5.0% AMS	\$6
New Belgium Fat Tire Ale	ABV 5.2% CO	\$6
Kona Big Wave	ABV 4.4% HI	\$6
Athletic Brewing Free Wave	ABV 0.4% CT	\$6
Hazy IPA		

BEYOND BEER

Gin & Juice Melon by Dre & Snoop	ABV 5.0% NY	\$7
High Noon Vodka Seltzer	ABV 4.5% CA	\$7

Zero Proof

PaNOMa (non-alcoholic)	\$8
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	

Light & Breezy (non-alcoholic)	\$8
Seedlip Grove 42, Fever-Tree ginger beer, lime	

Wines

WHITES	6 oz. Bottle
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Seven Daughters Moscato	\$14 \$54
<i>Veneto, Italy</i>	

J. Lohr Bay Mist Riesling	\$9 \$34
<i>Monterey, California</i>	

Placido Toscana Pinot Grigio	\$9 \$34
<i>Tuscany, Italy</i>	

Matua Sauvignon Blanc	\$9 \$34
<i>Marlborough, New Zealand</i>	

Rodney Strong Charlotte's Home Sauvignon Blanc	\$14 \$54
<i>Sonoma County, California</i>	

Bonterra Chardonnay	\$9 \$34
<i>California</i>	

La Crema Chardonnay	\$14 \$54
<i>Monterey, California</i>	

BUBBLES & ROSÉS

Ruffino D.O.C Prosecco	\$14 \$54
<i>Veneto, Italy</i>	

Veuve du Vernay Sparkling	\$14 \$54
<i>Vin de France, NV</i>	

Avaline Rose	\$16 \$62
<i>Vin de France, NV</i>	

REDS

Angeline Pinot Noir	\$14 \$54
<i>California</i>	

House of Brown Red Blend	\$14 \$54
<i>Lodi, California</i>	

Conundrum Red Blend	\$16 \$62
<i>California</i>	

Liberty School Cabernet Sauvignon	\$15 \$52
<i>Paso Robles, California</i>	

Prati by Louis M. Martin Cabernet Sauvignon	\$15 \$52
<i>Sonoma, California</i>	

Cocktails & Bar