

# Clouds All Day Menu

## Small Plates

<b>Crab Cake Bites with Lemon Remoulade</b>	<b>\$15</b>
Bite-size crab cakes, lemon remoulade	
<b>Italian Meatball</b>	<b>\$15</b>
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
<b>New Orleans Spicy BBQ Shrimp &amp; Grits</b>	<b>\$16</b>
BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette	
<b>Chicken Wings</b>	<b>\$16</b>
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
<b>Spinach &amp; Roasted Artichoke Dip</b> 	<b>\$13</b>
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
<b>Chicken Quesadilla</b>	<b>\$15</b>
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
<b>Garlic Roasted Hummus Dip</b>	<b>\$13</b>
Garlic roasted hummus, celery, carrots, toasted herb naan	

## Handhelds

Served with choice of fries, or house made chips

<b>Grilled Chicken Bruschetta</b>	<b>\$15</b>
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
<b>Turkey Club</b>	<b>\$15</b>
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
<b>Grilled Caesar Steak Wrap*</b>	<b>\$16</b>
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
<b>BBQ Bacon Jack Burger*</b>	<b>\$16</b>
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
<b>Mushroom Swiss Burger*</b>	<b>\$16</b>
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
<b>Classic Cheeseburger*</b>	<b>\$15</b>
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
<b>IMPOSSIBLE® Burger</b> 	<b>\$15</b>
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	
<b>Classic Grilled Chicken Sandwich</b>	<b>\$15</b>
Grilled chicken breast, Swiss cheese, lettuce, tomato, onion, sliced pickles, brioche bun	



## Salads & Soup

<b>Shrimp Tomato Bisque</b>	<b>\$16</b>
Tomato bisque, grilled shrimp, croutons, goat cheese	
<b>Soup du Jour</b>	<b>\$10</b>
Ask your server for today's offering	
<b>Garden Salad</b>  	<b>\$8</b>
Mixed greens, cucumber, tomato, red onion, choice of dressing	
<b>Caesar Salad</b>	<b>\$14</b>
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
<b>add chicken +\$9   shrimp +\$9   salmon* +\$9   steak* +\$12</b>	
<b>Crowne Salad</b>	<b>\$14</b>
Mixed greens, shaved Parmesan, red peppers, candied pecans, house Italian dressing	
<b>add chicken +\$9   shrimp +\$9   salmon* +\$9   steak* +\$12</b>	

## Mains

<b>Pan Seared Salmon*</b> 	<b>\$29</b>
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
<b>Roasted Herb Chicken</b> 	<b>\$30</b>
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
<b>Slow Braised Beef Short Rib</b>	<b>\$30</b>
Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi	
<b>New York Strip, 10 oz. *</b> 	<b>\$41</b>
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

## Desserts

<b>Cheesecake</b> 	<b>\$10</b>
Classic New York-style cheesecake	
<b>Chocolate Cake</b> 	<b>\$10</b>
Chocolate cake with chocolate frosting	
<b>Goopy Butter Cake</b>	<b>\$10</b>
The St. Louis original, fresh berries	

**\*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.



Gluten Free



Vegetarian



Vegan

Evening

# Signature Cocktails

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

# Beers & Beyond

BOTTLED		
<b>Bud Light</b>	ABV 4.2%   MO	<b>\$6</b>
<b>Miller Lite</b>	ABV 4.2%   WI	<b>\$6</b>
<b>Heineken</b>	ABV 5.0%   AMS	<b>\$6</b>
<b>New Belgium Fat Tire Ale</b>	ABV 5.2%   CO	<b>\$6</b>
<b>Kona Big Wave</b>	ABV 4.4%   HI	<b>\$6</b>
<b>Athletic Brewing Free Wave</b>	ABV 0.4%   CT	<b>\$6</b>
<b>Hazy IPA</b>		
BEYOND BEER		
<b>Gin &amp; Juice Melon by Dre &amp; Snoop</b>	ABV 5.0%   NY	<b>\$7</b>
<b>High Noon Vodka Seltzer</b>	ABV 4.5%   CA	<b>\$7</b>

# Zero Proof

<b>PaNOma</b> <i>(non-alcoholic)</i>	<b>\$8</b>
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
<b>Light &amp; Breezy</b> <i>(non-alcoholic)</i>	<b>\$8</b>
Seedlip Grove 42, Fever-Tree ginger beer, lime	

# Wines

WHITES	6 oz.   Bottle
<b>Seven Daughters Moscato</b>	<b>\$14   \$54</b>
<i>Veneto, Italy</i>	
<b>J. Lohr Bay Mist Reisling</b>	<b>\$9   \$34</b>
<i>Monterey, California</i>	
<b>Placido Toscana Pinot Grigio</b>	<b>\$9   \$34</b>
<i>Tuscany, Italy</i>	
<b>Matua Sauvignon Blanc</b>	<b>\$9   \$34</b>
<i>Marlborough, New Zealand</i>	
<b>Rodney Strong Charlotte's Home Sauvignon Blanc</b>	<b>\$14   \$54</b>
<i>Sonoma County, California</i>	
<b>Bonterra Chardonnay</b>	<b>\$9   \$34</b>
<i>California</i>	
<b>La Crema Chardonnay</b>	<b>\$14   \$54</b>
<i>Monterey, California</i>	
BUBBLES & ROSÉS	
<b>Ruffino D.O.C Prosecco</b>	<b>\$14   \$54</b>
<i>Veneto, Italy</i>	
<b>Veuve du Vernay Sparkling</b>	<b>\$14   \$54</b>
<i>Vin de France, NV</i>	
<b>Avaline Rose</b>	<b>\$16   \$62</b>
<i>Vin de France, NV</i>	
REDS	
<b>Angeline Pinot Noir</b>	<b>\$14   \$54</b>
<i>California</i>	
<b>House of Brown Red Blend</b>	<b>\$14   \$54</b>
<i>Lodi, California</i>	
<b>Conundrum Red Blend</b>	<b>\$16   \$62</b>
<i>California</i>	
<b>Liberty School Cabernet Sauvignon</b>	<b>\$15   \$52</b>
<i>Pasa Robles, California</i>	
<b>Prati by Louis M. Martin Cabernet Sauvignon</b>	<b>\$15   \$52</b>
<i>Sonoma, California</i>	