

## TRY OUR SIGNATURE MULES

**CROWNED JEWEL 11.00**  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE 12.00**  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE 12.00**  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE 11.00**  
Ketel One, ginger beer and fresh lime juice

*\* Served in Copper Mugs \**

## CLASSIC COCKTAILS

**BEE'S KNEES** 11.00  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** 12.00  
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 12.00  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** 10.00  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 12.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 12.00  
Woodford Reserve, housemade simple syrup and mint leaves

**CUBAN MOJITO** 10.00  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

## WINES

### WHITE

**CHARDONNAY** - HOGUE. Columbia Valley, WA 8.00/32.00  
**PINOT GRIGIO** - DANZANTE. Delle Venezie, Italy 10.00/40.00  
**CHARDONNAY** - CHATEAU ST JEAN. CA 12.00/48.00  
**SAUVIGNON BLANC** - MATUA. New Zealand 10.00/40.00  
**WHITE BLEND** - CONUNDRUM. CA 16.00/64.00  
**PROSECCO** - VILLA SANDI IL FRESCO. Veneto, Italy 9.00/52.00  
**BRUT SPARKLING** - CHANDON. CA 13.00/70.00  
**WHITE ZINFANDEL** - BERINGER. CA 8.00/32.00

### RED

**MERLOT** - HOGUE. WA 8.00/32.00  
**CABERNET SAUVIGNON** - HOGUE. WA 8.00/32.00  
**PINOT NOIR** - MEIOMI. CA 10.00/40.00  
**MERLOT** - MATANZAS CREEK. CA 16.00/64.00  
**CABERNET SAUVIGNON** - PENFOLDS MAX. Australia 16.00/64.00  
**SHIRAZ** - MCWILLIAMS. Australia 11.00/44.00  
**MALBEC** - GASCON. Argentina 11.00/44.00  
**CABERNET SAUVIGNON** - LOUIS M MARTINI. CA 11.00/44.00

FOR PARTIES OF 6 OR MORE, A WILL BE  
AUTOMATICALLY ADDED TO THE BILL

## ROOM SERVICE

Press Room Service button on your phone to order All  
Room Service orders have a \$5.00 delivery charge + 22%  
service charge automatically added

## BEERS

### DRAFT

**BUD LIGHT** 6.00  
**UPSLOPE** 6.75

### BOTTLE

**BUDWEISER** 6.00  
**BUD LIGHT** 6.00  
**COORS LIGHT** 6.00  
**MILLER LITE** 6.00  
**CORONA EXTRA** 6.75  
**HEINEKEN** 6.75  
**O'DOULS** 6.00  
**BLUE MOON** 6.75  
**GOOSE ISLAND IPA** 6.75  
**SAMUEL ADAMS BOSTON LAGER** 6.75  
**ANGRY ORCHARD** 6.75  
**LEINENKUGEL SEASONAL** 6.75  
**STELLA ARTOIS** 6.75  
**MODELO** 6.75  
**FAT TIRE** 6.75  
**COLORADO NATIVE** 6.75

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

# THE TERRACE

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> _____	13.00/15.00
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> _____	14.00
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> _____	14.00
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> _____	12.00
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> _____	9.00
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> _____	13.00
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> _____	8.00
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS

**TURKEY CLUB** 14.00  
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

**CHIPOTLE CHICKEN SANDWICH** 14.00  
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

**MUST TRY** **CUBAN SANDWICH** 15.00  
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

**GRILLED STEAK WRAP\*** 16.00  
with black beans, roasted red peppers, cilantro and monterey jack cheese

\*\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*\*

## BURGERS

**GRUYÈRE & SHROOM BURGER** 14.00  
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

**MUST TRY** **BLACK RUM BACON JACK BURGER\*** 16.00  
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

**THE HOUSE BURGER\*** 15.00  
choice of cheese and housemade burger sauce

**VEGGIE BURGER** 13.00  
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

\*\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*\*

Original Recipes  
FROM SCRATCH

## MAINS

Made Fresh  
PER ORDER

**CENTER-CUT TOP SIRLOIN, 10 OZ.\* GF** \_\_\_\_\_ 28.00  
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

**CHARBROILED RIBEYE, 12 OZ.\* GF** \_\_\_\_\_ 35.00  
with garlic mashed potatoes and grilled vegetables

**MEDITERRANEAN SHRIMP PASTA** \_\_\_\_\_ 19.00  
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

**SALMON WITH KALE & MUSHROOMS\*** 22.00  
with sautéed kale and crimini mushrooms

**TUSCAN FLORENTINE CHICKEN** \_\_\_\_\_ 16.00  
pesto-marinated chicken breast on top of grilled vegetable orzo

## SALADS

**ADD A PROTEIN TO ANY SALAD\***  
Shrimp +5.00 / Salmon +6.00 / Chicken +4.00

**COBB SALAD** 16.00  
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

**ROASTED BEET SALAD** 13.00  
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

**CAESAR SALAD** 11.00  
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

**QUINOA & BABY GREENS SALAD** 11.00  
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

## SOUP

**SOUP DU JOUR** 8.00

\*\*\* ASK YOUR SERVER FOR  
TODAY'S OFFERING \*\*\*

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.