



CHRISTIE'S BAR & GRILLE

SMALL PLATES

- Bang Bang Cauliflower**   **\$12**
Roasted cauliflower, honey Sriracha mayo
- 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
- Chicken Quesadilla** **\$13**
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema
sub steak +\$6 | sub shrimp +\$3

HANDHELDS

All handhelds are served with choice of fries or housemade chips

- Cuban** **\$15**
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll
- Turkey Club** **\$14**
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- BBQ Bacon Jack Burger*** **\$16**
Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, BBQ sauce, brioche bun
- House Burger*** **\$15**
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun
- Southwest Veggie Burger**  **\$14**
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun



SALADS & SOUP

- Chopped Chicken** **\$16**
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing
- Caesar*** **\$11**
Crisp romaine, shaved Parmesan, croutons, Caesar dressing
add chicken +\$5 | shrimp +\$7 | salmon +\$10
- Soup Du Jour** **\$6**
Ask your server for today's offering

MAINS

- Sweet Soy Glazed Salmon*** **\$28**
Sweet soy glazed salmon, kale quinoa, toasted sesame seeds, cucumber carrot cilantro slaw
- Mediterranean Shrimp Pasta** **\$26**
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream
- Slow Braised Beef Short Rib** **\$38**
Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi
- New York Strip, 12 oz.***  **\$38**
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

DESSERTS

- Chocolate Cake**  **\$11**
Chocolate cake with chocolate frosting
- Carrot Cake**  **\$11**
Moist, flavorful cake with shredded carrots, cream cheese frosting



***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 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. Available 6-11 p.m. All room service orders have a \$3 delivery charge + 18% gratuity automatically added.

COCKTAILS

Crowned Jewel Mule Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	\$15
Margarita Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	\$15
Espresso Martini Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	\$15
Knob Creek Rye Old Fashioned Knob Creek Rye, housemade simple syrup, orange bitters	\$16
Crowne Rose Manhattan Four Roses bourbon, M sweet vermouth, Angostura bitters	\$17
Boulevardier Four Roses bourbon, Campari, M sweet vermouth	\$16
Storm's Brewing Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer	\$16
Italian Citronade Absolut Citron vodka, Disaronno, housemade lemon sour, Fever-Tree club soda	\$17

BEERS & BEYOND

DRAFT

Bud Light	ABV 4.2% MI	\$7
Blue Moon Belgian White	ABV 5.4% CO	\$9
Samuel Adams Seasonal	ABV 4.9% MA	\$9
New Belgium Fat Tire Ale	ABV 5.2% CO	\$9
Stella Artois	ABV 5.2% BEL	\$9

BOTTLED

Bud Light	ABV 4.2% MI	\$8
Coors Light	ABV 4.2% CO	\$8
Heineken	ABV 5.0% AMS	\$10
Corona Extra	ABV 4.5% MEX	\$10
Samuel Adams Seasonal	ABV 4.9% MA	\$10
Guinness Stout	ABV 4.3% IRE	\$12
Modelo Especial	ABV 4.6% MEX	\$10
Heineken 0.0	ABV 0% AMS	\$8

BEYOND BEER









Angry Orchard Hard Cider	ABV 5.0% NY	\$8
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$10

ZERO PROOF

Garden & Ginger (<i>non-alcoholic</i>) Seedlip Garden 108, Fever-Tree ginger ale, rosemary	\$15
Cucumber Gimlet (<i>non-alcoholic</i>) Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	\$15

WINES

WHITES

Trimbach Classic Riesling    Alsace, France	6 oz. Bottle	\$13 \$50
Centine Toscana Pinot Grigio  Tuscany, Italy	\$10 \$38	
Emmolo Sauvignon Blanc   Napa/Solano, California	\$14 \$54	
Kim Crawford Sauvignon Blanc  Marlborough, New Zealand	\$11 \$42	
Silver Gate Chardonnay California	\$11 \$42	
Sea Sun Chardonnay by Wagner  California	\$11 \$42	

BUBBLES & ROSÉS

LaMarca Prosecco  Prosecco, Italy	\$9 \$34
Piper Sonoma Brut NV  Sonoma County, California	\$12 \$46
Cote des Roses Rosé Languedoc, France	\$13 \$50

REDS

Meiomi Pinot Noir California	\$12 \$46
Murphy-Goode Red Blend California	\$9 \$34
Decoy by Duckhorn Merlot   California	\$14 \$54
Silver Gate Cabernet Sauvignon California	\$11 \$42
Josh Cabernet Sauvignon  California	\$12 \$46

