

SEVENTYSIX11 BISTRO & LOUNGE

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

BREAKFAST SPECIALTIES

Sunrise Breakfast*	\$12
Two 'eggs your way,' roasted mushrooms, roasted tomatoes, potato cake, choice of breakfast meat	
Avocado BLT Benedict*	\$14
Poached eggs, bacon, tomatoes, avocado, Monterey Jack, arugula, lemon vinaigrette, hollandaise, ciabatta, potato cake	
Eggs Benedict*	\$14
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
Chimichurri Steak & Eggs*	\$18
Two 'eggs your way,' flank steak, spinach, chimichurri, hollandaise, potato cake	
Bacon Cheddar Bowl	\$12
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	
Southwest Chicken Bowl* 	\$12
Quinoa, black beans, tomatoes, pulled southwest chicken, smashed avocado, one 'egg your way'	
Veggie Bowl*  	\$12
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	
Acai Chia Pudding Bowl  	\$12
Chia pudding with coconut milk, granola, bananas, blueberries, strawberries, honey, acai sorbet	

GRIDDLE

Toasted Almond Pancakes  	\$12
Almond pancakes, chia pudding, sour cherry vanilla syrup	
Biscuit Waffles, Rhubarb Sour Cherry Compote 	\$12
Biscuit waffles, rhubarb, sour cherry compote, crème fraîche yogurt, maple syrup butter	
Buttermilk Brioche French Toast	\$12
Brioche, crème fraîche yogurt, lemon curd, berry compote	

BEVERAGES

Coffee or Hot Teas	\$3.5
Selection of Chilled Juices	\$3.5
Coca-Cola® Fountain Beverages	\$3.5
Dairy & Non-Dairy Milks	\$4
Bottled Water	\$3
Smoothie of the Day	\$5.5

HANDHELDS & TOASTS

Sunrise Burger*	\$14.5
Bacon, cheddar, fried egg, bacon-pepper jelly, English muffin, breakfast potatoes	
Brie, Apple, Bacon Jam Sandwich	\$12
Brie, apples, bacon jam, honey, everything sourdough bread, fresh fruit	
Bacon & Egg Tacos	\$10
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, served in 3 flour tortillas	
Avocado & Fried Egg Toast* 	\$12
Avocado, heirloom tomatoes, fried egg, everything bagel seasoning, everything sour dough bread	

OMELETS & EGG SCRAMBLES

Build Your Own Omelet 	\$12
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Denver Omelet 	\$12
Pecanwood smoked ham, bell peppers, caramelized onions, cheddar, choice of side	
Vegetarian Omelet  	\$12
Broccoli, mushrooms, onions, bell peppers, tomatoes, cheddar, choice of side	

SIDES

Selection of Breakfast Meats 	\$4
Seasonal Fresh Fruit  	\$5
Selection of Cold Cereals	\$5
Yogurt/Greek Yogurt 	\$3.5
Selection of Toasted Breads 	\$1
Breakfast Potatoes 	\$3.5
Oatmeal 	\$4
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$1 each</i>	

COCKTAILS + ZERO PROOF

Mimosa	\$10
LaMarca Prosecco, orange juice	
Bloody Mary	\$10
Ketel One vodka, housemade bloody mary mix	
Cranberry Refresher <i>(non-alcoholic)</i>	\$8
Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, ginger ale	



Gluten Free



Vegetarian



Vegan

***NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

For parties of 6 or more, a 18% delivery 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 + 18% gratuity automatically added.

SEVENTYSIX11 BISTRO AND LOUNGE

SMALL PLATES

Duck Empanada with Aji Crema	\$12
Shredded duck, mushrooms, onions, aji crema	
French Dip Sliders	\$16.5
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$12.5
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Chicken Quesadilla	\$12
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
sub steak +\$10 sub shrimp +\$8.5	

HANDHELDS

All handhelds are served with choice of fries or housemade 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	
Mushroom Swiss Burger*	\$15
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
House Burger*	\$14.5
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$15
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	

SALADS & SOUP

Grapefruit, Beet & Kale Salad 	\$13
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Caesar*	\$10
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$6.5 shrimp +\$9 steak +\$10.5	
Soup Du Jour	\$7
Ask your server for today's offering	

MAINS

Steamed Mussels	\$14
Steamed mussels, fresh herbs, shallots, white wine, beurre blanc sauce, grilled garlic bread, French fries	
Sweet Soy Glazed Salmon*	\$23
Sweet soy glazed salmon, kale quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
Roasted Herb Chicken 	\$22
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Center-Cut Top Sirloin, 10 oz. * 	\$32
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

DESSERTS

Cheesecake 	\$10
Classic New York-style cheesecake	
Chocolate Cake 	\$10
Chocolate cake with chocolate frosting	



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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 18% service charge automatically added.

COCKTAILS

Crowned Jewel Mule Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	\$14.5
Margarita Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	\$14.5
Espresso Martini Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	\$12.5
Basil Hayden's Rye Old Fashioned Basil Hayden's Dark Rye, housemade simple syrup, orange bitters	\$12.5
Mint Julep Woodford Reserve bourbon, housemade simple syrup, muddled mint leaves	\$14.5
Bee's Knees Hendrick's gin, honey, fresh lemon juice	\$14.5
Mixed Berry Mojito Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, housemade simple syrup, fresh lime juice, Fever-Tree club soda	\$14.5
Organic Italian Lemonade Hanson of Sonoma Organic Meyer Lemon vodka, Disaronno, housemade lemon sour, Fever-Tree club soda	\$14.5

BEERS & BEYOND

DRAFT		
Michelob Ultra	ABV 4.2% MO	\$6.5
Voodoo Ranger Seasonal IPA	Varies CO	\$6.5
BOTTLED		
Bud Light	ABV 4.2% MI	\$6
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5.0% AMS	\$7
Corona Extra	ABV 4.5% MEX	\$7
Samuel Adams Seasonal	ABV 4.9% MA	\$7
Stella Artois	ABV 5.2% BEL	\$7
Guinness	ABV 4.3% IRE	\$7
Miller Lite	ABV 4.2% MI	\$6
Blue Moon Belgian White	ABV 5.4% CO	\$6
Lagunitas Little Sumpin' Sumpin'	ABV 7.5% CA	\$6
Lagunitas IPA	ABV 5.7% CA	\$6
Heineken 0.0	ABV 0% AMS	\$7
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$6.5
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$5.5
Truly Hard Seltzer	ABV 5.0% OH	\$5.5

ZERO PROOF

Garden & Ginger <i>(non-alcoholic)</i> Seedlip Garden 108, Fever-Tree ginger ale, rosemary	\$9
Cranberry Refresher <i>(non-alcoholic)</i> cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	\$9

WINES

WHITES	6 oz. 9 oz. Bottle
S.A. Prum Essence Riesling     Mosel, Germany	\$10 \$14 \$38
Centine Toscana Pinot Grigio   Tuscany, Italy	\$11 \$16 \$42
Emmolo Sauvignon Blanc   Napa/Solano, California	\$14 \$20 \$54
Kim Crawford Sauvignon Blanc  Marlborough, New Zealand	\$11 \$16 \$42
30 Degrees Chardonnay    Monterey, California	\$11 \$16 \$42
Sea Sun Chardonnay by Wagner  California	\$12 \$17 \$46
La Crema Chardonnay   Monterey, California	\$13 \$19 \$50
Stag's Leap Hands of Time Chardonnay  Napa Valley, California	\$16 \$23 \$62
Castello Banfi, San Angelo Pinot Grigio   Tuscany, Italy	\$15 \$22 \$58
BUBBLES & ROSÉS	
LaMarca Prosecco  Prosecco, Italy	\$13 \$19 \$50
Piper Sonoma Brut NV  Sonoma County, California	\$16 \$23 \$62
Cote des Roses Rosé Languedoc, France	\$12 \$17 \$46
REDS	
Meiomi Pinot Noir California	\$14 \$20 \$54
Murphy-Goode Red Blend California	\$9 \$13 \$34
Decoy by Duckhorn Merlot   California	\$16 \$23 \$62
30 Degrees Cabernet Sauvignon    Paso Robles, California	\$7 \$9 \$26
Josh Cabernet Sauvignon  California	\$10 \$14 \$38
Decoy Limited Cabernet Sauvignon   Napa Valley, California	\$19 \$28 \$74
Catena Vista Flores Malbec    Mendoza, Argentina	\$13 \$19 \$49
Banfi Centine Super Tuscan Red Blend  Tuscany, Italy	\$11 \$16 \$42
E. Guigal Côtes du Rhône Rouge Rhône Valley, France	\$15 \$22 \$58



Organic



Certified Sustainable



Highly Rated



Vegan



Female Winemaker