

H STREET GRILLE & LOUNGE

Small Plates

Italian Meatball Single shareable blended pork-beef meatball, marinara, roasted garlic bread	\$16
Grilled Shrimp Tacos Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	\$17
Tuscan Chicken Flatbread Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	\$16
French Dip Sliders Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glaze, King's Hawaiian® rolls	\$16
Chicken Wings Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	\$16
Chicken Quesadilla Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$4 sub shrimp +\$3	\$16
Loaded Fries French fries with bacon, cheddar, green onion and ranch dressing	\$15

Handhelds

Served with choice of fries, chips, or fresh fruit

White BBQ Grilled Chicken Sandwich Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	\$16
Grilled Chicken Bruschetta Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	\$18
Turkey Club Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	\$15
Grilled Caesar Steak Wrap* Grilled sirloin, tomatoes, Caesar greens, flour tortilla	\$19
BBQ Bacon Jack Burger* Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	\$19
Mushroom Swiss Burger* Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	\$19
Classic Cheeseburger* Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	\$17
Philly Cheese Steak Thinly sliced grilled beef, sautéed veggies, provolone cheese, toasted hoagie roll	\$17

Salads & Soup

Soup du Jour Ask your server for today's offering	\$9
Garden Salad   Mixed greens, cucumber, tomato, red onion, choice of dressing	\$9
Chicken Salad House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan	\$16
Caesar Salad Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$6 shrimp +\$7 salmon* +\$7 steak* +\$8	\$13
Cobb Salad Mixed greens, applewood-smoked bacon, avocado, hard boiled egg, tomatoes, blue cheese crumbles add chicken +\$6 shrimp +\$7 salmon* +\$7 steak* +\$8	\$13

Mains

Mediterranean Shrimp Pasta Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	\$25
Chimichurri Filet*  Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan	\$24
Chicken & Mushroom Fettuccine Grilled chicken, sautéed mushrooms, fettuccine pasta, parmesan Alfredo sauce	\$22
Sweet Soy Glazed Salmon* Sweet soy glazed salmon, roasted seasonal vegetables, roasted rosemary baby potatoes	\$29

Desserts

Brownie Sundae  Warm chocolate brownie, chocolate sauce, vanilla ice cream	\$12
Chocolate Cake  Chocolate cake with chocolate frosting	\$13
Carrot Cake With cream cheese frosting	\$13

***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.**

Room Service Available 5:00 PM - 10:00 PM: Press "Room Service" button on your phone to order.
All orders have a \$5 delivery charge + 18% service charge automatically added.



Gluten Free



Vegetarian



Vegan

Evening

Signature Cocktails

Margarita	\$16
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$16
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$16
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$16
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$16
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Cherry Cola Old Fashioned	\$16
Buffalo Trace Bourbon, house-made cherry cola syrup, Angostura, cardamom bitters	

Beers & Beyond

DRAFT			
Michelob Ultra	ABV 4.2% MO	\$8	
Modelo Especial	ABV 4.6% MEX	\$8	
Samuel Adams Seasonal	ABV 4.9% MA	\$8	
Voodoo Ranger IPA	ABV 7.0% CO	\$8	
BOTTLED			
Bud Light	ABV 4.2% MO	\$7	
Coors Light	ABV 4.2% CO	\$7	
Heineken	ABV 5.0% AMS	\$8	
New Belgium Fat Tire Ale	ABV 5.2% CO	\$8	
Kona Big Wave	ABV 4.4% HI	\$8	
Athletic Brewing Upside Dawn	ABV 0.4% CT	\$7	
Golden Ale			
BEYOND BEER			
Gin & Juice Assorted Flavors by Dre & Snoop	ABV 5.0% NY	\$14	
High Noon Vodka Seltzer	ABV 4.5% CA	\$8	
Angry Orchard Hard Cider	ABV 5.0% NY	\$8	

Zero Proof

Cranberry Refresher <i>(non-alcoholic)</i>	\$12
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	
Blueberry NO-jito <i>(non-alcoholic)</i>	\$12
Fresh lime juice, muddled fresh blueberries, fresh mint, house-made simple syrup, Fever-Tree club soda	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$14 \$48
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Riesling	\$14 \$48
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$14 \$48
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$15 \$48
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$15 \$48
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$14 \$48
<i>California</i>	
La Crema Chardonnay	\$16 \$60
<i>Monterey, California</i>	
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco	\$14 \$48
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$14 \$48
<i>Vin de France, NV</i>	
Avaline Rose	\$15 \$60
<i>Vin de France, NV</i>	
REDS	
Angeline Pinot Noir	\$14 \$48
<i>California</i>	
House of Brown Red Blend	\$14 \$48
<i>Lodi, California</i>	
Conundrum Red Blend	\$16 \$64
<i>California</i>	
Liberty School Cabernet Sauvignon	\$14 \$48
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$16 \$64
<i>Sonoma, California</i>	