

CROWNE PLAZA GRILL & BAR

SMALL PLATES

Chips & Salsa  	\$7
House-made chips, house-made salsa add guacamole +\$3 add queso +\$4	
Tuscan Chicken Flatbread	\$16
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$16.5
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$14.5
Choice of sauce: Sriracha, roasted garlic Parmesan or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$12.5
Spinach, roasted artichokes, blended cheeses, roasted garlic, house made chips	
White Cheddar Mac & Cheese 	\$12
Aged cheddar, roasted garlic, panko	
Chicken Quesadilla	\$14
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$7.5 sub shrimp +\$8.5	
Loaded Nachos	\$13.5
House-made chips, queso, pico de gallo, black beans, jalapenos, sour cream, guacamole add chicken +\$5 add beef +\$6	

HANDHELDS

All handhelds are served with choice of fries or housemade chips

White BBQ Grilled Chicken Sandwich	\$16.5
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
Cuban	\$16
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$16.5
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$16
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
BBQ Bacon Jack Burger*	\$16.5
Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, BBQ sauce, brioche bun	
House Burger*	\$16
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, wheat bun	
Chicken Tenders	\$14
Hand-breaded chicken tenders, choice of dipping sauce	

SALADS & SOUP

Soup Du Jour	\$8.5
Ask your server for today's offering	
Sesame Ginger	\$18
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
House Chicken Salad	\$16
House-made chicken salad, seasonal fresh fruit, fresh berries, toasted naan	
Caesar	\$10
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$7 shrimp +\$9.5 salmon* +\$10	
Mediterranean Greek Salad 	\$14
Roma tomatoes, English cucumber, red onion, bell pepper, black olives, feta, avocado	

MAINS

Pan Seared Salmon* 	\$29
Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$25
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$24
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Ribeye, 10 oz.* 	\$37.5
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Texas Style Fajitas	\$22
Chicken, steak or beef brisket, onions, bell peppers, refried beans, Spanish rice, pico de gallo, shredded cheddar cheese, sour cream, warm flour tortillas	

DESSERTS

Brownie Sundae 	\$11
Warm chocolate brownie, chocolate sauce, vanilla ice cream	
Cheesecake 	\$9
Classic New York-style cheesecake	
Chocolate Cake 	\$11
Chocolate cake with chocolate frosting	



Gluten Free



Vegetarian



Vegan

*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 18% gratuity charge will be automatically added to the bill.

COCKTAILS

Crowned Jewel Mule	\$14
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$14
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Espresso Martini	\$14
Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$14
Knob Creek Rye, housemade simple syrup, orange bitters	
Crowne Rose Manhattan	\$14
Four Roses bourbon, M sweet vermouth, Angostura bitters	
Bloody Maria	\$14
Patrón Silver tequila, housemade bloody mary mix	
Bloody Mary - Classic	\$14
Tito's handmade vodka, Zing Zang bloody mary mix	
Bloody Mary - Spicy	\$15
Tito's handmade vodka, Zing Zang bloody mary mix, horseradish, hot sauce, spices	

BEERS & BEYOND

DRAFT			
Stella Artois	ABV 5.2% BEL	\$6	
Miller Lite	ABV 4.2% MI	\$6	
Blue Moon Belgian White	ABV 5.4% CO	\$6	
Voodoo Ranger IPA	ABV 7.0% CO	\$6	
Rahr & Sons Texas Red	ABV 4.5% TX	\$6	
American Amber			
BOTTLED			
Michelob Ultra	ABV 4.2% MO	\$6	
Coors Light	ABV 4.2% CO	\$5	
Heineken	ABV 5.0% AMS	\$6	
Corona Extra	ABV 4.5% MEX	\$6	
Samuel Adams Seasonal	ABV 4.9% MA	\$6	
Voodoo Ranger Seasonal IPA	Varies CO	\$6	
Guinness	ABV 4.3% IRE	\$6	
Lagunitas IPA	ABV 5.7% CA	\$6	
Miller Lite	ABV 4.2% MI	\$5	
Modelo Especial	ABV 4.6% MEX	\$6	
Dos Equis XX	ABV 4.2% MEX	\$6	
Shiner Bock	ABV 4.4% TEX	\$6	
Heineken 0.0	ABV 0% AMS	\$6	
BEYOND BEER			
Angry Orchard Hard Cider	ABV 5.0% NY	\$6	
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$6	
Truly Hard Seltzer	ABV 5.0% OH	\$6	

ZERO PROOF

PaNOma (non-alcoholic)	\$11
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
Light & Breezy (non-alcoholic)	\$11
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Cranberry Refresher (non-alcoholic)	\$11
cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	

WINES

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$12 \$46
Veneto, Italy	
Centine Toscana Pinot Grigio  	\$12 \$46
Tuscany, Italy	
Emmolo Sauvignon Blanc  	\$14 \$54
Napa/Solano, California	
Kim Crawford Sauvignon Blanc 	\$14 \$54
Marlborough, New Zealand	
Silver Gate Chardonnay	\$12 \$46
California	
Sea Sun Chardonnay by Wagner 	\$12 \$46
California	

BUBBLES & ROSÉS

LaMarca Prosecco 	\$14 \$54
Prosecco, Italy	
Piper Sonoma Brut NV 	\$16 \$62
Sonoma County, California	
Cote des Roses Rosé	\$11 \$42
Languedoc, France	

REDS

Meiomi Pinot Noir	\$18 \$70
California	
Murphy-Goode Red Blend	\$12 \$46
California	
Decoy by Duckhorn Merlot  	\$16 \$62
California	
Silver Gate Cabernet Sauvignon	\$14 \$54
California	
Josh Cabernet Sauvignon 	\$14 \$54
California	
Luke Cabernet Sauvignon   	\$20 \$78
Wahluke Slope, Washington	
Louis M. Martini 	\$14 \$54
California	



Organic



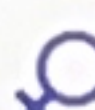
Certified Sustainable



Highly Rated



Vegan



Female Winemaker