

COCKTAILS

Passionfruit Martini	\$13
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$13
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$13
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$12
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$12
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$12
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$10
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Bud Light (192 cal)	\$5
Miller Lite (96 cal)	\$5
Michelob Ultra (95 cal)	\$5
Shiner Bock (141 cal)	\$5
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$8
Miller Lite (110 cal)	\$8
Stella Artois (150 cal)	\$8
Corona Extra (148 cal)	\$8
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$7
Blue Moon Belgian White (168 cal)	\$7

Ask your server what's on tap!

WINE




105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$10/47
Moscato Seven Daughters, Italy	\$9/35
Cabernet Sauvignon Silver Gate, California	\$10/35
Pinot Noir Meomi, CA	\$9/32

NON-ALCOHOLIC BEVERAGES



Coffee (0 cal)	\$4
Tea (0 cal)	\$4
Milk (150 cal)	\$4
Assorted Soft Drinks (0-160 cal)	\$4.50

HOURS
7 DAYS A WEEK 5:00PM TO 9:00PM

SHARE

Crispy Chicken Wings 	\$12.50
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$14
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$11
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$6	
Margherita Flatbread	\$12.50
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Fried Mozzarella 	\$12
Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal)	

TOSS

Caesar Salad 	\$12
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$14
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:			
Roasted Chicken (140 cal)	+\$6	Fried Chicken (815 cal)	+\$6
Salmon (350 cal)	+\$9		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$14
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$2
Bacon (220 cal)	+\$2	Avocado (60 cal)	+\$3

Spicy Chicken Bacon Ranch	\$16
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Philly Burger	\$17
Angus Beef, Shaved Steak, Cheese Sauce, Caramelized Peppers & Onions (915 cal)	


SAVOR

Sweet Soy Salmon*	\$25
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$27
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$17.50
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal) 	\$6
Side Salad (110 cal)  	\$6
Roasted Broccoli (85 cal)  	\$6

INDULGE

Blueberry Cheesecake 	\$10
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

 Vegetarian  Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

ROOM SERVICE
Dial Ext. 7158

DINNER MENU

