

SUNRISE BAR & GRILL

BREAKFAST MENU

start
fresh
#1

HOTEL FAVORITES

INNJOYABLE BREAKFAST* 8

Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL

SLIDER TRIO* 9.5

One of each bacon-sausage-ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL

TAILOR MADE 3 EGG OMELET* 9

Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. 640+ CAL

START FRESH WRAP* 8

Egg whites scrambled with mushrooms, spinach, onions, and Provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. 820 CAL

MALTED MINI WAFFLES 7.5

Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

BUILD YOUR PERFECT BREAKFAST* 8.5

Choose your eggs, meat and a side. Perfect! 560+ CAL

SIDES

FRUIT	100 CAL	3.5
BACON*	160 CAL	3.5
SAUSAGE*	360 CAL	3.5
TOAST	120 CAL	2.5
BREAKFAST POTATOES	290 CAL	3
YOGURT	150 CAL	3
ENGLISH MUFFIN	190 CAL	2.5

BEVERAGES

COFFEE	0 CAL	2
JUICE	110 CAL	2
TEA	0 CAL	2
MILK	80-150 CAL	2
ASSORTED SOFT DRINKS	0-160 CAL	2

ROOM SERVICE - Dial Extension: 0

18% service charge and applicable sales tax will be added to the price of all items. Delivery charges \$2.25

BREAKFAST SERVED

6AM - 10AM WEEKDAYS

6AM - 11AM WEEKENDS

2,000 calories a day is used for general nutritional advice, but calorie needs vary.
Additional nutrition information available upon request.

*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, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

SUNRISE BAR & GRILL

APPETIZERS

BUFFALO WINGS * 9

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS * 8

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

FISH TACOS * 13

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

QUESADILLA * 7

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL
Add grilled chicken \$2. 1120 CAL Add steak \$3. 1305 CAL

SLIDERS * 9

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and your choice of one side.

CLASSIC BURGER *10
8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER *13
8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER *11
8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$2.00. 770+ CAL

TUSCAN CHICKEN SANDWICH *13
Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

BLT CLUB WRAP *12
Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

SALADS

CAESAR SALAD *8
Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$2. 770 CAL Add steak \$3. 955 CAL Add shrimp \$4. 740 CAL

GRILLED SIRLOIN SALAD *14
Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta. 530 CAL

ENTREES

Most of our Entrees are served with your choice of two sides; Pasta dishes are served with side salad.

BLACKENED CHICKEN ALFREDO*12
Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$4.00 1200 CAL

GARDEN PENNE PASTA*10
Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto. Topped with shaved Parmesan and served with grilled Ciabatta. 960 CAL Add grilled chicken \$2. 1080 CAL Add steak \$3. 1265 CAL Add shrimp \$4. 1050 CAL

MONTEREY GRILLED CHICKEN*12
Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. 550 CAL

SRIRACHA SIRLOIN*21
A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. 890 CAL

DRINKS

COFFEE 0 CAL 2
TEA 0 CAL 2
MILK 150 CAL 2
ASSORTED SOFT DRINKS 0-160 CAL 2

DESSERTS

BROWNIE SUNDAE 1010 CAL 4.5
NY CHEESECAKE 800 CAL 5

SIDES

FRENCH FRIES 280 CAL 4
RICE PILAF 210 CAL 5
PUB CHIPS 540 CAL 4
SEASONAL VEGETABLES 30 CAL 5
RED SKIN
MASHED POTATOES 200 CAL 5

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ROOM SERVICE - Dial Ext:0

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DINNER SERVED
5PM - 10PM DAILY

 **Holiday Inn**
AN IHG® HOTEL

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WINE

WHITES

Pinot Grigio DANZANTE, ITALY	6	20
Chardonnay CANYON ROAD, CALIFORNIA	6	20
Chardonnay KENDALL-JACKSON, CALIFORNIA	7	24
Sauvignon Blanc MATUA, NEW ZEALAND	9	35
Riesling CHATEAU STE. MICHELLE, WASHINGTON	9	35
White Zinfandel BERINGER, CALIFORNIA	6	20

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	6	20
Merlot CANYON ROAD, CALIFORNIA	7	25
Merlot RODNEY STRONG, CALIFORNIA	12	40
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	7	25
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	8	28
Red Blend 14 HANDS STAMPEDE, WASHINGTON	10	35

GLASS BOTTLE

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	8
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
LYNCHBURG LEMONADE	7
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
MOSCOW MULE	8
Smirnoff vodka, ginger beer and fresh lime over ice.	
MOJITO	8
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
ROCKIN' RITA	9
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
BLOODY MARY	9
Smirnoff vodka and our zippy Bloody Mary mix.	
CLASSIC MARTINI	8
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
COSMOPOLITAN	9
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	

BEER

CRAFT

Blue Moon	5
Goose Island IPA	5
Sam Adams	4.5
Sam Adams Seasonal	4.5
Leinenkugel Seasonal	4.5

IMPORTS

Corona Extra	4.75
Heineken	4.75
Stella Artois	4.75

DOMESTIC

Bud Light	3.5
Budweiser	3.5
Coors Light	3.5
Miller Lite	3.5
Michelob Ultra	3.5

DRAFTS

Bud Light	5
Michelob Ultra	5
Landshark	4.75
Karbach Hopadillo	6