

1250 Bar & Grill

Dinner Hours 6:00AM to 10:00PM 7 DAYS A WEEK



Entrees

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

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$18.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$16.00

Ouesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$14.00 Add Grilled Chicken. \$6.00 / 187 CAL

Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce, \$17.00

Sliders / 1340 CAL

Three bite-sized burgers topped with crisp bacon and Cheddar cheese served with a side of our house-made pub chips. \$18.00 Add Bacon for \$3.00

Spinach & Artichoke Dip / 720 CAL

A creamy blend of cheeses, spinach and artichokes served warm with tortilla chips. \$17.00

Pork Gyozas / 460 CAL

Sautéed pork gyozas topped with chopped spring onions and sesame seeds served with a Thai Chili dipping sauce. \$18.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$12.00 Add Grilled Chicken. \$6.00 / 187 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$22.00

Market Salad / 1120 CAL

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. \$18.00

Cobb Salad / 623 CAL

Fresh mixed greens with grilled chicken, tomatoes, chopped eggs, red onion, bacon bits, cucumber, and blue cheese. \$19.00

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus. white wine butter sauce, \$26.00

Blackened Chicken Alredo / 1200

CAL

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. \$19.00 Add Shrimp (4) \$8.00

BBO Pork Ribs / 1/2 rack 980 CAL full rack 1790 CAL

Slow cooked park ribs brushed with barbecue sauce, \$23.00

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$39.00

Teriyaki Chicken / 325 CAL

Grilled chicken with red peppers, green peppers, and Teriyaki Sauce, Served on white rice. \$22.00

Spaghetti Bolognese / 990 CAL

Spaghetti topped with a delicious meat sauce, served with grilled Ciabatta. \$19.00 Add meatballs \$6.00 Baked with cheese \$3.00



Burgers & Sandwiches

All of our burgers are served with lettuce, tomato red onion and choice of fries or pub chips

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$20.00

BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese, \$22.00

Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$21.00 Add bacon for an additional \$3.00

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla, \$18.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$19.00

Beef Dip / 600 CAL

Shaved roast beef and Swiss cheese melted on a toasted panini roll served with a flavorful demi au jus. \$21.00

Classic Club Sandwich / 1553 CAL

Sliced turkey, green leaf lettuce, crisp bacon, tomato and, mayo. Served on toasted bread and choice of one side. \$19.00

Desserts

Brownie Sundae \$10.00 / 1010 CAL NY Cheesecake \$10.00 / 800 CAL Ice Cream \$7.00 / 510 CAL **Apple Crisp** \$8.00 / 530 CAL

Sides

French Fries \$6.00 / 280 CAL Red Skin Mashed Potatoes \$7.00 / 200 CAL Rice Pilaf \$6.00 / 210 CAL

Seasonal Vegetables \$7.00 / 30 CAL

Green Beans with Roasted Red

Peppers \$7.00 / 140 CAL Side Salad \$7.00 / 150 CAL

Pub Chips \$6.00 / 540 CAL

Room Service Dial Ext. 1568

A \$3.00 delivery charge, a 15% gratuity charge, and applicable sales tax will be added to the price of all items.

*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.

, a 20% gratuity charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.





Beers

Craft

Blue Moon \$9.00 / 228 CAL

Goose Island IPA \$8.00 / 240 CAL

Shock Top \$8.00 / 168 CAL

Steam Whistle \$8.00 / 160 CAL

Blindman, New England Pale **Ale** \$9.00 / 168 CAL

Rock Creek Apple Cider \$9.00 / 160 CAL

Import

Corona Extra \$9.00 / 148 CAL

Heineken \$9.00 / 149 CAL

Stella Artois \$9.00 / 150 CAL

Corona Sunbrew,

Non-Alcoholic \$7.00 / 60 CAL

Modelo Especial \$9.00 / 165 CAL

Guinness Special Export \$9.00 / 125 CAL

Domestic

Bud Light \$8.50 / 192 CAL

Coors Light \$8.50 / 102 CAL

Budweiser \$8.50 / 192 CAL

Kokanne \$8.50 / 169 CAL

Alexander Keith \$8.50 / 168 CAL

Molson Canadian \$8.50 / 163 CAL

Draft

Molson Canadian \$12.00 / 143 CAL

Alexander Keith \$12.00 / 150 CAL

Budweiser \$12.00 / 145 CAL



Handcrafted Cocktails

Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$12.00

Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$11.00

Mexican Mule / 240 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$12.00

Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$12.00

Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$12.00

Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$12.00

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$11.00

Caesar / 165 CAL

Vodka and clamato juice. \$12.00



White Wines (105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Kendall-Jackson, CA	\$14.00	\$39.00
Chardonnay William Hill, CA	\$12.00	\$33.00
Pinot Grigio Danzante, Italy	\$12.00	\$33.00
Sauvignon Blanc Matua, New Zealand	\$12.00	\$33.00
Riesling Chateau Ste. Michelle, Washington	\$12.00	\$33.00
Sauvignon Blanc Kim Crawford, New Zealand	\$12.00	\$35.00



Red Wines (116-122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon William Hill, CA	\$12.00	\$35.00
Pinot Noir Meomi, CA	\$14.00	\$43.00
Malbec Mendoza, Argentina	\$12.00	\$33.00
Merlot Rodney Strong, CA	\$13.00	\$38.00
Lambrusco Emilia-Romagna, Italy	\$12.00	\$33.00
Red Blend 14 Hands Stampede, Washington	\$12.00	\$35.00

Drinks

Coffee \$4.00 / 0 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL

