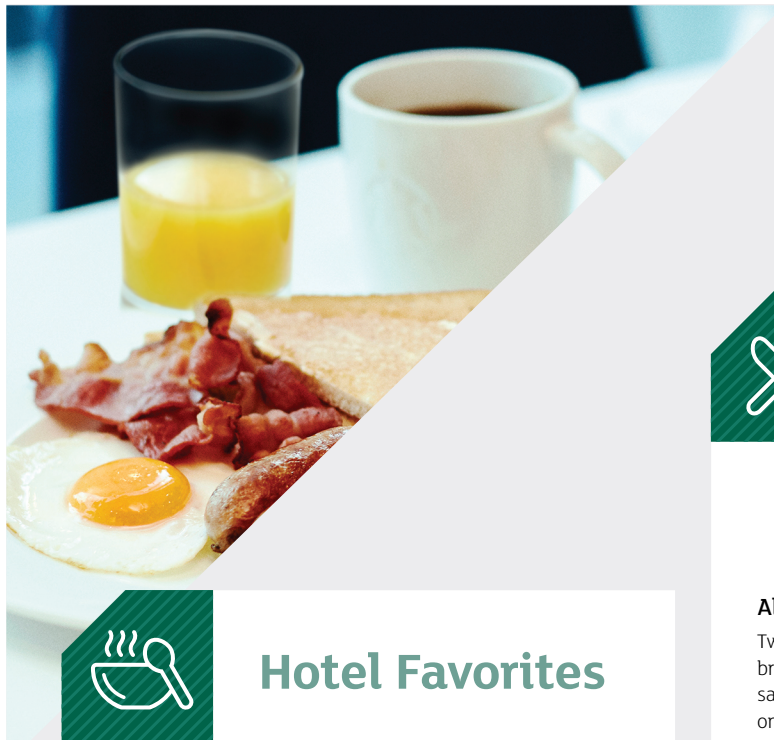




Breakfast Menu

6:00AM to 10:00AM 7 DAYS A WEEK


Holiday Inn
AN IHG® HOTEL



Hub Bar & Grille

Breakfast Hours 6:00AM to 10:00AM 7 DAYS A WEEK



Specialities



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$12.50.

Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$13.00.

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$12.00.

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$10.00.

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$12.50.

All-American Skillet / 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$15.00.

Eggs Benedict / 900 CAL

Two poached eggs and Canadian bacon on an English muffin topped with hollandaise sauce. \$12.00.

Veggie Skillet / 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese. \$13.00.

Biscuits and Gravy / 860 CAL

Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat. \$13.00.

Traditional French Toast / 790 CAL

Four pieces of French toast served with warm maple syrup. \$9.00.

Sausage or Bacon Biscuit with Hashbrowns. / 625 CAL

Your choice of Sausage or Bacon, Scrambled Eggs, and Cheese. \$8.00.

Sides

Fruit \$6.00. / 100 CAL

Breakfast Potatoes \$5.00. / 290 CAL

Bacon \$6.00. / 160 CAL

Sausage \$6.00. / 360 CAL

Toast \$3.00. / 120 CAL

Oatmeal \$6.00. / 450 CAL

Short Stack of Pancakes \$7.00. / 650 CAL

Turkey Bacon \$6.00. / 130 CAL

Drinks

Coffee \$3.50. / 0 CAL

Juice \$4.00. / 110-140 CAL

Tea \$3.50. / 0 CAL

Milk \$3.00. / 150 CAL

Assorted Soft Drinks \$3.50. / 0-160 CAL

**Pick-up Service
Dial Ext.**

*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.

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


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Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$16.00.

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$15.00.

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$15.00.

Add Grilled Chicken. \$6.00. / 187 CAL

Add Shrimp or Steak. \$10.00. / 112-286 CAL

Fried Pickles / 961 CAL

Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade. \$9.00.

Pub Chips / 1370 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$7.50.

Spinach & Artichoke Dip / 720 CAL

A creamy blend of cheeses, spinach and artichokes served warm with tortilla chips. \$12.00.

Shrimp Cocktail / 525 CAL

White Wine Poached Jumbo Shrimp with Cocktail Sauce. \$15.00.



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$15.00.

Add Grilled Chicken. \$6.00. / 187 CAL

Add Shrimp or Steak. \$10.00. / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$24.00.

Mediterranean Cobb Salad / 709 CAL

Grilled chicken, hardboiled egg, cucumber, tomato, crisp bacon, shaved Parmesan, queen olives, and roasted artichokes, and mixed greens served with Caesar dressing. \$22.00.



Entrees

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

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$25.00.

Southwest Chicken & Shrimp Penne / 1520 CAL

Grilled chicken, shrimp and penne pasta with tossed with peppers and onion in a smoked chili cream sauce and served with Ciabatta. \$22.00.

Herb Roasted Pork Medallions. / 1250 CAL

Served with Garlic Mashed Potatoes and Seasonal Vegetables. \$24.00.

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$35.00.

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$22.00.



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. \$16.00.

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. \$18.00.

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. \$19.00.

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. \$17.00.

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. \$17.00.

Grilled Veggie Sandwich / 1070 CAL

Grilled zucchini, tomato, caramelized onion and roasted red peppers served on ciabatta with provolone cheese and pesto mayonnaise. \$18.00.

Mojo Cubano / 923 CAL

Smoked mojo pulled pork, shaved ham, melted Swiss, yellow mustard, and pickles on pressed Cuban bread. \$18.00.

Desserts

Brownie Sundae \$8.00. / 1010 CAL

NY Cheesecake \$10.00. / 800 CAL

Chocolate Chip Cookie Ice Cream

Sandwich. \$8.00. / 975 CAL

Sides

French Fries \$6.00. / 280 CAL

Red Skin Mashed Potatoes \$6.00. / 200 CAL

Rice Pilaf \$6.00. / 210 CAL

Pub Chips \$6.00. / 540 CAL

Seasonal Vegetables \$7.00. / 30 CAL

Baked Potato. \$6.00. / 250 CAL

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Bar Hours 4:00PM to 11:00PM 7 DAYS A WEEK



Beers

Craft

- Blue Moon \$9.00. / 228 CAL
- Goose Island IPA \$9.00. / 240 CAL
- Sam Adams Seasonal \$8.50 / 160+ CAL
- Angry Orchard. \$7.50 / 150 CAL
- White Claw Mango \$7.50 / 100 CAL
- Fat Tire \$8.50. / 150 CAL

Import

- Corona Extra \$8.00 / 148 CAL
- Heineken \$7.00 / 149 CAL
- Stella Artois \$8.50 / 150 CAL
- Modelo. \$8.50 / 143 CAL
- Heineken 0.0 \$6.50 / 0 CAL
- Foster's \$12.00 / 300 CAL

Domestic

- Bud Light \$7.50 / 192 CAL
- Miller Lite \$7.00 / 110 CAL
- Budweiser \$7.00 / 192 CAL
- Coors Light \$7.00 / 150 CAL
- Michelob Ultra \$7.00 / 95 CAL
- PBR \$5.00 / 150 CAL

Draft

- Bud Light \$8.00 / 192 CAL
- Wicked Weed Pernicious IPA \$8.50 / 210 CAL
- Blue Moon \$9.00 / 228 CAL
- Guinness \$9.00 / 250 CAL
- OMB Captain Jack \$9.00 / 250 CAL
- OMB Copper \$9.00 / 250 CAL



Handcrafted Cocktails

- Classic Martini / 240 CAL**
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$14.00
- Margarita / 240 CAL**
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$14.00
- Mojito / 201 CAL**
Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$12.00
- Perfect Rose Old Fashioned / 182 CAL**
Four Roses Bourbon, lemon sour, simple syrup, cherry \$14.00

- Manhattan / 240 CAL**
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$14.00
Maker's Mark for only \$2.00 more.
- Mexican Mule / 240 CAL**
Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$13.00
- Moscow Mule / 148 CAL**
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$13.00
- Holiday Inn Iced Tea / 220 CAL**
Vodka, Gin, Rum, Tequila, Orange Liqueur, Sour Mix, Cranberry Juice, and Sprite. \$16.00



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Kendall-Jackson, CA	\$16.00	\$40.00
Chardonnay William Hill, CA	\$13.00	\$35.00
Prosecco La Marca, Italy	\$12.00	\$35.00
Sauvignon Blanc Canyon Road, CA	\$11.00	\$32.00
Pinot Grigio Dazante, CA	\$13.00	\$35.00
Riesling Chateau St. Michelle, WA	\$14.00	\$37.00



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Kendall-Jackson, CA	\$17.00.	\$50.00.
Cabernet Sauvignon William Hill, CA	\$13.00.	\$35.00.
Merlot Benzinger, CA	\$11.00	\$30.00
Pinot Noir Meomi, CA	\$16.00	\$50.00
Merlot Rodney Strong, CA	\$14.00	\$40.00
Pinot Noir Rodney Strong, CA	\$16.00.	\$50.00.

Drinks

- Coffee \$3.50 / 0 CAL
- Tea \$3.50 / 0 CAL
- Milk \$3.00 / 150 CAL
- Assorted Soft Drinks \$3.50 / 0-160 CAL