COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$14
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$16
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$16
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$14
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$15
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$15
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$14

BEERS

DRAFT:	
Michelob Ultra (95 cal)	\$6
Nueces Brewery Supremo (103 cal)	\$6
Dos Equis Mexican Lager (130 cal)	\$6
Nueces Brewery OG (115 cal)	\$6
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$7
Coors Light (102 cal)	\$7
Dos Equis XXX (145 cal)	\$8
Corona Premier (90 cal)	\$8
CRAFT:	
White Claw (100 cal)	\$7
Fat Tire (150 cal)	\$7
Ask your server what's on tap!	

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$15/45
Pinot Gris J. Vineyards, CA	\$12/36
Cabernet Sauvignon Silver Gate, California	\$17/49
Pinot Noir Meomi, CA	\$12/36

NON-ALCOHOLIC BEVERAGES

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

HOURS 7 DAYS A WEEK 11:00AM TO 11:30PM

SHARE

Crispy Chicken Wings 🗟 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$15
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$14
Doritos [™] Nachos Nacho Cheese Doritos [™] , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$8	\$15
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal) TOSS	\$12
Caesar Salad & Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	\$12
Southwest Salad Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	\$18
Plus-Ups:	.40

SAVOR

Salmon (350 cal)

Roasted Chicken (140 cal)

Fried Chicken (815 cal)

All American Burger*	\$15
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$2
Bacon (220 cal)	+\$3	Avocado (60 cal)	+\$4

Spicy Chicken Bacon Ranch
Fried or Roasted Chicken, Brioche Bun, Bacon,
Tomato, Romaine, Jalapeno Ranch (1280 cal)

Served with House-Seasoned Fries – Non-spicy upon request

Sweet Soy Salmon*

\$16

Fried or Roasted Chicken, Brioche Bun, Bacon,
Tomato, Romaine, Jalapeno Ranch (1280 cal)

\$20

Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)

COMPLEMENT

House Fries (425 cal) 🜌	\$7
Side Salad (110 cal) 🕏 🗟	\$8
Roasted Broccoli (85 cal) 🖊 🛦	\$7

INDULGE

Blueberry Cheesecake 🔊		
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)		

*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. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. 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. 4616

A 22% service charge and applicable sales tax will be added to the price of all items.

+\$8

+\$10

+\$9

