

## COCKTAILS

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

## BEERS

### DRAFT:

<b>Bud Light</b> (192 cal)	\$8
<b>Michelob Ultra</b> (85 cal)	\$8
<b>Dos Equis Mexican Lager</b> (130 cal)	\$8
<b>Voodoo Ranger IPA</b> (220 cal)	\$8

### DOMESTIC & IMPORT:

<b>White Claw Hard Seltzer</b> (100 cal)	\$8
<b>Miller Lite</b> (110 cal)	\$8
<b>Heineken 0.0 (Non-alcoholic)</b> (69 cal)	\$8
<b>Stella Artois</b> (150 cal)	\$8

### CRAFT:

<b>Sam Adams Seasonal</b> (160+ cal)	\$8
<b>Angry Orchard</b> (190 cal)	\$8

Ask your server what's on tap!

## WINE

<i>105-125 cal per glass</i>	<i>Glass/Bottle</i>
<b>Chardonnay Silver Gate, CA</b>	\$12/48
<b>Chardonnay Kendall-Jackson, California</b>	\$14/52
<b>Cabernet Sauvignon Silver Gate, California</b>	\$12/48
<b>Pinot Noir Meomi, CA</b>	\$14/48

## NON-ALCOHOLIC BEVERAGES

<b>Coffee</b> (0 cal)	\$3
<b>Tea</b> (0 cal)	\$3
<b>Milk</b> (150 cal)	\$1.50
<b>Assorted Soft Drinks</b> (0-160 cal)	\$4

### HOURS

**MON - FRI 5:30PM TO 10:00PM**  
**SAT & SUN 5:00PM TO 10:00PM**

## SHARE

<b>Crispy Chicken Wings</b>	\$15
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
<b>Meat Lovers Flatbread</b>	\$14
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
<b>Doritos™ Nachos</b>	\$15
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
<b>Add Roasted Chicken</b> (140 cal) +\$9	
<b>Margherita Flatbread</b>	\$12
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

## TOSS

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

### Plus-Ups:

Roasted Chicken (140 cal)	+\$9
Salmon (350 cal)	+\$11
Fried Chicken (815 cal)	+\$9

## SAVOR

<b>All American Burger*</b>	\$17
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

### Plus-Ups:

Double Patty (300 cal)	+\$7	Cheese (90 cal)	+\$2.50
Bacon (220 cal)	+\$5	Avocado (60 cal)	+\$4

<b>Spicy Chicken Bacon Ranch</b>	\$15
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
<i>Served with House-Seasoned Fries – Non-spicy upon request</i>	
<b>Sweet Soy Salmon*</b>	\$25
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

## COMPLEMENT

<b>House Fries</b> (425 cal)	\$6
<b>Side Salad</b> (110 cal)	\$6
<b>Roasted Broccoli</b> (85 cal)	\$6

## INDULGE

<b>Blueberry Cheesecake</b>	\$11
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.

\*NOTICE: Beef may be served raw or undercooked.

For parties of 10 or more a 20% gratuity will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request. We avoid gluten-containing

## RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



**ROOM SERVICE**  
Dial Ext. 0

# DINNER MENU

