

Flight Lounge

Small Plates

Bang Bang Cauliflower  	\$14
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$19
Bite-size crab cakes, lemon remoulade	
Tuscan Chicken Flatbread	\$18
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$19
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$16
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$15
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
Chicken Quesadilla	\$17
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$9 sub shrimp +\$7	

Handhelds

Served with choice of fries or side salad

White BBQ Grilled Chicken Sandwich	\$17
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
Grilled Italian Vegetable Sandwich 	\$16
Grilled eggplant, portobello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad	
Cuban Sandwich	\$18
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Turkey Club	\$18
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$24
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
Mushroom Swiss Burger*	\$24
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
IMPOSSIBLE® Burger 	\$24
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	
Grilled Chicken Sandwich	\$21
Grilled chicken, sun-dried tomato pesto, baby arugula and fresh mozzarella on warm naan bread, balsamic glaze	

Salads & Soup

Soup du Jour	\$14
Ask your server for today's offering	
Grapefruit, Beet & Kale Salad 	\$16
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Brussels Sprout & Pear Salad 	\$16
Shaved Brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette	
Caesar Salad	\$16
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$8 shrimp +\$10 salmon* +\$12	
Cobb Salad	\$20
Lettuce wedges, grilled chicken, bacon, avocado, tomato, crumbled blue cheese, ranch dressing	

Mains

Sweet Soy Glazed Salmon*	\$35
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
Mediterranean Shrimp Pasta	\$37
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Wild Mushroom Cauliflower Risotto  	\$30
Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan	
Roasted Herb Chicken 	\$34
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Chimichurri Filet* 	\$48
Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan	

Desserts

Cheesecake 	\$14
Classic New York-style cheesecake	
Chocolate Cake 	\$14
Chocolate cake with chocolate frosting	
Crème Brûlée  	\$14
With raspberry coulis	

***NOTICE: 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.**

For parties of 6 or more, a 21% service charge will be automatically added to the bill.
Room Service Available 4:00 PM - 9:00 PM: Press "Room Service" button on your phone to order.
All orders have a \$4 delivery charge + 21% gratuity automatically added.



Gluten Free



Vegetarian



Vegan

Evening

Signature Cocktails

Margarita	\$15
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$16
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$15
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$15
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$16
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Honey Walnut Old Fashioned	\$18
Buffalo Trace Bourbon, house-made honey syrup, Angostura, black walnut bitters	
Hibiscus Paloma	\$15
Lalo Tequila, 400 Conejos Mezcal, house-made lime sour, Monin hibiscus syrup, grapefruit	
American Mule	\$15
Tito's Handmade Vodka, Fever-Tree ginger beer, fresh lime juice	

Beers & Beyond

DRAFT		
Stella Artois	ABV 5.2% BEL	\$9
Modelo Especial	ABV 4.6% MEX	\$9
Samuel Adams Seasonal	ABV 4.9% MA	\$9
Michelob Ultra	ABV 4.2% MO	\$9
Fiddlehead IPA	ABV 6.2% VT	\$10
Guinness Stout	ABV 4.3% IE	\$9
BOTTLED		
Michelob Ultra	ABV 4.2% MO	\$8
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5.0% AMS	\$8
Voodoo Ranger Juicy Haze IPA	ABV 7.5% CO	\$9
Kona Big Wave	ABV 4.4% HI	\$8
Athletic Brewing Upside Dawn	ABV 0.4% CT	\$8
Golden Ale		
Stella Artois	ABV 5.2% BEL	\$8
BEYOND BEER		
Gin & Juice Assorted Flavors by Dre & Snoop	ABV 5.0% NY	\$9
High Noon Vodka Seltzer	ABV 4.5% CA	\$9
Angry Orchard Hard Cider	ABV 5.0% NY	\$8

Zero Proof

Cucumber Gimlet <i>(non-alcoholic)</i>	\$12
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, Fever-Tree club soda	
Cranberry Refresher <i>(non-alcoholic)</i>	\$12
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	

Wines

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$12 \$45
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Riesling	\$14 \$54
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$12 \$45
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$16 \$60
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$14 \$54
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$12 \$45
<i>California</i>	
La Crema Chardonnay	\$15 \$58
<i>Monterey, California</i>	
Santa Margherita Pinot Grigio	\$15 \$58
<i>Veneto, Italy</i>	
BUBBLES & ROSÉS	
Ruffino D.O.C Prosecco	\$15 \$58
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$12 \$45
<i>Vin de France, NV</i>	
Avaline Rose	\$15 \$58
<i>Vin de France, NV</i>	
Whispering Angel Rosé	\$16 \$62
<i>Provence, France</i>	
REDS	
Angeline Pinot Noir	\$12 \$45
<i>California</i>	
House of Brown Red Blend	\$15 \$58
<i>Lodi, California</i>	
Conundrum Red Blend	\$16 \$60
<i>California</i>	
Liberty School Cabernet Sauvignon	\$12 \$45
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$15 \$52
<i>Sonoma, California</i>	
Meiomi Pinot Noir	\$16 \$60
<i>California</i>	