



## SPECIALTIES

**PANCAKES 11**  
Griddled pancakes topped with butter and served with warm syrup. 1300 CAL

**TRADITIONAL FRENCH TOAST 11**  
Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL

**SUNRISE SANDWICH 11.5**  
Eggs, any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. 840 CAL

**MORNING BREAKFAST BURRITO 11**  
Two eggs scrambled with onion, peppers, bacon, crisp potatoes and shredded cheese stuffed into a warm flour tortilla. 1280 CAL

**WESTERN SKILLET 14**  
Grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar. 860 CAL

**EGGS BENEDICT 15**  
A timeless classic of two poached eggs and ham atop an English muffin and topped with Hollandaise sauce. 900 CAL

**GRILLED TOMATO AND AVOCADO PANINI 13**  
Grilled tomatoes layered on multigrain bread with avocado and topped with pepper jack cheese. 1050 CAL

**VEGGIE SKILLET 13**  
Two eggs, cooked any style, broccoli, mushrooms, peppers, onion, and tomatoes served with breakfast potatoes and topped with shredded cheddar cheese. 850 CAL

## HOTEL FAVORITES

**INNJOYABLE BREAKFAST 12**  
Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL

**SLIDER TRIO 15**  
One of each Bacon-Sausage-Ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL

**TAILOR MADE 3 EGG OMELETTE 16**  
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. 640+ CAL

**START FRESH WRAP 12**  
Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes. 820 CAL

**MALTED MINI WAFFLES 11**  
Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

**BUILD YOUR PERFECT BREAKFAST 13**  
Choose your two eggs, meat and a side. Perfect! 560+ CAL

## SIDES

**FRUIT 100 CAL 5**

**BACON 160 CAL 4.5**

**SAUSAGE 360 CAL 4.5**

**HAM 150 CAL 4.5**

**CEREAL WITH MILK 120-170 CAL 5**

**TOAST 120 CAL 3**

**BREAKFAST POTATOES 290 CAL 4**

## BEVERAGES

**COFFEE 0 CAL 4**

**JUICE 110 CAL 4.5**

**TEA 0 CAL 4**

**MILK 80-150 CAL 4**

**ASSORTED SOFT DRINKS 80-150 CAL 4**

## ROOM SERVICE

Weekdays: 4:15PM to 9:45PM  
Weekends: 4:15PM to 10:45PM

Please use room service speed dial. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room.  
A \$3.00 delivery charge, a 18% service charge, and applicable sales tax will be added to the price of all items.



(BURGER THEORY™)



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## STARTERS

### (BUFFALO WINGS) 14

Six Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 590-680 CAL

### BUTTERMILK CHICKEN STRIPS 14

Golden-brown Marinated Strips of Chicken • Honey Mustard or BBQ Sauce 600-700 CAL

### FIRECRACKER SHRIMP 14

Lightly Fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

### FRIED PICKLES 9.5

Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade 680 CAL

### NACHO FRIES 14.5

BT Queso • Bacon • Pico de Gallo • Sour Cream • Guacamole 1430 CAL

### SOFT PRETZEL STICKS 11

Baked Soft Pretzel Sticks served with IPA Mustard 583 CAL

## SALADS

### (CRISPY CHICKEN) 14.5

Fresh Mixed Greens • Crispy Buttermilk Chicken Strips • Tomato • Cucumber • Cheddar Cheese 900-1320 CAL

### BT COBB SALAD 16

Fresh Mixed Greens • Grilled Chicken • Bacon • Tomato • Cucumber • Red Onion • Chopped Egg • Crumbled Bleu Cheese 650-1070 CAL

### CHICKEN CAESAR 14.5

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons 710 CAL  
Substitute Grilled Shrimp 6.5 710 CAL

### TROPICAL SHRIMP SALAD 16

Garlic lime marinated rock shrimp, caramelized pineapple, avocado, pickled red onions, feta cheese, couscous, black beans, and cucumbers served on a bed of fresh greens with mango vinaigrette 741 CAL

## HOUSE BURGERS

Served on your choice of a brioche bun (310 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (260 CAL) or a House Salad (80-260 CAL) for only \$4 more!

### THE CLASSIC\*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce  
Single 14 810 CAL Double 17 1345 CAL

### LONESTAR\*

Cheddar Cheese • Bacon • Onion Rings • BBQ Sauce  
Single 15 880 CAL Double 19 1425 CAL

### ON THE BORDER\*

Pepperjack Cheese • Guacamole • Pico de Gallo • KGB Sauce  
Single 16 790 CAL Double 20 1325 CAL

### THE PHILLY\*

Monterey Jack Cheese • Onions • Mushrooms • Roasted Peppers • KGB Sauce  
Single 14 800 CAL Double 18 1335 CAL

### FARM FRESH\*

Boursin™ Cheese • Grilled Onions • Portobello Mushrooms • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo  
Single 15 810 CAL Double 19 1360 CAL

### (BT BOSS\*)

1/2 Pound Burger stuffed with Cheddar Cheese • Swiss Cheese Bacon • Grilled Onions • Topped with Swiss Cheese • Cheddar Cheese • Lettuce • KGB Sauce  
Single 17 1320 CAL Double 21 1955 CAL

### SLIDER TRIO\*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce  
15 1100 CAL

### SOUTHERN BLUES BURGER\*

1/3 pound certified angus beef topped with crumbled bleu cheese, sweet southern slaw, crispy onion strings, wasabi mayo, and dill pickle chips served on a toasted potato bun  
Single 14.5 1012 CAL Double 18.5 1442 CAL

## (BUILD YOUR BURGER)

Served on your choice of a brioche bun (310 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (260 CAL) or a House Salad (80-260 CAL) for only \$4 more!

### STEP 1 CHOOSE IT

#### Beef\*

Our own blend of Certified Angus Beef™ chuck, brisket and short rib

#### Chicken Breast

House-marinated and grilled

#### Veggie

100% meatless with mixed grains and vegetables

### STEP 2 SIZE IT

	Single 13	Double +17	Triple +21
Beef*	430 CAL	860 CAL	1290 CAL
Chicken	280 CAL	560 CAL	840 CAL
Veggie	170 CAL	340 CAL	510 CAL



### STEP 3 TOP IT (NO CHARGE)

#### Cheese: (choose one)

American 105 CAL • Cheddar 115 CAL • Swiss 110 CAL  
Jack 105 CAL • Bleu 100 CAL • Boursin™ 120 CAL

#### Veggies:

Lettuce 10 CAL • Tomato 10 CAL  
Onion 15 CAL • Pickles 10 CAL

#### Sauce:

KGB (Killer Good Burger) Sauce 180 CAL  
Ketchup 40 CAL • Mustard 35 CAL  
Mayonnaise 200 CAL • BBQ Sauce 60 CAL  
Roasted Garlic Mayo 200 CAL • Buffalo 50 CAL

### STEP 4 LOAD IT (\$2.5 EACH)

Grilled Onions 40 CAL  
Coleslaw 120 CAL  
Onion Ring 130 CAL  
Green Pepper 10 CAL  
Sautéed Mushrooms 20 CAL  
Grilled Portobello 20 CAL  
Thick-Cut Bacon 90 CAL  
Roasted Red Peppers 10 CAL  
Jalapeños 10 CAL  
Fried Egg 100 CAL  
Avocado 160 CAL

## NO BURGER = NO PROBLEM

### CRISPY FISH SANDWICH 15

Parmesan-Panko Atlantic Cod • Lettuce • Tartar Sauce • Potato Bun 910 CAL

### SPICY CHICKEN SANDWICH 15

Crispy, pickle brined and hand breaded spicy chicken breast served on a toasted potato bun with pickled red onions, shredded romaine, and spicy mayo 845 CAL

### (SRIRACHA SIRLOIN\*) 25

House Marinated Sirloin • Sriracha Glaze • Smashed Potatoes • Grilled Vegetables 940 CAL

### DOWN HOME RUBEN\* 15

Lean Corned Beef • Swiss Cheese • Creamy Slaw • KGB Sauce • Rye Bread 1040 CAL

### FISH TACOS 16

Parmesan-Panko Atlantic Cod • Cabbage • Pico de Gallo • Cilantro Crema • Flour Tortillas 1000 CAL

( House Specialty )

\*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.




# (BURGER THEORY™)

## (DRAFT AND CRAFT BEERS)

<b>Coors Light</b> , American Light Lager	102 CAL	5.5
<b>Founder's Red's Rye</b> , Rye IPA	211 CAL	7.5
<b>Rotating Voodoo Ranger</b> , IPA	275 CAL	7.5
<b>Rotating Founder's Craft</b> , Varies.	150-250 CAL	8.5
<b>Rotating New Belgium</b> , Varies.	150-250 CAL	8.5
<b>Rotating Blake's Cider</b> , Varies.	170-200 CAL	7.5
<b>Rotating Perrin Craft</b> , Varies	150-250 CAL	8.5
<b>Rotating New Holland Craft</b> , Varies	150-250 CAL	8.5
<b>Rotating Blackrocks Craft</b> , Varies	150-250 CAL	8.5
<b>Rotating Nitro Craft</b> , Varies.	150-250 CAL	8.5

## BOTTLED BEERS

<b>Angry Orchard Crisp Apple</b> , Cider	200 CAL	5.5
<b>Blue Moon</b> , Belgian Style Wheat Ale	228 CAL	5.5
<b>Budweiser</b> , American Adjunct Lager	193 CAL	4.5
<b>Coors Light</b> , American Light Lager	136 CAL	4.5
<b>Corona Extra</b> , Pale Lager	197 CAL	5.5
<b>Founders All Day</b> , American IPA	196 CAL	6
<b>Goose Island IPA</b> , English IPA	236 CAL	6
<b>Guinness</b> , Irish Dry Stout	168 CAL	5.5
<b>Heineken</b> , Euro Pale Lager	200 CAL	5.5
<b>Killian's Irish Red</b> , Red Lager	196 CAL	5.5
<b>Miller Lite</b> , Light Lager	128 CAL	4.5
<b>Modelo Especial</b> , American Adjunct Lager	180 CAL	5.5
<b>New Belgium Fat Tire</b> , Belgian Style Ale	213 CAL	5.5
<b>Rolling Rock</b> , American Adjunct Lager	180 CAL	5.5
<b>Samuel Adams Boston Lager</b> , Vienna Lager	196 CAL	5.5
<b>Stella Artois</b> , Euro Pale Lager	208 CAL	5.5
<b>White Claw</b> , Seltzer Cocktail.	100 CAL	5
<b>Founder's Solid Gold</b> , Premium Lager.	138 CAL	4
<b>Rotating Founder's Seasonal</b> , Varies.	150-250 CAL	6
<b>Rotating Farm Haus Cider</b> , Cider.	130 CAL	5.5
<b>Rotating Blake's Cider</b> , Varies.	170-200 CAL	5.5
<b>Rotating Perrin</b> , Varies.	170-250 CAL	6
<b>Rotating Bell's</b> , Varies.	170-250 CAL	6
<b>Bartender's Choice</b> , Varies.	160-250 CAL	6.5

 Brewed Locally

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## WHITE WINE

80-145 CAL PER GLASS  
500-600 CAL PER BOTTLE

	GLASS	BOTTLE
<b>Kendall-Jackson</b> , Chardonnay, CA	8	24
<b>William Hill</b> , Chardonnay, CA	12	40
<b>Chateau Ste. Michelle</b> , Riesling, WA	8	24
<b>La Marca</b> , Prosecco, Italy	8	24
<b>J. Vineyards</b> , Pinot Gris, CA	13	40
<b>Canyon Road Chardonnay</b> , house	7	18

## RED WINE

150 CAL PER GLASS  
625 CAL PER BOTTLE

	GLASS	BOTTLE
<b>Kendall-Jackson</b> , Cabernet Sauvignon, CA	11	34
<b>William Hill</b> , Cabernet Sauvignon, CA	12	40
<b>J. Vineyard</b> , Pinot Noir, CA	12	40
<b>Canyon Road Cabernet</b> , house	7	24
<b>Canyon Road Merlot</b> , house	7	24
<b>Columbia Crest</b> , Merlot, WA	9	28

## COCKTAILS

<b>Cucumber Agave Smash</b> , Effen Cucumber Vodka • Cucumber • Mint • Agave Nectar • Fresh Lime Juice	165 CAL	13
<b>Jack Daniels Lemonade</b> , Jack Daniel's Tennessee Whiskey • Triple Sec • Sweet and Sour • Sprite	239 CAL	13
<b>Noble Paloma</b> , Casa Noble Reposado Tequila • Grapefruit Juice • Simple Syrup • Fresh-squeezed Lime Juice • Club Soda	190 CAL	13
<b>PeachBerry Punch</b> , Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade	190 CAL	13
<b>Pina Poma Martini</b> , Smirnoff Pineapple Vodka • Pama • Pomegranate Syrup • Pineapple Juice	224 CAL	13
<b>Whiskey Citrus Splash</b> , Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice	200 CAL	13

## (SWEET JARS)

7

**Apple Crumb** 530 CAL • **Brownie Sundae** 700 CAL  
**Carrot Cake** 710 CAL • **Chocolate Mousse** 340 CAL