COCKTAILS

Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)Cucumber Basil Smash\$14Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)\$12The Eastwood\$12Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)\$12Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)\$12Old Fashioned\$14House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)\$14		
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal) The Eastwood \$12 Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal) Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal) Old Fashioned \$14 House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal) Mule \$12 House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal) Margarita \$14 Tequila, Cointreau, Fresh Lime Juice,	Absolut Vodka, Pineapple Juice,	\$14
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)Old Fashioned 	Beefeater Gin, Fresh Cucumber & Basil,	\$14
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal) Old Fashioned \$14 House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal) Mule \$12 House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal) Margarita \$14 Tequila, Cointreau, Fresh Lime Juice,	Redemption Rye Whiskey, Sweet	\$12
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal) Mule \$12 House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal) Margarita \$14 Tequila, Cointreau, Fresh Lime Juice,	Jack Daniels Whiskey, Black Cherry	\$12
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal) Margarita \$14 Tequila, Cointreau, Fresh Lime Juice,	House Whiskey, Simple Syrup,	\$14
Tequila, Cointreau, Fresh Lime Juice,	House Vodka or Whiskey, Ginger Beer,	\$12
	Tequila, Cointreau, Fresh Lime Juice,	\$14

BEERS

DRAFT:	
Michelob Ultra (128 cal)	\$6
10 Barrel Apocalypse IPA (195 cal)	\$6
Blue Moon (228 cal)	\$6
DOMESTIC & IMPORT:	
Bud Light (192 cal)	\$7
Coors Light (102 cal)	\$7
Corona Extra (148 cal)	\$8
Stella Artois (150 cal)	\$8
CRAFT:	
White Claw Blackberry (100 cal)	\$6
Fat Tire (150 cal)	\$6

WINE

105-125 cal per glass	Glass/Bottle	
Chardonnay Silver Gate, CA	\$9/27	
Sauvignon Blanc Bonterra, CA	\$9/27	
Cabernet Sauvignon Silver Gate,	\$9/27	
California		
Pinot Noir Silver Gate, CA	\$9/27	

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$0
Tea (0 cal)	\$0
Milk (150 cal)	\$2.50
Assorted Soft Drinks (0-160 cal)	\$5

SHARE

Crispy Chicken Wings 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (1190-1270 cal)	\$15
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (735 cal)	\$16
Doritos [™] Nachos <i>₹</i> Nacho Cheese Doritos [™] , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1415 cal) Add Roasted Chicken (140 cal) +\$4	\$13
Balsamic Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	\$15
TOSS	

Caesar Salad 🗟	\$14
Romaine, Spinach, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 🜌	\$15
Romaine, Spinach, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado,	
Jalapeno Ranch (680 cal)	
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Plus-Ups:	
Roasted Chicken (140 cal)	+\$4
Salmon (320 cal)	+\$5
Fried Chicken (775 cal)	+\$4

SAVOR

All American Burger*	\$17
Angus Beef, Lettuce, Tomato, Onion, Pickle (970 cal)	
Served with House-Seasoned Fries	

Plus-Ups: Double Patty (295 cal) Bacon (105 cal)	+\$4 +\$1.50	Cheese (90 cal) Avocado (60 cal)	+\$1.50 +\$3
Spicy Chicken Bacon Fried or Roasted Chicken Tomato, Romaine, Jalape	\$16		

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

Sweet Soy Salmon*

Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (760 cal)

COMPLEMENT

House Fries (425 cal) 🜌	\$6
Side Salad (150-205 cal) 🜌 🗟	\$6
Roasted Broccoli (80 cal) 🜌 🗟	\$5

INDULGE

Berry Cheesecake 🜌 Crumbled Topping, White Chocolate, Lemon Curd (765 cal) \$10

\$21

*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. 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. 4909 A 20% service charge and applicable sales tax will be added to the price of all items.

