



Holiday Inn
& Suites

Onyx

Dinner Hours: 5:00pm to 9:00pm Daily



Buffalo Wings \$16

Served with Carrot and Celery Sticks.
Your choice of sauce Buffalo, Coca-Cola BBQ or Honey Sriracha.

Chicken Strips \$15

Served with housemade Pub Chips.
Your choice of Honey Mustard or Barbecue Sauce

Caesar Salad \$16

Crisp Romaine Lettuce, shaved Parmesan Cheese and Croutons
Tossed in Caesar Dressing
Add Grilled Chicken \$5.00
Add Shrimp or Steak \$8.00



Citrus Grilled Salmon \$25

A fillet of Salmon finished in a Citrus,
White Wine Butter Sauce

Garden Penne Pasta \$19

Sautéed Vegetables and Penne Pasta tossed with Roasted Red Peppers
and Pesto, topped with shaved Parmesan and served with Ciabatta.
Add Grilled Chicken \$5.00
Add Steak or Shrimp \$8.00



Classic Burger \$17

8 oz. charbroiled Angus Beef Burger,
seasoned and topped with your choice of Cheese.

Tuscan Chicken Sandwich \$19

Grilled Chicken topped with Provolone Cheese,
Roasted Red Pepper, Lettuce, Tomatoes
Served on Ciabatta Roll



Premium Steak Sandwich \$23

Shaved Tenderloin Grilled with Peppers, Onions, Mushrooms
and Melted Provolone Cheese finished with our housemade
Whiskey Au-Jus and served on Ciabatta Roll



NY Cheesecake \$9

Ice Cream \$8

For parties of 8 or more, 18% gratuity will be automatically added to the bill.

Beers

Import

Corona Extra \$11
Modelo Especial \$11
Stella Artois \$11
Pacífico \$11
Heineken \$11
Heineken 0.0 (Non-Alcohol) \$11

Domestic

Bud Light \$10
805 IPA \$10
Budweiser \$10
Michelob Ultra \$10
Coors Light \$10

Draft

Bud Light \$10
805 IPA \$10
Pacífico \$10
Cali Squeeze \$10
Modelo \$10



Drinks

Assorted Soft Drinks \$4
Coffee \$4
Tea \$4
Milk \$4
Red Bull \$6



Handcrafted Cocktails

Bloody Mary \$18

Smirnoff Vodka,
Housemade Bloody Mary Mix

Margarita \$19

Corazon Blanco Tequila, Cointreau,
Fresh Squeezed Lime Juice

Manhattan \$18

Jim Beam Kentucky Straight Bourbon,
Whiskey, Sweet Vermouth, Angostura
Bitters. Maker's Mark for only \$6 more

Negroni \$19

Gin, Campari and Sweet Vermouth

Mojito \$18

Castillo Silver Rum,
Muddled Garden-Fresh Mint, Club Soda,
Fresh Squeezed Lime Juice, Sugar



White Wines

Chardonnay Kendall-Jackson, CA
Chardonnay William Hill, CA
Chardonnay Josh Cellars
Chardonnay Mondavi Napa
Chardonnay Meiomi
Chardonnay Woodbridge

Glass	Bottle
\$15	\$39
\$14	\$36
\$15	\$38
\$15	\$39
\$14	\$36
\$14	\$32

Red Wines

Cabernet Sauvignon Kendall-Jackson, CA
Cabernet Sauvignon Josh Cellars
Cabernet Sauvignon Mondavi Napa
Cabernet Sauvignon Woodbridge
Cabernet Sauvignon Meiomi
Cabernet Sauvignon Justin

\$15	\$38
\$14	\$36
\$15	\$38
\$14	\$32
\$14	\$36
\$15	\$38

PIZZA MENU



MADE TO ORDER IN-HOUSE

	SM 7" 4 SLICES	MED 12" 8 SLICES	12 SLICES
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MORE CHEESE PLEASE PIZZA

THE NAME SAYS IT ALL!

\$11	\$17	\$21
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DOUBLE PEP

100% MOZZARELLA & DOUBLE THE PORTION OF PEPPERONI

\$12	\$18	\$23
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EAT MORE MEAT PIZZA

FOR THE MEAT LOVER IN YOU, PEPPERONI, SAUSAGE, HAM

\$13	\$21	\$24
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GARDEN D'LITE

VEGGIE PIZZA WITH ALL YOUR FAVORITES STRAIGHT FROM THE GARDEN

\$13	\$20	\$23
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ALOHA PIZZA

THE CLASSIC HAWAIIAN PIZZA WITH CHEESE, HAM AND FRESH PINEAPPLE...IF YOU ARE FEELING FRISKY TRY IT WITH JALAPENO

\$13	\$20	\$24
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MARGHERITA PIZZA

A LIGHT PIZZA WITH OLIVE OIL, GARLIC, FRESH BASIL, FRESH TOMATOES AND MOZZARELLA CHEESE. PERFECT WITH COLD DRINK ON A HOT SUMMER NIGHT

\$13	\$19	\$22
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CHICKEN ALFREDO

COMBINES TWO OF YOUR FAVORITES: CHICKEN ALFREDO AND PIZZA! MADE WITH ALFREDO CREAM SAUCE INSTEAD OF THE TRADITIONAL TOMATO

\$14	\$21	\$25
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EXTREME SUPREME

A GENEROUS PORTION OF BOTH VEGGIES AND MEATS

\$14	\$21	\$25
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MAKE IT YOUR WAY(SINGLE TOPPING)

BUILD YOUR OWN PIZZA (\$2.00 PER ADDITIONAL TOPPING)

\$12	\$17	\$21
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EXTRA CHEESE	PEPPERONI	SAUSAGE
HAM	CHICKEN	MUSHROOMS
BELL PEPPERS	JALAPENO	PINEAPPLE

Thank you!

EFFECTIVE AS OF FEBRUARY 2024