



# CAFE SAGE

Dinner Hours 5:00 PM - 10:00 PM Daily



## Appetizers

### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$11

### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbeque sauce. \$10

### Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$11

*Add grilled chicken \$6 / 1120 CAL*

### Fried Green tomatoes / 162 CAL

Breaded and fried, topped with cheese and ranch \$9

### Hummus & Pita / 1650 CAL

Seasoned with sea salt, lemon and topped with pesto and served with warm pita wedges, vegetables, feta and green olives. \$10



## Salads

### Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10

*Add grilled chicken \$6 / 870 CAL*

*Add Steak \$7 / 955 CAL Add shrimp \$8 / 1090 CAL*

### Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$17



## Entrees

*All of our Entrees are served with your choice of two sides; Pasta dishes are served with one side.*

### Atlantic Salmon / 612 CAL

Fried Green tomatoes, corn maque choux, seasonal vegetables \$24

### Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with Ciabatta. \$12.00 *Add grilled chicken \$6 / 1080 CAL*

### Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$32

### Vegetarian rice bowl / 540 CAL

Seasonal vegetables, chick peas, herb vinaigrette, yum yum sauce \$15 *add grilled Chicken \$6 / 1080 CAL*



## Burgers & Sandwiches

*All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.*

### Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$13

### BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbeque sauce, crisp bacon and melted Cheddar cheese. \$16

### BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$13

### Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$15 *Add bacon for an additional \$3*

### Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on Ciabatta with pesto mayonnaise. \$15

## Desserts

### Brownie Sundae \$5 / 1010 CAL

### NY Cheesecake \$9 / 800 CAL

## Sides

### French Fries \$6 / 280 CAL

### Red Skin Mashed Potatoes \$7 / 200 CAL

### Rice Pilaf \$7 / 210 CAL

### Pub Chips \$6 / 540 CAL

### Seasonal Vegetables \$7 / 30 CAL

### Room Service Dial Ext. 100

A 15% service charge and applicable sales tax will be added to the price of all items. Delivery charge \$3

**\*Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 8 or more, a 15% gratuity will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



## Beers

### Craft

Rivera lager \$6

Goose Island IPA \$7 Seven

Saturdays \$7 Sierra

Nevada Pale Ale \$6 Blue moon \$6

### Import

Corona Extra \$6 Heineken \$6

Stella Artois \$5

### Domestic

BudLight\$5

MillerLite \$5

Budweiser \$3

Michelob Ultra \$5

## Drinks

Coffee \$2.75 / 0 CAL

Tea \$3 / 0 CAL

Milk \$2.75 / 150 CAL

Assorted Soft Drinks \$3 / 0-160 CAL

Bar Hours 5:00 PM - 11:00 PM Daily

## Handcrafted Cocktails

### Margarita

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$12

### Moscow Mule

Smirnoff vodka, ginger beer, fresh-squeezed lime juice \$12

### Jack Daniel's Lemonade

Jack Daniel's Tennessee Whiskey, Aperol, simple syrup, fresh-squeezed lime juice \$12

### Noble Paloma

Casa Noble Reposado tequila, grapefruit juice, simple syrup, fresh-squeezed lime juice, club soda \$11

### Mojito

Castillo Rum, muddled garden-fresh mint, club soda, fresh-squeezed lime juice, sugar \$12

### Classic Martini

New Amsterdam vodka or New Amsterdam gin, splash of Martini & Rossi dry vermouth, olive or lemon twist \$12

### Bloody Mary

Smirnoff vodka, housemade Bloody Mary mix \$10

### Perfect Rose Old Fashioned

Four Rose's bourbon, lemon sour, simple syrup, cherry \$12

## Red Wines

	GLASS	BOTTLE
Pinot Noir Monterey vineyard, California	\$12	\$42
Merlot Canyon Road, California	\$8	\$32
Merlot Rodney Strong, California	\$8	\$32
Cabernet Sauvignon Kendall-Jackson, California	\$12	\$40
Cabernet Sauvignon Canyon Road, California	\$9	\$35
Red Blend Canyon Road, California	\$10	\$38

## White Wines

	GLASS	BOTTLE
Pinot Grigio Danzante, Italy	\$9	\$35
Chardonnay Canyon Road, California	\$9	\$32
Chardonnay Kendall-Jackson, California	\$11	\$42
Sauvignon Blanc Matua, New Zealand	\$12	\$47
Riesling Chateau Ste.michelle, Washington	\$9	\$33
White Zinfandel Beringer, California	\$9	\$32