

BURGER THEORY™

SPECIALTIES

BREAKFAST TACOS 11

Scrambled eggs with ham, bacon, onions, peppers nested in two flour tortillas topped with Cheddar cheese and pico de gallo. 1050 CAL

PANCAKES 9

Griddled pancakes topped with butter and served with warm syrup. 1300 CAL Add blueberries for \$2 more! 1350 CAL

ALL-AMERICAN SKILLET* 12

Two eggs any style, breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. 1010 CAL

VEGGIE SKILLET 10.5

Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded Cheddar. 850 CAL

EGGS BENEDICT* 12.5

A timeless classic of two poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce. 900 CAL

HUEVOS RANCHEROS* 12

Two eggs, cooked any style and set atop seasoned beans. Smothered in chili sauce, tangy cheeses and topped with crispy tortilla strips. 870 CAL

STEAK AND EGGS* 16

A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. 930 CAL

TRADITIONAL FRENCH TOAST* 9

Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL

HOTEL FAVORITES

INNJOYABLE BREAKFAST* 10.5

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

SLIDER TRIO* 12

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 OMELET* 13

Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. 640+ CAL

START FRESH WRAP* 10

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 9

Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

BUILD YOUR PERFECT BREAKFAST* 10

Choose your two eggs, meat and a side. Perfect! 560+ CAL

SIDES

FRUIT 100 CAL	4	BREAKFAST POTATOES 290 CAL	3.5
BACON* 160 CAL	4	YOGURT 150 CAL	3.5
SAUSAGE* 360 CAL	4	OATMEAL 450 CAL	5
TOAST 120 CAL	3	EXTRA EGG 90 CAL	3

BEVERAGES

COFFEE 0 CAL	2.5
JUICE 110 CAL	3
TEA 0 CAL	2.5
MILK 80-150 CAL	3
ASSORTED SOFT DRINKS 80-150 CAL	2.5

ROOM SERVICE

7 Days a Week: 6:30 AM - 10:00 AM

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.

Prices are subject to 20% gratuity and \$2.5 delivery charge for room deliveries. All prices are subject to applicable taxes.

*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.

(BURGER THEORY™)

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(DRAFT AND CRAFT BEERS)

Bud Light
Light Lager 147 CAL

5

Blue Moon
Belgian Style Wheat Ale 228 CAL

6

Dos Equis XX Lager
American Adjunct Lager 173 CAL

6

Fat Tire
Amber Ale 213 CAL

6

 **Karbach Hopadillo**
American IPA 264 CAL

6

 **Karbach Rotating**
Varies 170-250 CAL


6

 **Saint Arnold Weedwacker**
Hefeweizen 196 CAL


6

 **Saint Arnold Fancy Lawnmower**
Kolsh 150 CAL

6

 **Saint Arnold Rotating**
Varies 170-250 CAL


6

 **No Label El Hefe**
Hefeweizen 236 CAL

6

 **No Label Ridgeback**
American Amber 245 CAL

6

 **Guns & Oil**
American Adjunct Lager 184 CAL

6



BOTTLED BEERS

Budweiser, American Adjunct Lager 145 CAL

5

Coors Light, American Light Lager 102 CAL

5

Michelob Ultra, Light Lager 126 CAL

5

Miller Lite, Light Lager 125 CAL

5

Angry Orchard Crisp Apple, Cider 150 CAL

6

Blue Moon, Belgian Style Wheat Ale 171 CAL

6

Corona Extra, Pale Lager 148 CAL

6

Goose Island IPA, English IPA 177 CAL

6

Heineken, Euro Pale Lager 150 CAL

6

Heineken 0.0, Non alcoholic lager 69 CAL

6

Leinenkugel Seasonal, Varies 100-170 CAL

6

Lone Star, Amber Lager 150 CAL

6

Michelob Ultra Pure Gold, American Organic Light Lager 125 CAL

6

Modelo Especial, American Adjunct Lager 135 CAL

6

Negra Modelo, Vienna Lager 162 CAL

6

New Belgium Fat Tire, Belgian Style Ale 160 CAL

6

Sam Adams Seasonal, Varies 110-180 CAL

6

Samuel Adams Boston Lager, Vienna Lager 147 CAL

6

Shock Top, Belgian-Style Wheat Ale 168 CAL

6

Stella Artois, Euro Pale Lager 156 CAL

6

White Claw Hard Seltzer, Black Cherry, Mango, or Watermelon 100 CAL

6

 **Karbach Love Street**, Kolsch 147 CAL

6

 **Karbach Weisse Versa**, Wheat 156 CAL

6

 **8th Wonder Dome Faux'm**, Cream Ale 153 CAL

6

 Brewed Locally

WHITE WINE

GLASS 145 CAL BOTTLE 600 CAL

Prosecco - LaMarca Prosecco, Italy

10 38

Pinot Gris - Chateau Ste. Michelle, Washington

9 34

Pinot Grigio - Cavit, Italy

8 28

Sauvignon Blanc - Bonterra, California

9 34

Chardonnay - Canyon Road, California

8 30

Chardonnay - Kendall-Jackson Vintner's Reserve, California

10 38

RED WINE

GLASS 150 CAL BOTTLE 625 CAL

Pinot Noir - Carmel Road, California

10 38

Pinot Noir - Bread and Butter, California

10 38

Merlot - Bonterra, California

9 34

Cabernet Sauvignon - Kendall-Jackson Vintner's Reserve, California

10 38

Cabernet Sauvignon - William Hill Coastal Collection, California

10 38

COCKTAILS

Whiskey Citrus Splash

10

Jim Beam • Courvoisier • Agave Nectar • Fresh Lemon Juice • Fresh Orange Juice 200 CAL

PeachBerry Punch

12

Smirnoff Citrus Vodka • Strawberry Schnapps • Peach Schnapps • Lemonade 190 CAL

Strawberry Margarita

12

Sauza Tequila • Triple Sec • Fresh Lime Juice • Strawberry Puree • Sour Mix 294 CAL

Cosmopolitan

11

Tito's Vodka • Triple Sec • Simple Syrup • Cranberry Juice 120 CAL

Minty-Fresh Mule

12

Absolut Vodka • Lime Juice • Fresh Muddled Mint Leaves with a Splash of Ginger Ale 150 CAL

Cherry Blossom

12

1800 Tequila • Fresh Lime & Grapefruit Juice • Grenadine • Maraschino Cherry 140 CAL

(SWEET JARS)

6

(Carrot Cake) 710 CAL • Key Lime 760 CAL

Brownie Sundae 700 CAL • Apple Crumb 530 CAL

S'MORES 710 CAL

ROOM SERVICE

7 Days a Week: 5:00pm - 10:00pm

Please call extension 170 to place an order. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room

Prices are subject to 20% gratuity and \$2.50 delivery charge for room deliveries. All prices are subject to applicable taxes.

(BURGER THEORY™)

All our burgers are made using quality ingredients and our own blend of Certified Angus Beef™ chuck, brisket, and short rib.

STARTERS

(BUFFALO WINGS)* 10

Wings your way • Sriracha, Buffalo or BBQ • Bleu Cheese • Celery & Carrots 790 to 900 CAL

BUTTERMILK CHICKEN STRIPS* 10

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

FIRECRACKER SHRIMP* 11

Lightly fried Jumbo Shrimp • Sweet Red Chili Sauce 290 CAL

NACHO FRIES* 11

BT Queso • Bacon • Pico de Gallo • Sour Cream • Guacamole • Add Beef for \$4, Chicken for \$4 1430 CAL

TUSCAN CHICKEN FLATBREAD* 10

Fresh Pesto • Caramelized Onion • Roasted Red Pepper • Mozzarella Cheese 670 CAL

CHILI GLAZED SHRIMP FLATBREAD* 12

Grilled Pineapple • Diced Red Onion • Goat Cheese 550 CAL

CHEESADILLA* 12

Quesadilla meets Cheeseburger • Certified Angus Beef™ • Blended Cheese • Green Chili • Onions • KGB Sauce 1080 CAL

SALADS

(CRISPY CHICKEN)* 12

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

BT COBB SALAD* 13

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

CHICKEN CAESAR* 12

Romaine • Grilled Chicken • Parmesan Cheese • Garlic Croutons. Substitute Grilled Shrimp for \$3 710 CAL

SRIRACHA STEAK SALAD* 15

Fresh Mixed Greens • Marinated Steak • Tomatoes • Red Onion • Cucumber • Bleu Cheese • Sriracha Ranch Dressing 940 CAL

ASIAN CHICKEN SALAD* 13

Fresh Mixed Greens • Grilled Chicken • Cabbage • Red Bell Peppers • Green Onions • Cucumbers • Wonton Strips • Cilantro • Sesame Dressing • Szechuan Peanut Sauce 870 CAL

HOUSE BURGERS

Served on a potato bun (265 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 to 260 CAL) for only a \$1 more!

THE CLASSIC*

American Cheese • Grilled Onions • Lettuce • Tomato • Pickles • KGB Sauce

Single 13 810 CAL Double 16 1345 CAL

LONESTAR*

Cheddar Cheese • Bacon • Onion Ring • BBQ Sauce

Single 14 880 CAL Double 17 1425 CAL

(BT BOSS)*

1/2 Pound Burger stuffed with Cheddar Cheese, Swiss Cheese, Bacon, Grilled Onions • Topped with Swiss, Cheddar Cheese, Lettuce and KGB Sauce

Single 16 1320 CAL Double 19 1955 CAL

FARM FRESH*

Boursin™ Cheese • Grilled Onions • Portobello Mushroom • Roasted Red Peppers • Lettuce • Roasted Garlic Mayo

Single 14 830 CAL Double 17 1360 CAL

ON THE BORDER*

Pepperjack Cheese • Grilled Onions • Guacamole • Pico de Gallo • KGB Sauce

Single 14 790 CAL Double 17 1325 CAL

BREAKFAST BURGER*

Cheddar Cheese • Bacon • Fried Egg • Roasted Garlic Mayo

Single 14 1000 CAL Double 17 1545 CAL

THE BRUBEN MELT*

Patty melt meets Reuben • Certified Angus Beef™ • Lean Corned Beef • Swiss Cheese • Creamy Slaw • KGB Sauce • Grilled Rye Bread

Single 15 1300 CAL Double 18 1840 CAL

BIG DOG*

¼ lb. all-beef • Red Onion • Sweet Relish • Spicy Mustard • Ketchup

13 520 CAL

(BUILD YOUR BURGER)

Served on a potato bun (265 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 to 260 CAL) for only a \$1 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 +3	Triple +6
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 (\$1 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 - 2 slices 90 CAL

Roasted Red Pepper 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH* 12

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

(SRIRACHA SIRLOIN)* 23

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

SPICY CHICKEN WRAP* 12

Crispy Buttermilk Chicken Strips • Buffalo Sauce • Lettuce • Tomato • Bleu Cheese Dressing • Flour Tortilla 1050 CAL

(House Specialty)

FISH 'N CHIPS* 13

Beer Battered Atlantic Cod Filets • Creamy Slaw • Tartar Sauce • French Fries 1380 CAL

FISH TACOS* 14

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

PIZZA* 9" 11 12" 15

Choice of Three Toppings: Pepperoni • Sausage • Bacon • Mushrooms • Onions • Peppers • Extra Cheese
9 inch 760 to 1160 CAL 12 inch 1130 to 1820 CAL

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