

# BREAKFAST MENU





# THE BISTRO

## SPECIALTIES

<b>All-American Skillet</b>	<b>\$17</b>
Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. (1010 CAL)	
<b>Eggs Benedict</b>	<b>\$14</b>
Two poached eggs and Ham on an English muffin topped with hollandaise sauce. (900 CAL)	
<b>Steak and Eggs</b>	<b>\$18</b>
A 5 oz. top sirloin, cooked to order, with two eggs prepared any style. (930 CAL)	
<b>Sunrise Sandwich</b>	<b>\$14</b>
One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. (840 CAL)	
<b>Texas French Toast</b>	<b>\$15</b>
Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. (1205 CAL)	
<b>Western Skillet</b>	<b>\$17</b>
Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese. (860 CAL)	
<b>Avocado Toast and Poached Eggs</b>	<b>\$15</b>
Two poached eggs, guacamole, tomatoes, fresh avocado on grilled sourdough (800 CAL)	

\*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.

\*ALL ROOM SERVICE ORDERS WILL INCUR A \$3 DELIVERY CHARGE, 20% GRATUITY AND APPLICABLE SALES TAX.

For parties of 6 or more, a 20 delivery charge will be automatically added to the bill. 2,000 calories a day is

**BREAKFAST HOURS**  
**WEEKDAYS 6:00AM TO 9:00AM**  
**WEEKENDS 7:00AM TO 11:00AM**

## HOTEL FAVORITES

<b>InnJoyable Breakfast</b>	<b>\$14</b>
Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. (870 CAL)	
<b>Tailor Made 3 Egg Omelette</b>	<b>\$14</b>
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)	
<b>Start Fresh Wrap</b>	<b>\$15</b>
Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. (820 CAL)	
<b>Malted Mini Waffles</b>	<b>\$13</b>
Waffles served with berries, whipped cream and warm syrup. (1010 CAL)	
<b>Build Your Perfect Breakfast</b>	<b>\$14</b>
Choose your eggs, meat and a side. Perfect! (560+ CAL)	
<b>Fruit and Yogurt Parfait</b>	<b>\$12</b>
Layers of creamy yogurt with berries and crunchy granola. Served with a side of toast. (320 CAL)	

## SIDES

<b>Fruit</b> (100 CAL)	<b>\$6</b>
<b>Breakfast Potatoes</b> (290 CAL)	<b>\$5</b>
<b>Bacon</b> (160 CAL)	<b>\$5</b>
<b>Sausage</b> (360 CAL)	<b>\$5</b>
<b>Toast</b> (120 CAL)	<b>\$4</b>
<b>Bagel</b> (220 CAL)	<b>\$6.50</b>
<b>Oatmeal</b> (450 CAL)	<b>\$7</b>
<b>Short Stack of Pancakes</b> 7.50	<b>\$7.50</b>

## DRINKS

<b>Assorted Soft Drinks</b> (0-160 CAL)	<b>\$4</b>
<b>Coffee</b> (0 CAL)	<b>\$3</b>
<b>Juice</b> (110-140 CAL)	<b>\$5</b>
<b>Tea</b> (0 CAL)	<b>\$3</b>
<b>Milk</b> (150 CAL)	<b>\$4</b>

**ROOM SERVICE**  
**Dial Ext. 504**



A collage of Mexican food. In the foreground, a bowl of nachos is topped with melted cheese, black olives, diced tomatoes, green onions, and a drizzle of white sauce. Behind it, a plate of chicken wings is visible, and to the right, a wooden board holds several slices of pizza. In the top left corner, a small white bowl contains a creamy soup garnished with green herbs.

# DINNER MENU





COCKTAILS

Passionfruit Martini	\$15
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$14
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$16
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$13
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$15
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$14
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$15
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Coors (250 cal)	\$7
Blue Moon (228 cal)	\$7
Local IPA (280 cal)	\$8
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$6
Bud Light (192 cal)	\$6
Stella Artois (150 cal)	\$7
Corona Extra (148 cal)	\$7
CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$8
Grainbelt Premium (145 cal)	\$7

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay 30 Degrees, California	\$12/44
Sauvignon Blanc Bonterra, California	\$13/46
Pinot Noir 30 Degrees, California	\$13/48
Cabernet Sauvignon Kendall-Jackson, California	\$13/48

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3
Tea (0 cal)	\$3
Milk (150 cal)	\$4
Assorted Soft Drinks (0-160 cal)	\$4

HOURS  
WEEKDAYS 5:00PM TO 11:00PM  
WEEKENDS 5:00PM TO 12:00AM

SHARE

Crispy Chicken Wings 	\$17
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$16
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$15
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$6.50	
Margherita Flatbread	\$14
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Potstickers	\$14
Chicken, Citrus Soy Dipping Sauce (925 cal)	

TOSS

Caesar Salad 	\$13
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$15
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:			
Roasted Chicken (140 cal)	+\$6.50	Fried Chicken (815 cal)	+\$6.50
Salmon (350 cal)	+\$12		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$15
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$1.50
Bacon (220 cal)	+\$1.50	Avocado (60 cal)	+\$3

Spicy Chicken Bacon Ranch	\$16
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Blackened Shrimp Tacos	\$14
Blackened Shrimp, Fire Roasted Corn, Black Beans, Lime Aioli, Flour Tortilla (615 cal)	

SAVOR

Sweet Soy Salmon*	\$28
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$26
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$16
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5
Side Salad (110 cal)  	\$6
Roasted Broccoli (85 cal)  	\$6

INDULGE

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

 Vegetarian  Gluten Free

\*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. ALL ROOM SERVICE ORDERS WILL INCUR A \$3 DELIVERY CHARGE, 20% GRATUITY AND APPLICABLE SALES TAX. 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. 504