

BREAKFAST MENU



THE BISTRO

SPECIALTIES

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

InnJoyable Breakfast	\$14
Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. (870 CAL)	
Tailor Made 3 Egg Omelette	\$14
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)	
Start Fresh Wrap	\$15
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)	
Malted Mini Waffles	\$13
Waffles served with berries, whipped cream and warm syrup. (1010 CAL)	
Build Your Perfect Breakfast	\$14
Choose your eggs, meat and a side. Perfect! (560+ CAL)	
Fruit and Yogurt Parfait	\$12
Layers of creamy yogurt with berries and crunchy granola. Served with a side of toast. (320 CAL)	

SIDES

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

DRINKS

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

ROOM SERVICE
Dial Ext. 504

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	\$15
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	\$14
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$14
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$15
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Bud Light (192 cal)	\$7
Blue Moon (228 cal)	\$7
Local IPA (280 cal)	\$8
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$8
Miller Lite (110 cal)	\$6
Heineken 0.0 (Non-alcoholic) (69 cal)	\$6
Stella Artois (150 cal)	\$7
CRAFT:	
Kona Big Wave Golden Ale (132 cal)	\$8
Sam Adams Seasonal (160+ cal)	\$7

Ask your server what's on tap!

WINE



105-125 cal per glass	Glass/Bottle
Chardonnay Silver Gate, CA	\$8/30
Moscato Seven Daughters, Italy	\$10/38
Cabernet Sauvignon Silver Gate, California	\$8/30
Pinot Noir Meomi, CA	\$12/46

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 	\$18
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 	\$16
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	\$16
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	\$17
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Blackened Shrimp Tacos	\$15
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	\$28
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$17
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. 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
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