

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