

# HOLIDAY INN & SUITES BAYLOR, WACO NW.

Dinner Hours 5:00PM to 9:30PM MONDAY - THURSDAY.  
5:00PM to 10:00PM FRIDAY-SATURDAY.



## Appetizers

**Buffalo Wings / 1590 CAL**

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$11.50

**Chicken Strips / 980 CAL**

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.50

**Quesadilla / 1000 CAL**

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$9.50  
Add Grilled Chicken. \$3.50 / 187 CAL  
Add Shrimp or Steak. \$4.50 / 112-286 CAL

**Sliders / 1340 CAL**

Three bite-sized burgers topped with crisp bacon and Cheddar cheese served with a side of our house-made pub chips. \$11.50  
Add Chicken or Beef for \$3.00. Served with Small Fries.

**Fish Tacos / 820 CAL**

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$15.50

**Tuscan Chicken Flatbread / 880 CAL**

Grilled chicken, alfredo sauce, roasted peppers, caramelized onion, pesto and mozzarella. \$11.50

**Firecracker Shrimp / 850 CAL**

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$16.50

**Spinach & Artichoke Dip / 720 CAL**

A creamy blend of cheeses, spinach and artichokes served warm with tortilla chips. \$10.50

**Hummus & Pita / 1650 CAL**

Seasoned with sea salt, lemon and topped with pesto and served with warm pita wedges, vegetables, feta and green olives. \$10.50

**Fried Pickles / 961 CAL**

Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade. \$9.50



## Entrees

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

**Citrus Grilled Salmon / 610 CAL**

A fillet of salmon finished in a citrus, white wine butter sauce. \$19.00  
Served with two sides. Salad, Mashed Potatoes, Rice Pilaf or Seasonal Veggies.

**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. \$13.50  
Add grilled chicken \$3.00. Add Steak or Shrimp \$5.00.

**Chicken Fried Steak. / 1100 CAL.**

Hearty steak fritter, deep fried to crispy golden brown, topped with country gravy. \$17.00

**Supreme Pizza / 2140 CAL**

Rich tomato sauce, a blend of sausage, pepperoni, onions, green peppers and mozzarella cheese on an oven-baked crust. \$17.00

**Sriracha Sirloin / 890 CAL**

A center-cut, choice top sirloin seasoned and grilled-to-order, topped with a Sriracha glaze. \$27.50

**Monterey Grilled Chicken / 550 CAL**

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$15.50  
Served with two sides. Salad, Mashed Potatoes, Rice Pilaf or Seasonal Veggies.

**Pepperoni Pizza / 1910 CAL**

Rich tomato sauce, Pepperoni and mozzarella cheese on an oven-baked crust. \$15.00



## Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

**Classic Burger / 680 CAL**

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$13.00

**BBQ Bacon Cheddar Burger / 1380 CAL**

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$15.50

**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. \$14.00  
Add bacon for an additional \$1.50.

**BLT Club Wrap / 1300 CAL**

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$15.50

**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. \$17.50

**Grilled Veggie Sandwich / 1070 CAL**

Grilled zucchini, tomato, caramelized onion and roasted red peppers served on ciabatta with provolone cheese and pesto mayonnaise. \$12.50  
Served with Fries.

**Fish & Chips / 800 CAL.**

Fried Catfish served with hush puppies and fries. \$15.50



## Salads

**Caesar Salad / 650 CAL**

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.50  
Add Grilled Chicken. \$3.00 / 187 CAL  
Add Shrimp or Steak. \$4.50 / 112-286 CAL

**Grilled Sirloin Salad / 530 CAL**

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$17.00

**Mediterranean Cobb Salad / 709 CAL**

Grilled chicken, hardboiled egg, cucumber, tomato, crisp bacon, shaved Parmesan, queen olives, and roasted artichokes, and mixed greens served with Caesar dressing. \$15.50  
Served with a slice of Ciabatta Bread.

**Market Salad / 1120 CAL**

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. \$15.50  
Served with a slice of Ciabatta Bread.

## Desserts

**Brownie Sundae \$6.00 / 1010 CAL**

**NY Cheesecake \$6.00 / 800 CAL**

**Ice Cream \$6.00 / 510 CAL**

**Seasonal Pie \$6.00 / 540 CAL.**

## Sides

**French Fries \$5.50 / 280 CAL**

**Red Skin Mashed Potatoes \$5.50 / 200 CAL**

**Rice Pilaf \$5.50 / 210 CAL**

**Pub Chips \$4.00 / 540 CAL**

**Seasonal Vegetables \$5.50 / 30 CAL**

**Side Salad \$6.00 / 150 CAL**

**Onion Rings \$6.00 / 600 CAL**

### Room Service Dial Ext. 603

A 19% gratuity charge and applicable sales tax will be added to the price of all items.

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

For parties of 5 or more, a 19% gratuity charge 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.



Bar Hours 5:00PM to 9:30PM MONDAY - THURSDAY.  
5:00PM to 10:00PM FRIDAY - SATURDAY.



## Beers

### Craft

- Blue Moon \$6.50 / 228 CAL
- Goose Island IPA \$6.50 / 240 CAL
- Sam Adams \$6.50 / 170 CAL
- Shock Top \$6.50 / 170 CAL.
- Sierra Nevada \$6.50 / 170 CAL.
- Angry Orchard Cider \$6.50 / 180 CAL

### Import

- Corona Extra \$6.50 / 148 CAL
- Dos Equis \$6.50 / 143 CAL.
- Stella Artois \$6.50 / 150 CAL
- Modelo Especial \$6.50 / 143 CAL
- Corona Premier \$6.50 / 90 CAL
- Heineken \$6.50 / 149 CAL

### Domestic

- Bud Light \$5.00 / 192 CAL
- Miller Lite \$5.00 / 110 CAL
- Coors Light \$5.00 / 102 CAL
- Michelob Ultra \$6.00 / 128 CAL
- Budweiser \$5.00 / 192 CAL
- Coors \$5.00 / 149 CAL

### Draft

- Michelob Ultra \$5.00 / 128 CAL
- Miller Lite \$5.00 / 110 CAL.
- Waco Beer \$5.00 / 112 CAL.
- Bud Light \$5.00 / 145 CAL.



## Handcrafted Cocktails

- Bloody Mary** / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$10.00  
Upgrade to Tito's or Grey Goose for \$3.00

**Manhattan** / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$10.00  
Maker's Mark for only \$2.00 more.

**Cucumber Mint Lemonade** / 240 CAL

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$10.00

**Mojito** / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$10.00  
Add \$3.00 for premium brands
- Margarita** / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$10.00  
Patron add \$2.00

**Jack Daniel's Lemonade** / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$10.00  
Add \$3.00 for premium brands

**Bartenders Delight** / 180 CAL.

Create your own cocktail with wells Liquor. \$10.00  
Add \$3.00 for premium brands.

**Mexican Mule** / 240 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$10.00  
Add \$3.00 for premium brands



## White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay. Domestic or Import.	\$7.00	\$27.00
Sauvignon Blanc. Domestic or Import.	\$7.00	\$27.00
Prosecco or Rose Domestic or Import.	\$7.00	\$27.00
Sparkling Piper-Sonoma Brut, CA	\$7.00	\$30.00
House Pinot or Riesling. Domestic or Import.	\$7.00	\$27.00
Pinot Gris J. Vineyards, CA	\$10.00	\$35.00



## Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Kendall-Jackson, CA	\$10.00	\$35.00
Pinot Noir Carmel Road, CA	\$8.00	\$35.00
Red Blend Domestic or Import.	\$7.00	\$27.00
Pinot Noir. Domestic or Import.	\$7.00	\$27.00
Merlot Domestic or Import.	\$7.00	\$27.00

## Drinks

- Coffee \$3.00 / 0 CAL
- Tea \$3.00 / 0 CAL
- Milk \$3.50 / 150 CAL
- Assorted Soft Drinks \$3.00 / 0-160 CAL

