

COCKTAILS

Passionfruit Martini	\$13.50
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$13.50
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$13.50
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$13.50
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$13.50
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$13.50
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$13.50
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Bud Light (192 cal)	\$6.50
Blue Moon (228 cal)	\$6.50
Miller Lite (96 cal)	\$6.50
Monkey Mouth (280 cal)	\$8.50
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$6.50
Miller Lite (110 cal)	\$6.50
Stella Artois (150 cal)	\$7.50
Modelo Especial (250 cal)	\$7.50
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$6.50
Angry Orchard Cider (250 cal)	\$6.50

WINE

105-125 cal per glass	Glass/Bottle
Pinot Grigio Danzante, Italy	\$10/24
Sauvignon Blanc Matua, New Zealand	\$10/29
Pinot Noir Monterey Vineyards, California	\$12/37
Red Blend 14 Hands Stampede, Washington	\$12/34

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$4.50
Tea (0 cal)	\$4.25
Milk (150 cal)	\$4.75
Assorted Soft Drinks (0-160 cal)	\$5.75

HOURS
BREAKFAST HOURS 6:00AM TO 9:00AM
DINNER HOURS 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 	\$14.50
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$13.50
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$14.50
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$7.50	
Margherita Flatbread	\$11.50
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Fried Mozzarella 	\$11.50
Italian Breaded Mozzarella, Roasted Tomato Bruschetta, Arugula, Fresh Basil (600 cal)	

TOSS

Caesar Salad 	\$11.50
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$13.50
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:			
Roasted Chicken (140 cal)	+\$7.50	Fried Chicken (815 cal)	+\$7.50
Salmon (350 cal)	+\$11		

HANDHELDS

Handhelds served with choice of side	
All American Burger	\$14.50
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:			
Double Patty (300 cal)	+\$6.50	Cheese (90 cal)	+\$1.50
Bacon (220 cal)	+\$2.50	Avocado (60 cal)	+\$2.50

Spicy Chicken Bacon Ranch	\$14.50
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Philly Burger	\$17.50
Angus Beef, Shaved Steak, Cheese Sauce, Caramelized Peppers & Onions (915 cal)	


SAVOR

Sweet Soy Salmon*	\$24.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$24.50
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Crispy Half Chicken	\$22.50
Lightly Breaded Half Chicken, Herb Roasted Sweet Potato, Roasted Broccoli (1140 cal)	
Cheese Ravioli	\$16.50
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5.50
Side Salad (110 cal)  	\$5.50
Roasted Broccoli (85 cal)  	\$5.50

INDULGE

Blueberry Cheesecake 	\$10.50
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
Dial Ext. 510