

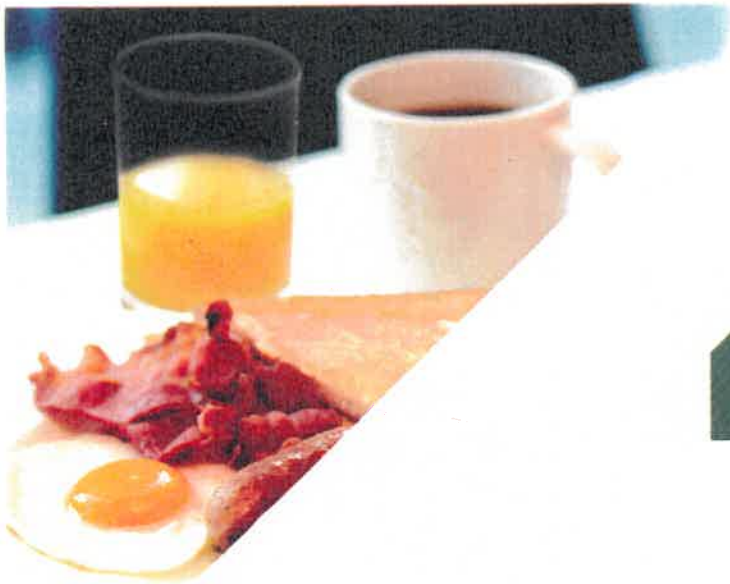
Breakfast Menu

6:00AM to 10:00AM WEEKDAYS / 6:30AM to 10:00AM WEEKENDS



Holiday Inn

AN IHG® HOTEL



Spurrer's

Breakfast Hours 6:00AM to 10:00AM WEEKDAYS

6:30AM to 10:00AM WEEKENDS



Hotel Favorites

InnJoyable Breakfast / 570 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$12.00

Tailor Made 3 Egg Omelette / 547 CAL

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. \$11.00

Start Fresh Wrap / 650 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$11.00

Malted Mini Waffles / 500 CAL

Waffles served with berries, whipped cream and warm syrup. \$10.00

Build Your Perfect Breakfast / 600-650 CAL

Choose your eggs, meat and a side. Perfect! \$12.00

Fruit Plate / 170 CAL

Sliced fresh Fruit, Flavored Yogurt and Berries. \$11.00



Specialities

Morning Breakfast

Burrito / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$12.00

Sunrise Sandwich / 840 CAL

One egg, cooked any style, cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$11.00

Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$10.00

Short stack pancakes / 400 CAL

Three fluffy pancakes served with your choice of meat. \$13.00

French Toast Breakfast

Sandwich / 947 CAL

Texas sized French toast, shaved ham, Swiss, cage free scrambled eggs, pure maple syrup. \$12.00

Western Skillet / 860 CAL

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded cheddar cheese. \$11.00

Steak and Eggs / 930 CAL

A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. \$17.00

Sides

Fruit \$3.50 / 100 CAL

Breakfast Potatoes \$2.50 / 290 CAL

Bacon \$3.00 / 160 CAL

Sausage \$3.00 / 360 CAL

Toast \$2.00 / 120 CAL

Turkey Bacon \$3.00 / 130 CAL

Parfait \$3.00 / 130 CAL

Extra Egg \$2.50 / 90 CAL

Drinks

Coffee \$3.00 / 0 CAL

Juice \$3.00 / 110-140 CAL

Tea \$3.00 / 0 CAL

Milk \$2.50 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL

Pick-up Service
Dial Ext. 7500

*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.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



Holiday Inn
AN IHG® HOTEL

Bar Hours 4:00PM to 10:00PM 7 DAYS A WEEK



Handcrafted Cocktails

Bloody Mary / 300 CAL

Smirnoff Vodka, house made Bloody Mary mix \$9.00

Margarita / 240 CAL

Corazon Blanco Tequila, Cointreau, fresh-squeezed lime juice \$10.00

Perfect Rose Old Fashioned / 300 CAL

Four Roses Bourbon, lemon sour, simple syrup, cherry \$11.00

Cucumber Mint Lemonade / 240 CAL

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

Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$10.00

Moscow Mule / 340 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$10.00

Mexican Mule / 340 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$10.00

Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Marini & Rossi Dry Vermouth, olive or lemon twist \$10.00



Beers

Craft

Blue Moon \$6.50 / 228 CAL

Goose Island IPA \$6.50 / 240 CAL

Sam Adams \$6.50 / 170 CAL

Leinenkugel Seasonal

\$6.50 / 175+ CAL

White Claw Mango \$6.50 / 100 CAL

Fat Tire \$6.50 / 150 CAL

Import

Modelo Especial \$6.50 / 143 CAL

Heineken \$6.50 / 149 CAL

Corona Extra \$6.50 / 148 CAL

Stella Artois \$6.50 / 150 CAL

Corona Premier \$6.50 / 90 CAL

Heineken \$6.50 / 149 CAL

Domestic

Bud Light \$6.00 / 192 CAL

Miller Lite \$6.00 / 110 CAL

Budweiser \$6.00 / 192 CAL

Coors \$6.00 / 149 CAL

Coors Light \$6.00 / 102 CAL

Michelob Ultra \$6.00 / 128 CAL

Draft



White Wines

(105 - 125 CAL per glass)

	6oz Glass	9oz Glass	Bottle (750ml)
Chardonnay 30 Degrees. CA	\$9.00	\$13.50	\$32.00
Chardonnay Chateau Ste. Michelle, WA	\$9.00	\$13.50	\$32.00
Chardonnay Canyon Road, CA	\$9.00	\$13.50	\$32.00
Sauvignon Blanc Canyon Road, CA	\$9.00	\$13.50	\$32.00
Riesling Canyon Road, CA	\$9.00	\$13.50	\$32.00
Pinot Grigio Canyon Road, CA	\$9.00	\$13.50	\$32.00



Red Wines

(116 - 122 CAL per glass)

	6oz Glass	9oz Glass	Bottle (750ml)
Cabernet Sauvignon 30 Degrees, CA	\$9.00	\$13.50	\$32.00
Merlot Benzinger, CA	\$9.00	\$13.50	\$32.00
Cabernet Sauvignon Kendall-Jackson, CA	\$9.00	\$13.50	\$32.00
Pinot Noir Canyon Road, CA	\$9.00	\$13.50	\$32.00
Cabernet Sauvignon Canyon Road, CA	\$9.00	\$13.50	\$32.00



Spurrier's

Dinner Hours 4:00PM to 10:00PM 7 DAYS A WEEK



Appetizers

Buffalo Wings / 1500 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$12.00

Chicken Strips / 750 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$11.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla.

Served with salsa and sour cream. \$10.00

Add Grilled Chicken. \$5.00 / 187 CAL

Add Shrimp or Steak. \$6.00 / 112-286 CAL

Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$13.00

Crab Cakes / 800 CAL

Four Crab Balls. Spicy Remoulade. Garlic Bread Chips. \$18.00

Chips and Queso / 1060 CAL

House made green chile queso topped with fresh avocado and served with tortilla chips and tomato salsa. \$10.00

Pulled Pork Sliders / 600 CAL

Pulled barbaque-pork topped with crisp onion rings and dill pickles. \$12.00



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

Southwest Chicken & Shrimp Penne / 1320 CAL

Grilled chicken, shrimp and penne pasta with tossed with peppers and onion in a smoked chili cream sauce and served with Ciabatta. \$17.00

Shrimp Scampi / 700 CAL

Sauteed Shrimp with garlic, tomatoes, white wine and butter sauce over linguine. \$17.00

BBQ Pork Ribs / 980 CAL 1/2 rack / 1490 CAL full rack

Slow cooked pork ribs brushed with barbecue sauce. \$16.00

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$23.00

Monterey Grilled Chicken / 570 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$17.00

Apple Barbecue Pork Chop / 570 CAL

8 oz. grilled pork chop served with an apple barbecue sauce. \$16.00



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. \$12.00

BBQ Bacon Cheddar Burger / 1300 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$14.00

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. \$15.00 Add bacon for an additional \$2.50.

BLT Club Wrap / 800 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$14.00

Tuscan Chicken Sandwich / 1100 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$14.00

Premium Steak Sandwich / 1100 CAL

Shaved tenderloin grilled with peppers, onions, mushrooms and melted provolone cheese, finished with our house made whiskey au-jus and served on ciabatta. \$15.00

Crabby Burger / 1100 CAL

Hand cut burger topped with Crab cake, pepper jack cheese and served with french fries. \$26.00



Salads

Caesar Salad