

COCKTAILS

Passionfruit Martini	\$10
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$10
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$10
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$8
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$10
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$10
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$10
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Yuengling Lager (141 cal)	\$6
Blue Moon (168 cal)	\$6
Boulevard Space Camper (180 cal)	\$6
Boulevard Tank 7 (230 cal)	\$6

DOMESTIC & IMPORT:

Miller Lite (110 cal)	\$5
Bud Light (192 cal)	\$5
Stella Artois (150 cal)	\$6
Coors Light (102 cal)	\$5

CRAFT:

Boulevard Wheat (150 cal)	\$6
Boulevard Single-Wide IPA (180 cal)	\$6

WINE

<i>105-125 cal per glass</i>		<i>Glass/Bottle</i>
Josh Cellars Chardonnay	\$10/24	California
The Crossings Sauvignon Blanc	\$10/24	New Zealand
J. Lohr Merlot California	\$10/24	
J. Lohr Cabernet Sauvignon	\$10/24	California

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3
Tea (0 cal)	\$3
Milk (150 cal)	\$3
Assorted Soft Drinks (0-160 cal)	\$3

HOURS
SUN-WED 5:00PM TO 11:00PM
THURS-SAT 5:00PM TO 1:00PM

SHARE

Crispy Chicken Wings 	\$15
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$14
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) +\$9	
Margherita Flatbread	\$12
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$12
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$14
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$9
Salmon (350 cal)	+\$11
Fried Chicken (815 cal)	+\$9

SAVOR

All American Burger*	\$17
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

Plus-Ups:

Double Patty (300 cal)	+\$7	Cheese (90 cal)	+\$2.50
Bacon (220 cal)	+\$5	Avocado (60 cal)	+\$4

Spicy Chicken Bacon Ranch	\$15
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
<i>Served with House-Seasoned Fries – Non-spicy upon request</i>	
Sweet Soy Salmon*	\$25
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$6
Side Salad (110 cal)  	\$6
Roasted Broccoli (85 cal)  	\$6

INDULGE

Blueberry Cheesecake 	\$11
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.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



ROOM SERVICE
Dial Ext. 607

A collage of food items including nachos, pizza, wings, and a dip. The nachos are in a white bowl, topped with melted cheese, black olives, diced tomatoes, green onions, and a drizzle of white sauce. The pizza is on a wooden board, showing a thick crust with melted cheese and toppings. The wings are on a white plate, coated in a dark sauce. A small white cup of dip with a garnish of green herbs is also visible.

DINNER MENU

