

## COCKTAILS

<b>Passionfruit Martini</b>	<b>\$14</b>
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
<b>Cucumber Basil Smash</b>	<b>\$14</b>
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
<b>The Eastwood</b>	<b>\$15</b>
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
<b>Jack® &amp; Coke® with Cherry</b>	<b>\$13</b>
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
<b>Old Fashioned</b>	<b>\$15</b>
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
<b>Mule</b>	<b>\$14</b>
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
<b>Margarita</b>	<b>\$13</b>
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

## BEERS

### DRAFT:

<b>Bud Light</b> (192 cal)	<b>\$5.50</b>
<b>Blue Moon</b> (228 cal)	<b>\$5.50</b>
<b>Highland Gaelic Ale</b> (210 cal)	<b>\$6.50</b>
<b>Highland Gaelic Ale</b> (170 cal)	<b>\$6.50</b>

### DOMESTIC & IMPORT:

<b>Miller Lite</b> (110 cal)	<b>\$4.50</b>
<b>Coors Light</b> (102 cal)	<b>\$4.50</b>
<b>Stella Artois</b> (150 cal)	<b>\$5.50</b>
<b>Modelo</b> (90 cal)	<b>\$5.50</b>

### CRAFT:

<b>Kona Big Wave Golden Ale</b> (132 cal)	<b>\$5.50</b>
<b>Sam Adams Seasonal</b> (160+ cal)	<b>\$5.50</b>

Ask your server what's on tap!

## WINE

<i>105-125 cal per glass</i>	<i>Glass/Bottle</i>
<b>Kendall Jackson Chardonnay</b>	<b>\$9/42</b>
California	
<b>Sartori Pinot Grigio Negrar Di</b>	<b>\$13/49</b>
Valpolicella, Italy	
<b>Robert Mondavi- Cabernet</b>	<b>\$8/34</b>
Sauvignon California	
<b>Robert Mondavi- Merlot California</b>	<b>\$8/34</b>

## NON-ALCOHOLIC BEVERAGES



<b>Coffee</b> (0 cal)	<b>\$4.25</b>
<b>Tea</b> (0 cal)	<b>\$4.25</b>
<b>Milk</b> (150 cal)	<b>\$3.25</b>
<b>Assorted Soft Drinks</b> (0-160 cal)	<b>\$4.25</b>

### HOURS

## SHARE

<b>Crispy Chicken Wings</b> 	<b>\$15</b>
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
<b>Meat Lovers Flatbread</b>	<b>\$14</b>
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
<b>Doritos™ Nachos</b> 	<b>\$13</b>
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
<b>Add Roasted Chicken</b> (140 cal) <b>+\$7</b>	
<b>Margherita Flatbread</b>	<b>\$12</b>
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

## TOSS

<b>Caesar Salad</b> 	<b>\$12</b>
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
<b>Southwest Salad</b> 	<b>\$13</b>
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

### Plus-Ups:

Roasted Chicken (140 cal)	<b>+\$7</b>
Salmon (350 cal)	<b>+\$9</b>
Fried Chicken (815 cal)	<b>+\$7</b>

## SAVOR






<b>All American Burger*</b>	<b>\$15</b>
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

### Plus-Ups:


Double Patty (300 cal)	<b>+\$7</b>	Cheese (90 cal)	<b>+\$2.50</b>
Bacon (220 cal)	<b>+\$4</b>	Avocado (60 cal)	<b>+\$4</b>



<b>Spicy Chicken Bacon Ranch</b>	<b>\$15</b>
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
<i>Served with House-Seasoned Fries – Non-spicy upon request</i>	
<b>Sweet Soy Salmon*</b>	<b>\$23</b>
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

## COMPLEMENT

<b>House Fries</b> (425 cal) 	<b>\$6</b>
<b>Side Salad</b> (110 cal)  	<b>\$6</b>
<b>Roasted Broccoli</b> (85 cal)  	<b>\$5</b>

## INDULGE

<b>Blueberry Cheesecake</b> 	<b>\$9</b>
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. 0**  
A 15% service charge, a 20% gratuity charge, and applicable sales tax will be added to the price of all items.