

INNSIDER BAR & GRILL

SPECIALTIES

All-American Skillet \$13.50

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. (1010 CAL)

Biscuits and Gravy \$12.50

Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat. (860 CAL)

French Toast Breakfast Sandwich \$13.50

Texas sized French toast, shaved ham, Swiss, cage free scrambled eggs, pure maple syrup. (947 CAL)
Sub fruit for potatoes + \$1

Huevos Rancheros \$13.50

Two eggs, cooked any style, served over refried beans, pico de gallo, tangy cheeses and served with a flour tortilla. (870 CAL)
Served in a corn tortilla with breakfast potatoes.

Morning Breakfast Burrito \$13.50

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. (1280 CAL)
Smothered with pork green chili and shredded cheese.

Sunrise Sandwich \$12

One scrambled egg, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. (840 CAL)
Sub fruit for potatoes + \$1

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME. PLEASE NOTIFY STAFF FOR MORE INFORMATION.

For parties of 8 or more, a 20% gratuity charge will be automatically added to the bill. 2,000 calories a day is

BREAKFAST HOURS

WEEKDAYS 6:00AM TO 10:00AM

WEEKENDS 7:00AM TO 11:00AM

HOTEL FAVORITES

InnJoyable Breakfast \$12.50

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. (870 CAL)

Tailor Made 3 Egg Omelette \$13.50

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. (640+ CAL)

Start Fresh Wrap \$12.50

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. (820 CAL)

Malted Mini Waffles \$12.50

Waffles served with berries, whipped cream and warm syrup. (1010 CAL)

Build Your Perfect Breakfast \$14

Choose your eggs, meat and a side. Perfect! (560+ CAL)

Breakfast Bowl \$12

Scrambled eggs, cheddar jack cheese, served with potatoes. Choice of meat. (425 CAL)

SIDES

Fruit (100 CAL) \$6.50

Breakfast Potatoes (290 CAL) \$4.50

Bacon (160 CAL) \$6

Sausage (360 CAL) \$6

Toast (120 CAL) \$3

Extra Egg (90 CAL) \$2

Oatmeal (450 CAL) \$6.50

Short Stack of Pancakes 6 \$6

DRINKS

Assorted Soft Drinks (0-160 CAL) \$3.50

Coffee (0 CAL) \$3.50

Juice (110-140 CAL) \$4

Tea (0 CAL) \$3.50

Milk (150 CAL) \$3.50

PICK-UP SERVICE

Dial Ext. 111

BREAKFAST MENU





Shareables.

Innsider Wings 14.50

served with carrots, celery, french fries, choice of ranch or bleu cheese dressing

CHOOSE YOUR STYLE

lemon pepper
BBQ grilled
buffalo
honey sriracha
nashville hot
innsider dry rub
double dipped



Innsider Chicken Strips 14

choice of honey mustard or ranch, served with french fries

TRY YOUR STRIPS TOSSED: \$1

BBQ
buffalo
honey sriracha
lemon pepper
nashville hot
innsider dry rub
double dipped



Quesadilla 12

peppers, onions, and a blend of cheeses grilled in a buttery tortilla, served with homemade salsa and sour cream (veg)
chicken: \$4, steak:* \$6, shrimp: \$7

Classic Nachos or Nacho Fries 14

tortilla chips or french fries topped with cheese, tomatoes, jalapenos, black olives and sour cream, served with a side of homemade salsa (gf, veg)
chicken: \$4, steak:* \$6, beef: \$3

Famous Stuffed Mushrooms 13

lightly battered, stuffed with garlic and topped with parmesan, served with side of ranch dressing (veg)

Chips & Salsa 9

basket of tortilla chips with a side of homemade salsa (gf, veg)

Chili Cheese Fries 11

golden fries smothered with cheddar cheese and green chili

Fresh Veggie Plate & Dipping Sauces 9

seasonal fresh vegetables, served with ranch & 1000 Island dressing (gf, veg)

Salads.

Crispy Chicken Salad 16

crispy chicken strips, mixed greens, cucumber, tomato, shredded cheddar cheese, served with garlic bread
chicken strips tossed in your favorite sauce: \$1

Caesar Salad 12

crisp romaine lettuce, shaved parmesan cheese, croutons, tossed in caesar dressing, served with garlic bread
chicken: \$4, steak:* \$6, shrimp: \$5

Grilled Sirloin Salad* 18

sliced grilled sirloin, bleu cheese crumbles, red onion, tomato, served with balsamic dressing and garlic bread

Cobb Salad 16

grilled chicken, bacon, cucumber, tomato, red onion, hard boiled egg, bleu cheese crumbles, served with bleu cheese dressing and garlic bread

Entrees & Pastas.

Steak Frites* 34

14oz. sirloin, chimichurri, fries, served with a side salad (gf)

Chicken Fried Steak 20

homestyle chicken fried steak, served with white gravy, choice of 2 sides

Citrus Grilled Salmon* 24

6oz. grilled salmon, citrus soy glaze, choice of 2 sides

Garden Penne 18

roasted red peppers, pesto, mushroom, onion, garlic, shaved parmesan, served with garlic bread (veg)
chicken: \$4, steak* \$6, shrimp: \$7

Shrimp Scampi Penne 21

grilled shrimp, garlic, white wine, lemon, butter, tomatoes, served with garlic bread

Blackened Chicken Alfredo 21

blackened chicken, penne, roasted garlic, mushrooms, charred tomatoes, served with garlic bread

Triple Mac & Cheese 14

cheddar, smoked gouda, mozzarella, finished with bread crumbs (veg)
crispy chicken: \$4, bacon:* \$2, ham: \$2

Cod & Chips 17

flaky beer battered cod served with french fries, tartar sauce, coleslaw

Smothered Burrito 17

grilled chicken breast, grilled peppers & onion, cheddar cheese, pico de gallo, smothered in green chili, served with refried beans

White Bean Chicken Chili

our secret recipe (gf), cup: \$5, bowl: \$7

Burgers & Sandwiches.

BBQ, Bacon, Cheddar Burger* 17

8oz. angus burger, BBQ sauce, bacon, cheddar cheese, choice of side, add a fried egg: \$2

Caramelized Onion & Bourbon Jam Burger * 17

8oz. angus burger, american cheese, choice of side
add a fried egg: \$2

The Cuban 16

ham, pulled pork, bacon, dill pickle, swiss, mayo, mustard, choice of side

BYO Burger or Sandwich 14

choose (1): 8oz. angus burger*, veggie burger patty, 6oz. grilled chicken breast

California Club 15.50

triple decker, oven roasted turkey, bacon, swiss, lettuce, tomato, avocado, mayo, choice of side

toppings (\$0.75 each): cheddar, american, swiss, pepper jack, smoked gouda, jalapenos, bbq sauce, grilled onions, grilled mushrooms, pico de gallo, guacamole, add bacon \$2

Reuben 15

corned beef, swiss, sauerkraut, 1000 island dressing, served on toasted rye, choice of side

Monte Cristo 16

ham, turkey, american and swiss cheeses, wheat bread, lightly battered, golden brown fried, served with strawberry preserves, choice of side

Sides.

French Fries 5.50 (gf, veg, v)

Nashville Hot Chicken Sandwich 16

classic style, topped with coleslaw, alabama white sauce, choice of side

Parmesan Truffle Fries 6.00 (gf, veg)

Mac & Cheese 6.00 (veg)

Seasonal Vegetables 5.50 (veg, gf)

Chef's Daily Feature MKT

ask your server about today's feature

Onion Rings 6 (veg)

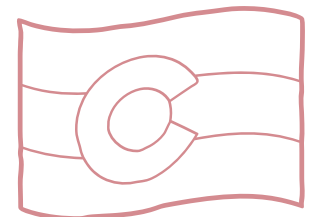
Side Salad 5.50 (veg)

Sweets.

Brownie Sundae 9

NY Cheesecake 9

Apple Crisp & Vanilla Ice Cream 7



7390 W Hampden Ave, Lakewood, CO, 80227

hilakewood.com

*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 split plate charge.
18% gratuity will be added to parties of 6 or more. gf = gluten friendly veg= vegetarian
The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information.



Bottle.

New Belgium, Fat Tire 6.75
Truly, Hard Seltzer 6.50
Heineken 6.75
Corona Extra 6.75
Modelo Especial 6.75
Budweiser 5.50
Coors, Banquet 5.50
Miller Lite 5.50
Michelob ULTRA 5.50
O'Doul's 5.50

Pitchers.

Domestic Draft 18.50 **Craft Draft** 20.00
Stella Artois 22.00 **Juice Drop Hazy IPA** 22.00

Insider Draft.

Coors Light 5.50
Bud Light 5.50
Dos Equis 6.75
Stella Artois 6.75
Lagunitas IPA 6.75
Blue Moon, Belgian White 6.75
Breckenridge, Palisade Peach 6.75
Breckenridge, Juice Drop Hazy IPA 6.75
Oskar Blues Brewery, Dale's Pale Ale 6.75
New Belgium, Voodoo Ranger IPA 6.75
Insider Pilsner by Tivoli Brewing 6.75
Alaskan Brewing Co, Amber 6.75

Handcrafted Cocktails.

Margarita 9 corazon blanco tequila, cointreau, fresh squeezed lime juice	Mojito 9 castillo rum, muddled garden fresh mint, club soda, fresh squeezed lime juice, sugar
Moscow Mule 9 smirnoff vodka, ginger beer, fresh squeezed lime juice	Bloody Mary 9 smirnoff vodka, housemade bloody mary mix
Manhattan 10 jim beam kentucky straight bourbon whiskey, sweet vermouth, angostora bitters	Jack Daniel's Lemonade 9 jack daniel's tennessee whiskey, aperol, simple syrup, fresh squeezed lime juice
Mexican Mule 9 corazon blanco tequila, ginger beer, fresh squeezed lime juice	Noble Paloma 10 casa noble reposado tequila, grapefruit juice, simple syrup, fresh squeezed lime juice, club soda

White Wine.

Chardonnay, canyon road, california **7/25**
Chardonnay, kendall jackson vintners reserve, california **12/46**
Sauvignon Blanc, matua, new zealand **12/46**
Pinot Grigio, canyon road, california **7/25**
Riesling, chateau ste. michelle, washington **9.50/35**
Prosecco, la marca, italy **9.50/35**

Red Wine.

Cabernet Sauvignon, canyon road, california **7/25**
Cabernet Sauvignon, highlands 41, california **12/46**
Pinot Noir, canyon road, california **7/25**
Merlot, canyon road, california **7/25**

Beer Tasting Flights.

Colorado Tasting 9.00
BYO Tasting 9.00

