

COCKTAILS

Passionfruit Martini	\$9
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$9
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$9
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$9
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$9
House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$8
House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$8
Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:	
Michelob Ultra (95 cal)	\$5
Shiner Bock (141 cal)	\$6
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$5
Miller Lite (110 cal)	\$4
Corona Extra (148 cal)	\$6
Modello Especial (144 cal)	\$6
CRAFT:	
Shiner Bock (141 cal)	\$5
Angry Orchard (190 cal)	\$5

Ask your server what's on tap!

WINE



105-125 cal per glass	Glass/Bottle
Chardonnay Canyon Road, California	\$6/20
Pinot Grigio Canyon Road, California	\$6/20
Cabernet Sauvignon Canyon Road	\$6/20
Merlot Canyon Road, California	\$6/20

NON-ALCOHOLIC BEVERAGES



Coffee (0 cal)	\$2
Tea (0 cal)	\$3
Milk (150 cal)	\$3
Assorted Soft Drinks (0-160 cal)	\$3

HOURS
MONDAY THROUGH SATURDAY 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 	\$14
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$13
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$14
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$7	
Margherita Flatbread	\$11
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$11
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$13
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:			
Roasted Chicken (140 cal)	+\$7	Fried Chicken (815 cal)	+\$7
Salmon (350 cal)	+\$10		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$14
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:			
Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$1
Bacon (220 cal)	+\$2	Avocado (60 cal)	+\$2

Spicy Chicken Bacon Ranch	\$14
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	


SAVOR

Sweet Soy Salmon*	\$24
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$24
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$16
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5
Side Salad (110 cal)  	\$5
Roasted Broccoli (85 cal)  	\$5

INDULGE

Blueberry Cheesecake 	\$10
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. 101

DINNER MENU

