



Breakfast Menu

6:30AM to 10:30AM 7 DAYS A WEEK


Holiday Inn
AN IHG® HOTEL



TASTE LA

Breakfast Hours 6:30AM to 10:30AM 7 DAYS A WEEK



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$18.00

Tailor Made 3 Egg Omelette / 640+ 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. \$18.00

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$16.00

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$15.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$18.50

Ham and Cheese / 352 CAL

Ciabatta bread, eggs, ham and cheddar cheese \$15.00



Specialities

Huevos Rancheros / 870 CAL

Two eggs, cooked any style, served over refried beans, pico de gallo, tangy cheeses and served with a flour tortilla. \$18.00

Add Slice of Avocado for \$3.00

Pancakes / 1120 CAL

Golden griddled pancakes served with warm maple syrup. \$11.00

Add Fresh Strawberry Slices or Banana Slices for \$2.50

Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$16.00

Add Fresh Strawberry Slices or Banana Slices for \$3.00

Morning Breakfast Burrito / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$16.00

Add Avocado for \$3.00

Steak and Eggs / 930 CAL

A 5 oz. top sirloin, cooked to order, with two eggs prepared any style. \$21.00

Add Cheese for \$2.50

Veggie Skillet / 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese. \$18.00

Add Avocado or Bacon for \$3.00

Sides

Fruit \$8.00 / 100 CAL

Breakfast Potatoes \$7.00 / 290 CAL

Bacon \$6.00 / 160 CAL

Sausage \$6.00 / 360 CAL

Toast \$3.00 / 120 CAL

Extra Egg \$3.00 / 90 CAL

Drinks

Coffee \$4.00 / 0 CAL

Juice \$5.00 / 110-140 CAL

Tea \$4.00 / 0 CAL

Milk \$4.00 / 150 CAL

Assorted Soft Drinks \$4.00 / 0-160 CAL

**Pick-up Service
Dial Ext. 1299**

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

For parties of 6 or more, a 20% gratuity charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.





Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$19.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$17.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$14.00
Add Grilled Chicken. \$6.00 / 187 CAL
Add Shrimp or Steak. \$8.00 / 112-286 CAL

BBQ Chicken Flatbread / 860 CAL

Grilled chicken, caramelized onion and smoky barbecue sauce with a blend of cheeses. \$19.00
Add Bacon \$3.00

Fish Tacos / 820 CAL

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$18.00
Add Guacamole \$5

Garden Flatbread / 800 CAL

Tomatoes, roasted peppers, caramelized onion, mushrooms, pesto and mozzarella. \$17.00

Tuscan Chicken Flatbread / 880 CAL

Grilled chicken, alfredo sauce, roasted peppers, caramelized onion, pesto and mozzarella. \$19.00



Entrees

All of our Entrees are served with your choice of two sides

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$29.00
Add House Wine \$8.00

Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with ciabatta. \$20.00
Add Grilled Chicken \$6.00 or Add Steak or Shrimp \$8.00

BBQ Pork Ribs / 1/2 rack 980 CAL full rack 1790 CAL

Slow cooked pork ribs brushed with barbecue sauce. \$27.00
Add House Wine \$8.00

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$35.00
Add House Wine \$8.00

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$21.00
Add House Wine \$8.00



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. \$17.00

BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$19.00

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. \$19.00
Add bacon for an additional \$3.00

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$18.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$18.00

Beef Dip / 600 CAL

Shaved roast beef and Swiss cheese melted on a toasted panini roll served with a flavorful demi au jus. \$20.00

Mushroom Swiss Burger / 900 CAL

broiled Angus beef burger, seasoned and topped with Swiss cheese, sautéed mushrooms and onions. \$18.00
add bacon for \$3.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$14.00
Add Grilled Chicken. \$6.00 / 187 CAL
Add Shrimp or Steak. \$8.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$19.00

Thai Salad / 710 CAL

Flavorful combination of vermicelli, edamame, snow peas, carrots, napa cabbage, water chestnuts, red onion, red pepper, sesame seeds, mint and coriander tossed with an oriental dressing. \$17.00
Add Grilled Chicken \$6.00

Desserts

Brownie Sundae \$12.00 / 1010 CAL

NY Cheesecake \$10.00 / 800 CAL

Ice Cream \$8.00 / 510 CAL

Caramel Churros \$12.00 / 810 CAL

Sides

French Fries \$7.00 / 280 CAL

Red Skin Mashed Potatoes \$7.00 / 200 CAL

Rice Pilaf \$8.00 / 210 CAL

Pub Chips \$8.00 / 540 CAL

Seasonal Vegetables \$8.00 / 30 CAL

Onion Rings \$8.00 / 600 CAL

Side Salad \$10.00 / 150 CAL

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Handcrafted Cocktails

Cucumber Mint Lemonade / 240 CAL
Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$14.00

Jack Daniel's Lemonade / 240 CAL
Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$13.00

Manhattan / 240 CAL
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$13.00

Margarita / 240 CAL
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$14.00

Mojito / 201 CAL
Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$13.00

Moscow Mule / 148 CAL
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$14.00

Perfect Rose Old Fashioned / 182 CAL
Four Roses Bourbon, lemon sour, simple syrup, cherry \$14.00

Cosmopolitan / 331 CAL
Vodka, triple sec with splash of cranberry juice \$13.00



Beers

Craft

Blue Moon \$8.00 / 228 CAL

Goose Island IPA \$8.00 / 240 CAL

Sam Adams \$8.00 / 170 CAL

Lagunitas IPA \$8.00 / 200 CAL

Import

Modelo Especial \$8.00 / 143 CAL

Heineken \$8.00 / 149 CAL

Stella Artois \$8.00 / 150 CAL

Corona Extra \$8.00 / 148 CAL

Domestic

Bud Light \$7.00 / 192 CAL

Coors Light \$7.00 / 102 CAL

Budweiser \$7.00 / 192 CAL

White Claw \$8.00 / 100 CAL

Angry Orchard Cider \$8.00 / 180 CAL

Miller Lite \$7.00 / 110 CAL

Draft

Ask your server about our premium draft beer selection? \$16oz \$8.00 or 20oz \$12.00 / 00 CAL



White Wines (105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay 30 Degrees, CA	\$13.00	\$35.00
Chardonnay Kendall-Jackson, CA	\$14.00	\$40.00
Trinity Oaks, CA Chardonnay	\$13.00	\$35.00
Kim Crawford, New Zealand Sauvignon Blanc	\$16.00	\$45.00
Seven Daughters, Italy Moscato	\$14.00	\$40.00
Chateau Ste. Michelle Riesling	\$13.00	\$35.00



Red Wines (116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon 30 Degrees, CA	\$13.00	\$35.00
Cabernet Sauvignon Kendall-Jackson, CA	\$14.00	\$40.00
Pinot Noir Meomi, CA	\$18.00	\$50.00
Columbia Crest Grand Estates Merlot	\$14.00	\$40.00
Trinity Oaks, CA Merlot	\$13.00	\$35.00
Ménage à Trois Red Blend	\$14.00	\$40.00

Drinks

Coffee \$4.00 / 0 CAL

Tea \$4.00 / 0 CAL

Milk \$4.00 / 150 CAL

Assorted Soft Drinks \$4.00 / 0-160 CAL