

COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$14
Cucumber Basil Smash Beefsteak Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$14
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$14
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$10
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$10
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$10
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$10

BEERS

DRAFT:	
Miller Lite (64 cal)	\$5
Blue Moon (228 cal)	\$6
Michelob Ultra (94 cal)	\$5
DOMESTIC & IMPORT:	
White Claw Hard Seltzer (100 cal)	\$5
Miller Lite (110 cal)	\$5
Heineken 0.0 (Non-alcoholic) (69 cal)	\$6
Stella Artois (150 cal)	\$6
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$6
Goose Island IPA (206 cal)	\$6

WINE



105-125 cal per glass	Class/Bottle
Chardonnay Woodbridge, CA	\$7/28
Pinot Grigio Woodbridge, CA	\$7/28
Cabernet Sauvignon Woodbridge, CA	\$7/28
Pinot Noir Woodbridge, CA	\$7/28

NON-ALCOHOLIC
BEVERAGES



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

HOURS
MONDAY-SATURDAY 5:00PM TO 10:00PM
SUNDAY 5:00PM TO 9:00PM

SHARE

Crispy Chicken Wings 	\$17
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$11
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$16
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$5	
Margherita Flatbread	\$11
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$15
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)	+\$5
Fried Chicken (815 cal)	+\$7
Salmon (350 cal)	+\$12

HANDHELDS

Handhelds served with choice of side

All American Burger	\$15
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:	
Double Patty (300 cal)	+\$5
Bacon (220 cal)	+\$2
Cheese (90 cal)	+\$1
Avocado (60 cal)	+\$1

Spicy Chicken Bacon Ranch	\$15
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	

SAVOR



Sweet Soy Salmon*	\$22
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$33
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$22
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal) 	\$4
Side Salad (110 cal) 	\$4
Roasted Broccoli (85 cal)  	\$4

INDULGE

Blueberry Cheesecake 	\$13
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. 160