



# Breakfast Menu

7:00AM to 11:00AM WEEKDAYS / 7:00AM to 12:00PM WEEKENDS

  
**Holiday Inn**  
AN IHG HOTEL



## Paradise Cafe

**Breakfast Hours** 7:00AM to 11:00AM WEEKDAYS  
7:00AM to 12:00PM WEEKENDS



## Specialities

### All-American Skillet / 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$20.00

### Grilled Avocado and Tomato Panini / 1050 CAL

Grilled tomatoes layered on multigrain bread with avocado and topped with pepper jack cheese. \$14.00

### Steak and Eggs / 930 CAL

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

### Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$14.00

### Eggs Benedict / 900 CAL

Two poached eggs and Canadian bacon on an English muffin topped with hollandaise sauce. \$21.00

### Morning Breakfast Burrito / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$20.00

### Sunrise Sandwich / 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$14.00



## 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. \$20.00

### 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. \$20.00

### Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$14.00

### Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$18.00

## Sides

**Fruit** \$7.50 / 100 CAL

**Breakfast Potatoes** \$7.50 / 290 CAL

**Bacon** \$7.50 / 160 CAL

**Sausage** \$7.50 / 360 CAL

**Toast** \$6.00 / 120 CAL

**Bagel** \$5.00 / 220 CAL

**Oatmeal** \$8.00 / 450 CAL

**Turkey Bacon** \$7.50 / 130 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. 6450

A 18 gratuity charge and applicable sales tax will be added to the price of all items

\*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.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



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## Appetizers

### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$22.00

### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$19.00

### Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$15.50  
Add Grilled Chicken \$5.00 / 187 CAL  
Add Shrimp or Steak \$11.00 / 112-286 CAL

### Fish Tacos / 820 CAL

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$19.00

### Hummus & Pita / 1650 CAL

Seasoned with sea salt, lemon and topped with pesto and served with warm pita wedges, vegetables, feta and green olives. \$15.00

### Sliders / 1340 CAL

Three bite-sized burgers topped with crisp bacon and Cheddar cheese served with a side of our house-made pub chips. \$18.00

### Fried Calamari / 590 CAL

Tubes, tentacles and spicy chipotle aioli. \$17.00



## Salads

### Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$19.00  
Add Grilled Chicken \$8.50 / 187 CAL  
Add Shrimp or Steak \$11.00 / 112-286 CAL

### Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$21.00

### Market Salad / 1120 CAL

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. \$19.00

### Southwest Chopped Salad / 490 CAL

Grilled chicken, mixed greens, roasted corn, avocado, fresh pico de gallo and a blend of cheeses tossed with chipotle ranch dressing. \$21.00  
Sub Shrimp \$11.00



## Entrees

*All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad*

### Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$29.50

### Southwest Chicken & Shrimp Penne / 1520 CAL

Grilled chicken, shrimp and penne pasta with tossed with peppers and onion in a smoked chili cream sauce and served with Ciabatta. \$31.00

### Pepperoni Pizza / 1910 CAL

Rich tomato sauce, Pepperoni and mozzarella cheese on an oven-baked crust. \$15.00

### Sriracha Sirloin / 890 CAL

A center-cut, choice top sirloin seasoned and grilled-to-order, topped with a Sriracha glaze. \$39.00

### Chicken and Waffles / 1240 CAL

Tender chicken strips served with mini malted waffles. \$25.00



## 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. \$22.00

### 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. \$22.00

### 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. \$22.00  
Add bacon for an additional \$4.00 Add Bacon \$2.00

### 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. \$22.00

### Mojo Cubano / 923 CAL

Smoked mojo pulled pork, shaved ham, melted Swiss, yellow mustard, and pickles on pressed Cuban bread. \$18.00

### Beyond Burger / 575 CAL

4oz patty, LTOP and toasted challah roll. \$18.50  
add cheese \$2.00

## Desserts

### Brownie Sundae \$9.00 / 1010 CAL

### NY Cheesecake \$9.00 / 800 CAL

### Key Lime Pie \$9.00 / 670 CAL

## Sides

### French Fries \$7.50 / 280 CAL

### Red Skin Mashed Potatoes \$7.50 / 200 CAL

### Rice Pilaf \$8.50 / 210 CAL

### Pub Chips \$7.00 / 540 CAL

### Seasonal Vegetables \$8.50 / 30 CAL

### Side Caesar \$10.00 / 390 CAL

### Pesto Potatoes \$8.50 / 220 CAL

### Pick-up Service Dial Ext. 6450

A 2.00 service charge, a 18% gratuity charge, and applicable sales tax will be added to the price of all items.

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Bar Hours 5:00PM to 11:00PM 7 DAYS A WEEK



## Beers

### Craft

Blue Moon \$8.00 / 228 CAL

Goose Island IPA \$8.00 / 240 CAL

Sam Adams \$8.00 / 170 CAL

Leinenkugel Seasonal \$8.00 / 175+ CAL

White Claw Mango \$8.00 / 100 CAL

Angry Orchard Cider \$8.00 / 180 CAL

### Import

Corona Extra \$8.00 / 148 CAL

Heineken \$8.00 / 149 CAL

Stella Artois \$8.00 / 150 CAL

Modelo Especial \$8.00 / 143 CAL

Heineken \$8.00 / 149 CAL

Corona Extra \$8.00 / 148 CAL

### Domestic

Michelob Ultra \$7.00 / 128 CAL

Coors Light \$7.00 / 102 CAL

Budweiser \$7.00 / 192 CAL

Miller Lite \$7.00 / 110 CAL

Bud Light \$7.00 / 192 CAL

Yuengling \$7.00 / 130 CAL

### Draft

Bud Light \$7.00 / 192 CAL

Veza Sur IPA \$8.00 / 150 CAL

Stella Artois \$8.00 / 150 CAL

Blood Orange sunset IPA \$8.00 / 150 CAL



## Handcrafted Cocktails

### Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$11.00

### Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$14.00

### Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$15.00

### Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$14.00

### Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$14.00

### Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$11.00

### Mexican Mule / 240 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$15.00

### Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$15.00



## White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Chateau Ste. Michelle, WA	\$15.00	\$58.00
Chardonnay Kendall-Jackson, CA	\$18.00	\$64.00
Chardonnay William Hill, CA	\$14.00	\$52.00
Pinot Gris J. Vineyards, CA	\$15.00	\$58.00
Sauvignon Blanc Bonterra, CA	\$14.00	\$60.00
Prosecco La Marca, Italy	\$15.00	\$52.00



## Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Kendall-Jackson, CA	\$18.00	\$64.00
Cabernet Sauvignon William Hill, CA	\$14.00	\$52.00
Merlot Benzinger, CA	\$15.00	\$58.00
Pinot Noir 30 Degrees, CA	\$15.00	\$58.00
Pinot Noir Carmel Road, CA	\$14.00	\$52.00
Pinot Noir Meomi, CA	\$14.00	\$52.00

## Drinks

Coffee \$4.00 / 0 CAL

Tea \$4.00 / 0 CAL

Milk \$4.00 / 150 CAL

Assorted Soft Drinks \$4.00 / 0-160 CAL