

## COCKTAILS

<b>Passionfruit Martini</b>	\$15
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
<b>Cucumber Basil Smash</b>	\$15
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
<b>The Eastwood</b>	\$15
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
<b>Jack® &amp; Coke® with Cherry</b>	\$15
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
<b>Old Fashioned</b>	\$15
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
<b>Mule</b>	\$15
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
<b>Margarita</b>	\$15
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

## BEERS

### DRAFT:

<b>Steamwhistle</b> (142 cal)	\$9.25
<b>Carlsberg</b> (182 cal)	\$10.25
<b>Barking Squirrel</b> (182 cal)	\$12.75
<b>Cameron's Larger</b> (142 cal)	\$8.50

### DOMESTIC & IMPORT:

<b>Coors Light</b> (102 cal)	\$8
<b>Micoleob Ultra</b> (95 cal)	\$11
<b>Stella Artois</b> (150 cal)	\$9.50
<b>Heineken</b> (150 cal)	\$9.50

### CRAFT:

<b>Cameron's Red Ale</b> (142 cal)	\$9
<b>Cameron's Good Trip (IPA)</b> (142 cal)	\$9.50

Ask your server what's on tap!

## WINE

105-125 cal per glass	6oz/9oz/Bottle
<b>Chardonnay</b> Jackson Triggs, Niagara	\$11/15/44
<b>Pinot Grigio</b> Inniskillin, Niagara	\$11/14/39
<b>Merlot</b> Jackson Triggs, Niagara	\$11/15/44
<b>Cabernet Franc</b> Cabernet	\$12/16/45
<b>Sauvignon VQA</b> Jackson Triggs, Niagara	

## NON-ALCOHOLIC BEVERAGES

<b>Coffee</b> (0 cal)	\$4
<b>Tea</b> (0 cal)	\$4
<b>Milk</b> (150 cal)	\$5
<b>Assorted Soft Drinks</b> (0-160 cal)	\$4

### HOURS

**MONDAY - SATURDAY 4:00PM TO 10:00PM**  
**SUNDAY 5:00PM TO 9:00PM**

## SHARE

<b>Crispy Chicken Wings</b>	\$19
Choice of Coconut Curry, Buffalo, or Salt & Pepper (760-920 cal)	
<b>Build Your Own Flatbread</b>	\$13.50
Mozzarella + 3 toppings: Bacon, Pepperoni, Chicken, Tomato, Onion, Spinach, Parmesan, Cheddar Jack (1100-1458 cal)	
<b>Pierogies</b>	\$12.50
Brown Butter, Caramelized Onion, Sour Cream, Green Onion (640 cal)	
<b>Poutine</b>	\$14
House Seasoned Fries, Cheese Curds, Gravy (1555 cal)	
<b>Add Pastrami</b> (70 cal)	+\$5.50

## TOSS

<b>Caesar Salad</b>	\$14
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
<b>Poblano Avocado Salad</b>	\$17
Romaine, Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Poblano Avocado Ranch Dressing (740 cal)	
<b>Plus-Ups:</b>	
Roasted Chicken (140 cal)	+\$8.50
Fried Chicken (815 cal)	+\$8.50
Salmon (350 cal)	+\$14

## SAVOR

Handhelds served with choice of side

<b>Classic Burger*</b>	\$19
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<b>Plus-Ups:</b>	
Double Patty (300 cal)	+\$6
Bacon (220 cal)	+\$2.50
Cheese (90 cal)	+\$2
Avocado (60 cal)	+\$3

<b>Chicken Parm Sandwich</b>	\$24.50
Crispy Fried Chicken Breast, Roasted Tomato Bruschetta, Basil Pesto Aioli, Arugula, Mozzarella, Parmesan (1250 cal)	
<b>Sweet Soy Salmon*</b>	\$33.50
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (715 cal)	
<b>Beef &amp; Yorkies</b>	\$25
Shaved Roast Beef, Mini Yorkshire Pudding, Gravy, Horseradish Cream, Arugula (1030 cal)	
<b>Pasta Bolognese</b>	\$24
Fettucine, Italian Beef, Herbed Tomato Sauce, Basil, Parmesan, Garlic Bread (1050 cal)	
<b>Vegetable Coconut Curry</b>	\$22.50
Onion, Broccoli, Spinach, Tomato, Garbanzo Bean, Coconut Curry Sauce, Naan, Spiced Yogurt, Cilantro (1055 cal)	

## COMPLEMENT

<b>House Fries</b> (425 cal)	\$8
<b>Side Salad</b> (110 cal)	\$7.50
<b>Roasted Broccoli</b> (85 cal)	\$6.50

## INDULGE

<b>Caramel Fritters</b>	\$12
Cinnamon Sugar Fritter, Vanilla Bean Ice Cream Caramel Sauce (775 cal)	
<b>Chocolate Indulgence</b>	\$9
Berry Sauce, Whipped Topping, Spiced Raspberry (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. 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](http://www.P65Warnings.ca.gov/restaurant). 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.

## RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



## ROOM SERVICE

**Dial Ext. 7236**  
 A 18% service charge and applicable sales tax will be added to the price of all items.

# DINNER MENU

