COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$12
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$12
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$12
Jack [®] & Coke [®] with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$12
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$12
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$12
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$12

BEERS

DRAFT:	
Bud Light (192 cal)	\$6
Michelob Ultra (130 cal)	\$6
Dos Equis Mexican Lager (130 cal)	\$6
Voodoo Ranger IPA (220 cal)	\$6
DOMESTIC & IMPORT:	
Miller Lite (110 cal)	\$5
Coors Light (102 cal)	\$5
Stella Artois (150 cal)	\$7
Heineken (140 cal)	\$5
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$6
Permian Pilsner (95 cal)	\$6
Ask your server what's on tap!	

WINE

Glass/Bottle
\$7/30
\$6/28
\$7/30
\$7/30

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$2.50
Tea (0 cal)	\$2.50
Milk (150 cal)	\$4
Assorted Soft Drinks (0-160 cal)	\$4

HOURS 7 DAYS A WEEK 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings A 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$15
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$14
Doritos [™] Nachos <i>₹</i> Nacho Cheese Doritos [™] , Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$5	\$15
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal) TOSS	\$12
Caesar Salad 💩 Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	\$12
Southwest Salad a Romaine, Fire Roasted Corn, Black Beans, Cheddar	\$14

Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)

Plus-Ups: Roasted Chicken (140 cal) Salmon (350 cal) Fried Chicken (815 cal)	+\$5 +\$9 +\$5

SAVOR

All American Burger*	\$17
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
Served with House-Seasoned Fries	

	Plus-Ups: Double Patty (300 cal) Bacon (220 cal)	+\$7 +\$4	Cheese (90 cal) Avocado (60 cal)	+\$2.50 +\$4
Spicy Chicken Bacon Ranch Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)				\$15
	Served with House-Seasoned Fries – Non-spicy upon request			
	Sweet Soy Salmon* Yellow Rice, Roasted Brocc	oli, Swee	et Soy Glaze (980 cal)	\$23

COMPLEMENT

House Fries (425 cal) 🜌	\$6
Side Salad (110 cal) 🜌 🗟	\$7
Roasted Broccoli (85 cal) 🜌 🗟	\$7

INDULGE

Blueberry Cheesecake 🜌	
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

** Vegetalian 242 Older here *NOTICE: Consuming raw our 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. 467

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